



Precision cutting of deep-frozen raw material

TREIF AVITOS



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- Deep-frozen dicing down to -18°C
 - Easy-clean open design
 - Premium end-product

Deep-frozen dicing accuracy

The **TREIF AVITOS** provides precision cutting of deep-frozen raw material into small end products with no pre-cutting required. Ideal solution for industrial processors looking for an output of up to 2,000 kilograms per hour.





Robust cutting for premium end-products

Cutting combination

Confidently cut frozen, single source and pre-prepared raw material into dice or strips at product temperatures down to -18°C . The robust cartridge cutting disc, together with the counter-running 12-blade cutting wheel, cleanly dices a variety of products, such as bacon cubes or strips, with no prior pre-cutting.

Principle-controlled product guidance

By using cutting discs, processors achieve a more precise cut and longer-lasting blades than when using traditional drum cutters.

Yield optimized with automatic adjustment

Frozen blocks are fed manually or via a conveyor belt into the collecting hopper. The automatic pre-pressing system optimizes cutting shape and size, ensuring each cube and strip is of the highest quality. A back and side-pressing actions remove empty space to provide consistent dice, while a guillotine blade cleanly slices off the excess, which is then automatically used in the next round.

Minimize giveaway

TREIF AVITOS keeps giveaway to a minimum when using a multi-head check weigher with the premium trickle effect, which keeps even the smallest frozen cubes separate and prevents clumping.

Ecological and cost-effective

The dynamic hydraulic system (DHS) dramatically reduces energy consumption by only using the energy needed to make cuts, brake-energy conversion, and oil quantity control. The slower moment of inertia also extends equipment life. The DHS design also minimizes heat generation, helping to keep products fresher and extend best-before dates.

Optimizing operator safety and ease-of-use

The specifically designed tool cart ensures operators have everything on hand to change cutting blades with ergonomic ease.

Hygienic design

The wide openings of the TREIF AVITOS allow easy and efficient cleaning, as well as simplified disassembly and reassembly for improved maintenance.

The hygienic design includes product separation to prevent cutting residues from entering end-products and a variety of optional collection devices. Double seals on the grids, blade shafts and the hygiene cylinder protect raw material and end products from contamination by hydraulic oil, foreign bodies, and moisture.

Scalable to meet changing and specific needs

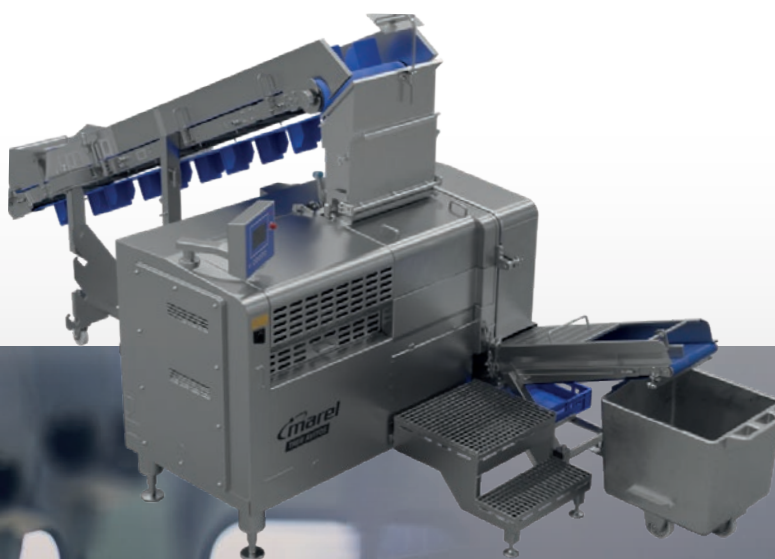
Improve processing throughput and increase line flexibility with optional inclusions. Choose between loading manually or via a conveyor belt to the hopper. Output can feed directly to a conveyor belt or be redirected to a multihead weigher.

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)	1,500 kg (3.306 lbs)
Max. cut-off length	620 mm (24 2/5")
Cutting chamber internal dimensions	Width: 210 mm (8 1/3") Height: 120 mm (4 23/32")
Housing dimensions	Length: 3,511 mm (138 1/5")
- With conveyor belt	Width: 5,241 mm (206 3/10") Height: 2,415 mm (95")
- With manual loading	Width: 2,691 mm (106") Height: 2,221 mm (87 2/5")
Connecting load	12.5 kW
Application	Down to -18°C (-0.4°F)
Weight	Approx. 1,500 kg (3,307 lbs)
Accessories	Tool changing cart: standard Cleaning cart: optional
Raw Material	Tuna, pork, beef, chicken breast, bacon, mozzarella, white fat, kokosbread, lungs, pig hearts, liver, sucuk, vegan products and a wide range of specialties



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.