

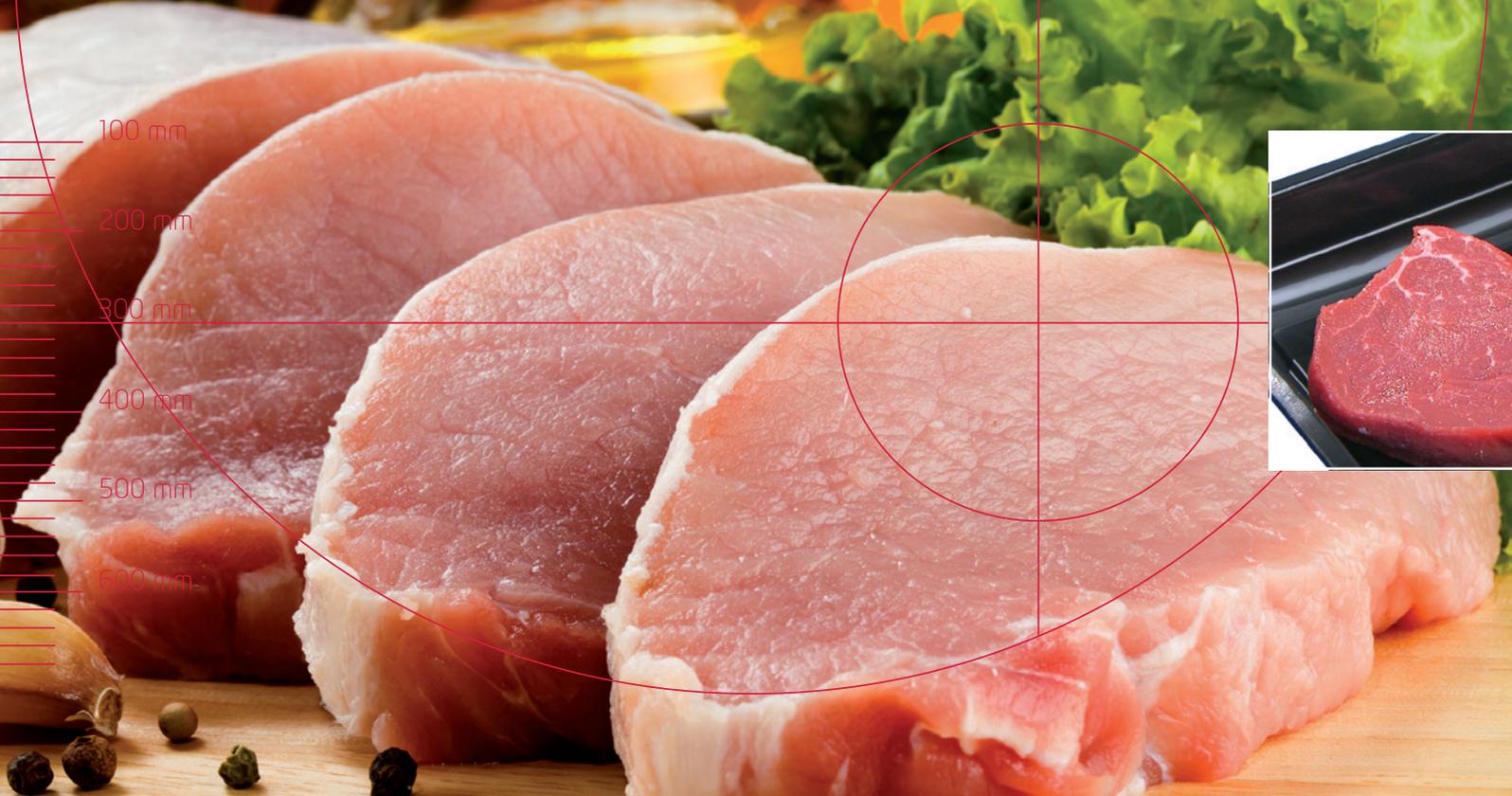
# FALCON hybrid fresh meat edition



For fresh meat – always focussing on your yield:  
**FALCON hybrid fresh meat edition**

Passion for Food Cutting





## We measure even fresh meat more precisely. The savings are all yours.

The new fresh meat edition of FALCON hybrid is tailored to meet the requirements for slicing fresh beef and pork.

Just like all FALCON hybrid models, the fresh meat edition is also equipped for measuring the product with a unique 4-D camera system, which is combined with top-speed computer technology. That's how the FALCON hybrid knows exactly where to make the cut and can also use the gripper piece, for example. This fresh meat specialist gets one extra slice more for you from every piece.

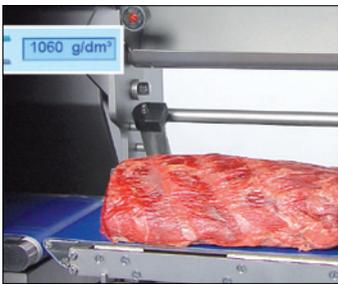


### Technical data:

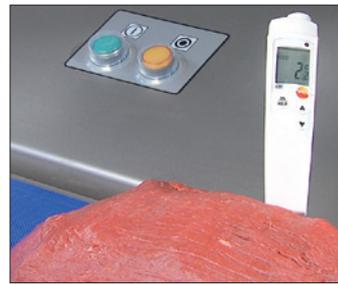
Max. cuts per minute (Theoretical maximum value)	550
Cross-section of product W x H (mm/inch)	depending on application, max. up to 260 x 155; 10 1/5" x 6 1/10"
Max. infeed length (mm/inch)	1,000; 39 3/10"
Housing dimensions (mm/inch)	
Length with pre-belt without check weigher	4,422; 174" / depending on model max. 4,688; 185"
Length with check weigher and sorting station(s)	on request
Width / Height (mm/inch)	1,348 / 2,223; 53" / 87 1/2"
Connected load (kW)	8.6 without check weigher; 9.6 with check weigher
Weight machine (50 Hz/60 Hz) with pre-belt, without portion- ing belt (kg/lb)	approx. 1,589; 3,503 depending on model max. 1,910; 4,211
Equipment	Gentle cut blade, designed specifically for tender, fresh meat
Equipment for slicing bone-in products (e.g. chops)	on request



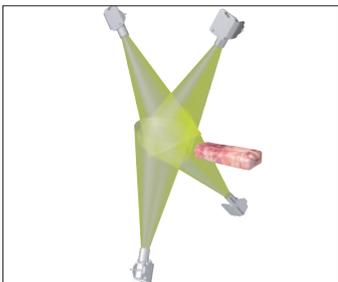
## Advanced precision - always focussing on your yield



The pre-scale (optional) passes on the important product density information, making the machine even more precise. Furthermore the use of a check weigher (optional) can increase the average cutting result.



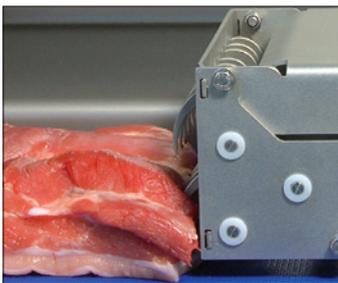
Because the machine cuts products at fairly high temperatures (well-above 0° C), the costs incurred for product freezing/ tempering can be saved.



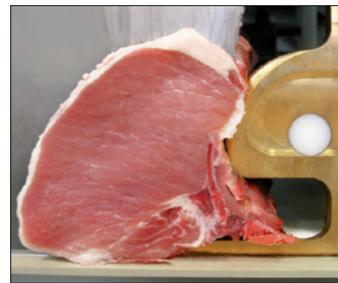
The yield can reach 100%, depending on product and application. This is due, in part, to the product being completely measured (4-D camera system).



Where required, the portion cutting machine slices a product into a pre-determined number of equally sized pieces or slices ("Best yield pieces" software version). Enabling a pork shoulder, for example, to be cut exactly in half (see photo).



Continuous cutting using the gripper guarantees quality, even and especially with the final last slices from the product. The gripper (multi-tooth technology; gripper teeth on two levels) stabilizes the product during the cutting process.



Bone-in products are cut using special equipment (optional). This includes the rib stabiliser for optimum product stability.



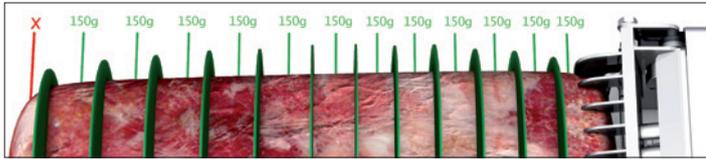
The so-called sandwich guide ensures close and stable guidance of the extremely thin blade ("scissors' cutting principle"). Using this very thin blade reduces product displacement. Clean cuts and hence a higher yield are the result.



For meeting the accurate frying time indicated on the trays, the operator can specify a range for the slice thickness ("frying time guarantee" software option).

## More yield – lower energy costs

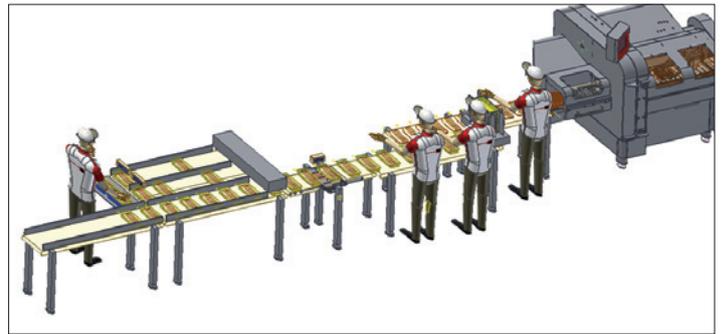
The innovative software is an important factor for increasing yield. If, for example, you specify a range within which individual slice weight is allowed to fluctuate, the yield is almost 100 percent (depending on the product). At the same time, energy costs are cut because meat products no longer need to be tempered or crusted prior to cutting.



The software calculates the product feed so that all slices have exactly the same weight, even the gripper piece and the piece before the gripper. The yield is correspondingly high. The photo at the bottom shows the cutting result.



Innovative software enables a product line to be subdivided in up to three cutting sections, with different weight classes for example. This produces a joint, for instance, as rest piece (see above).



The expansion modules for the FALCON hybrid fresh meat edition include scale, sorting station, flip-flop belt and express sorter (see above). The express sorter uses check weighers to sort the slices into three lanes.

### Your benefits at a glance:

- Portion cutting machine, specialised in the cutting of fresh beef and pork (with or without bones) according to the weight or slice thickness required
- Lower energy costs because tempering/ crust-freezing of the products is not necessary
- Continuous loading - top weight results (a 4D camera system fully captures and measures the product)
- Yield-optimised slicing thanks to 4D camera system in conjunction with innovative software programs
- Division of the product in up to three cutting sections with different weight classes or slice thicknesses / product halving and/or division into equally sized pieces
- Highly flexible cutting system featuring a range of optional modules such as pre-scale / check weigher / sorting station with pusher(s) e.g. to eject slices that are overweight or underweight (optional)/ flip-flop belt
- Express sorter: uses check weighers to sort slices automatically into three lanes (slices of correct weight, slices of overweight, slices of underweight); manual end-of-line sorting to create packets all of which are within the limits set out in the regulation governing packaged goods
- HS\_falcon for manual sharpening of the gentle cut blade

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