

AVITOS



A new dimension of cutting deep-frozen products – down to -18°C/ -0.4°F: AVITOS

Passion for Food Cutting





A new dimension of cutting deep-frozen products

The new cutting technology of the AVITOS reveals a completely new dimension of cutting frozen meat products into small end products. The innovative and robust cartridge cutting disc, together with the counter-running 12-blade cutting wheel, opens up possibilities which provide you with a clear competitive advantage. AVITOS confidently cuts frozen meat, such as bacon cubes or strips, at a product temperature of down to $-18^{\circ}\text{C}/-0.4^{\circ}\text{F}$ – without any prior cutting. Without this pre-cutting, you are also in the lead in terms of staff safety.



Ice-cold dicing



Process-reliable loading

When loading with conveyor belt, the blocks are reliably conveyed into the collecting hopper. AVITOS is also available with manual loading.



Would you like it a bit colder?

Whether blocks or calibrated goods – the AVITOS cuts frozen products of down to $-18^{\circ}\text{C}/-0.4^{\circ}\text{F}$.



Safe product guidance

When the product is fed to the cutting area, the feed is adjusted to the product width. This ensures that the product is always guided safely, which is crucial for a positive cutting result.



AVITOS: it starts where others stop



Finally saving energy costs

AVITOS also convinces with excellent product separation after cutting. Since the products do not need to be tempered to a higher temperature, you also save money because less energy costs arise. The machine's hourly output ranges up to 2 tonnes (depending on

product and application). AVITOS starts where others stop. It goes without saying that the AVITOS also meets the high requirements of the TREIF premium hygiene design.



Pre-cutting is a thing of the past



Revolutionary cutting technology

With the innovative and robust cart-ridge cutting disc and the 12-blade cutting wheel, the AVITOS re-interprets the cutting of frozen products.

Excellent cutting results

These clean cutting results clearly provide you with a competitive advantage.

Various applications

Various applications are possible. The bacon cut with AVITOS has been added to a black pudding mixture here.





More hygiene – more safety



The open design ensures simple and quick cleaning. The tool changing cart (photo above) is part of the AVITOS standard equipment.

Your benefits at a glance:

- Cutting blocks of frozen meat, calibrated goods etc. at down to -18°C / -0.4°F
- Top cutting pattern/ optimal product guidance
- No pre-cutting: maximum efficiency and operator safety
- Loading via conveyor belt to hopper or manually
- No change of product temperature for the cutting process: reduction of the energy costs and extended best-before date
- Hygiene cylinder (standard) makes contamination of the product with hydraulic oil technically impossible
- Safe and simple change of the cutting tools due to tool changing cart (part of the standard equipment)
- Different discharge variants, e.g. on conveyor belt, on device for redirection to the multiple-head scale using a vacuum
- Open design/ premium hygiene design
- Optional cleaning cart
- Rotatable display, USB port, remote maintenance

Technical data:

Max. output in t/h (theoretical maximum value)	2.0; 4,409 lbs
Cutting chamber size WxH (mm/inch)	210 x 620; 8 $\frac{3}{10}$ " x 24 $\frac{2}{5}$ "
Max. cut-off length (mm/inch)	620; 24 $\frac{2}{5}$ "
Cross section of product (mm/inch)	120 x 150 - 200; 4 $\frac{7}{10}$ " x 5 $\frac{9}{10}$ " - 7 $\frac{9}{10}$ "
Housing dimensions (mm/inch)	
Length	3.511; 138 $\frac{1}{5}$ "
Width with conveyor belt/ with manual loading	5.241/ 2.691; 206 $\frac{3}{10}$ " / 106"
Height with conveyor belt/ with manual loading	2.415/ 2.221; 95" / 87 $\frac{2}{5}$ "
Connected load (kW)	12,5
Applications	down to -18°C / -0.4°F
Weight machine (kg/lb)	1,500; 3,307
Tool changing cart	standard
Cleaning cart	optional

HEADQUARTERS:

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