



Flexible cutting to meet changing consumer demands

TREIF ARGON+



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- High throughput
 - Consistent cube size and shape
 - Maximum hygiene
 - Easy to operate

Low weight mobility in an all-round cutting solution

Take advantage of changing consumer markets with the incredible flexibility of the **TREIF ARGON+**. Dice, slice, cut strips and grate raw material to produce a wide range of high-quality end-products from red meat, processed food, convenience products, fish to cheese and vegetables. The TREIF ARGON + is gentle enough to slice potatoes, gherkins, and cucumbers.



High-performance flexibility

Efficient cutting in a compact design

The compact, low-weight design of the TREIF ARGON+ has a throughput of up to 2,000 kilograms per hour, making it ideally suited for demand-based installations and mid-sized processors. Throughput is maximized with a generously sized cutting chamber that reduces the need for pre-cutting. Manually load the pre-fill chamber to keep production moving or reduce manual handling by connecting a belt outfeed conveyor.

Perfect dice every time

The automatic pre-pressing system optimizes cutting shape, size, and yield, ensuring each cube and strip is of the highest quality, even on the first cut. It also enables faster movements in unfilled chamber sections to optimize cycle times.

Maximum flexibility

Quickly and safely change between a variety of gridsets with cut diameters as small as 4 mm. The 'Click & Go' design has grooves that ensure gridsets are in the correct position. Easily exchange knives and cutting discs to dice fresh meat, cut strips of ham, or grate cheese.

Easy to operate

The cutting chamber has curve-fed, guided closure allowing for maximum filling capacity. The ergonomic design can be closed with one hand.

Optimize cutting to suit specific products

Operators can easily pre-set up to 50 cutting programs via the user-friendly touchscreen. Set and adjust individual knife speeds and programs to increase efficiency and ensure a high-quality end-product every time.

Efficient cleaning and maintenance

High hygiene standards are easily maintained. The TREIF ARGON+ has wide openings to allow easy and efficient cleaning, as well as simplified disassembly and reassembly for improved maintenance.

Energy efficient

The dynamic hydraulic system (DHS) dramatically reduces energy consumption by only using the energy needed to cut. The variable inertia motion also extends equipment life. The DHS design also minimizes heat generation, helping to keep products fresher and extend best-before dates.

Improve yield

A scale can be integrated to reduce product giveaway and improve yield even further. End-product is cut onto the scale, the TREIF ARGON+ stops cutting as soon as the specified target weight is met, increasing throughput speeds, and reducing reliance on manual labor.

A partnership you benefit from

With patents and innovations developed over many decades, TREIF brings exceptional dicing experience to the Marel portfolio to help processors of all sizes step into the future of sustainable food processing.

**TECHNICAL SPECIFICATION**

Max. output per hour (theoretical maximum)	2,000 kg (4409 lbs)
Max. cut-off length	1-50 mm (3/64-1 31/32")
Max. raw material dimensions	Length: 550 mm (21") Width: 96 mm (3") Height: 96 mm (3")
Housing dimensions	Length: 1,894 mm (74 9/16") Width: 1,499 mm (59 1/64") Height: 1,200 mm (47 1/4")
Gridset dice dimensions	4, 5, 6, 8, 10, 12, 14, 16, 20, 24, 32, 48, 96 mm (1/5, 1/4, 3/10, 2/5, 1/2, 3/5, 4/5, 9/10, 11/4, 14/5, 34/5")
Connecting load	2.0 kW
Weight	Approx. 415 kg (914 lbs)
Accessories	On request

Service solutions for peace of mind

We offer a range of service solutions to prevent downtime and maximize performance. With offices in 30 countries around the world, we have a global network of highly skilled professionals that provide you with remote and onsite service support. We provide quality spare parts and customized service agreements to ensure your Marel equipment is performing optimally.