

FALCON evolution



High precision at maximum speed. Perfect cutting in the fast lane.
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Passion for Food Cutting



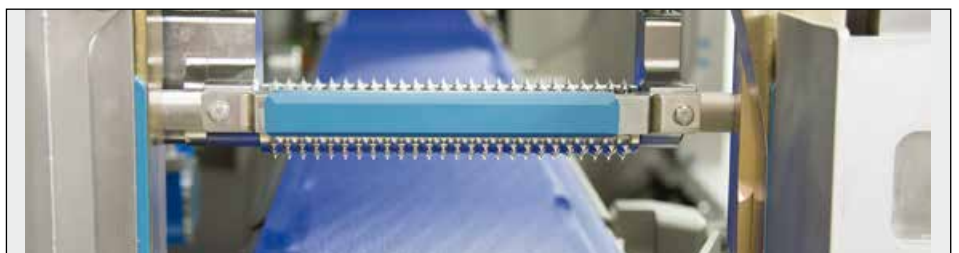


High precision at maximum speed. Perfect cutting in the fast lane.

High-speed cutting with extremely high throughput and continuously reliable **precision** – this is what the FALCON evolution stands for. Based on nearly twenty years of experience in the area of cutting precisely weighed portions, TREIF developed the FALCON evolution which, compared to the entry level model FALCON hybrid basic, achieves a **massive increase in performance**. The unbeatable speed is especially due to the far-sighted **optimisation** of the individual processes.



Maximum stability and hygiene for maximum yield



Hygiene at the latest level

A look into the machine also shows a **revolutionary and unparalleled openness**. With this **Premium-Hygiene-Design**, the hygiene standard is reinterpreted.

Sophisticated technology

A stable product is extremely important for cutting. No precision without absolute stability. No optimum yield without precision. The driven, contour-controlled TREIF downholder, along with the product gripper, is an important component

in regard to the precision, which provides a high degree of stability for the product during cutting. Thanks to highly modern technologies, the blades are guided along the product contours.



Transfer unit for linked calibration press



A strong connection

Reactive communication takes place between the upstream press and the FALCON evolution: Sensors and light barriers, for example, automatically transmit the information whether the

press can transfer the next product to the portion cutting machine after selection. The process-oriented buffer function allows continuous loading for maximum performance of your line.

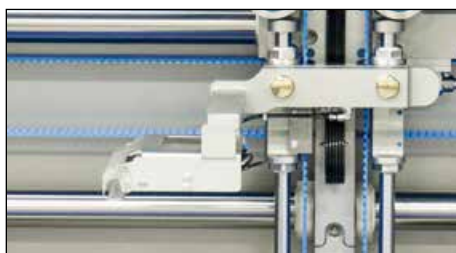


Premium: from cutting to cleaning



Cutting and inserting

The TREIF robotic in combination with the FALCON evolution offers you a fully automated cutting, sorting and placing process.



Light and easy

Reducing the functional parts and thus reducing the weight of the accessory parts facilitates the work of the operator significantly, like in this case with the product holder. This also offers significant advantages in terms of maintenance intensity.

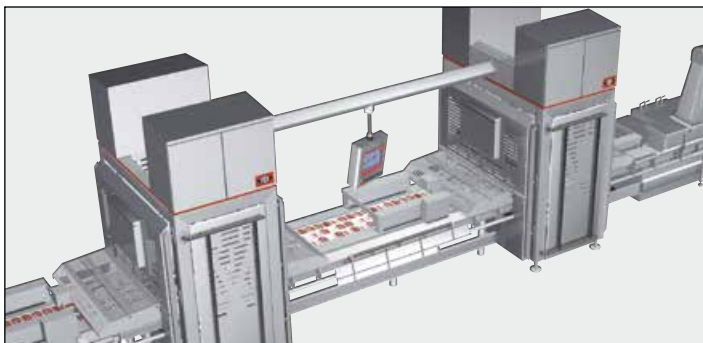


Opening and cleaning

The opening mechanism contributes to the easy and quick cleaning of the FALCON evolution. The blade is guided safely between the two plates.



One machine – Numerous options



Different line solutions are possible, e.g. solutions with reduced personnel hours (Smartline) (very top) and the fully automated solution with robot technology (top).

Your benefits at a glance:

- Continuous loading - top weight results (4D camera system completely captures and calibrates the product)
- Yield-optimised cutting thanks to 4D camera system in combination with innovative software programs and feedback control (option)
- Optional software components, e.g. for increasing performance (Performance Pack) or reducing
- Also ideal for cutting according to slice thickness or weight specification
- Portioning of a product in various weight categories at the press of a button
- Dynamic portioning separator for precise placement of semi-frozen products or products with bones (optional)
- Fewer personnel hours through grouping unit for grouping the cut portions (optional)
- Variety of different line solutions, e.g. manual insertion line or express sorter for harmonious process sequence with continuous product flow and efficient work processes (optional)
- TREIF robotic: fully-automatic sorting and placement process using robot technology (up to 100 picks/min per robot head; on request)
- Optimised process times during loading and cutting processes for increasing performance
- Safe cutting process through following retainer including product-contour guided blade control
- Downstream weighing unit for weight check with up to 300 weighing cycles per minute, including feedback control for continuous give-away regulating (optional)

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 180; 10 1/5" x 7 1/10"
Max. infeed length (mm/inch)	gripped: 800; 31 1/2"
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)	1,667 / 2,522; 65 3/5" / 99 3/10"
Connected load (kW)	10.3 without check weigher; 11.3 with check weigher
Applications	depending on product, up to -4 °C / 24.8 °F
Weight machine (50 Hz/60 Hz) with pre-belt, without portio- ning belt (kg/lb)	approx. 1,589; 3,503 depending on model max. 1,910; 4,211
Product specific accessories	on request

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