



Powerful portioning of bone-in and boneless raw material

TREIF FALCON evolution plus preformer

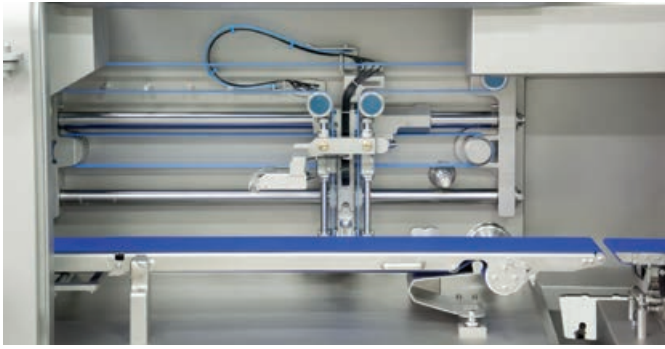


- Automatic calibration for optimal yield
- Consistent high-speed precision cutting
- Increase profits by forming natural shaped products



Precision portioning at high speed

The **TREIF FALCON evolution** provides processors with high-speed and reliable cutting precision of bone-in and boneless, fresh, or crust-frozen raw material. In one machine cut fixed-weight and fixed-thickness portions of red meat, processed foods, cheese and more. Throughput is maximized with the lowest possible non-productive time. A gripper securely guides raw material from loading to cutting for accurate slicing before automatically returning to the next piece in line, allowing for almost continuous loading.



TREIF FALCON evolution

Yield optimization

Four cameras scan raw material from all sides for size and shape, while an inbuilt scale takes accurate weight measurements. Cuts are automatically calibrated to meet specified weight or thickness of portions. Raw material endpoints are automatically detected, allowing for continuous loading.

Precision cutting

In-house manufactured NanoBlade knives are made to match needs and perfectly sized to fit each TREIF FALCON ensuring the highest quality cuts. The premium quality blades can be replaced individually for more cost-effective maintenance.

Robust, high-speed cutting power

Make 400 cuts per minute with 2 mm crust-frozen or solid product or down to 7 mm for fresh meat. The TREIF FALCON is robust and consistent even in the most challenging cutting applications. A sandwich-system provides accurate blade guidance at high-speeds on raw material frozen down to a temperature of -4°C , semi-frozen, rind and salted meat.

Top results in any form

The combination of scale and camera system ensures that whatever the shape or size of the raw material end-product weights remain accurate and consistent.

Ease-of-operation

The user-friendly touchpad allows operators to easily change between programs, adjusting portion thickness and weight with the press of a button.

Scalable solution

An ergonomically positioned conveyor belt provides continuous product loading to improve throughput. The TREIF FALCON evolution can be integrated to work in line with solutions such as the RoboBatcher. Reducing reliance on manual labor and increasing throughput and performance.

Hygienic and ergonomic

The hygienic, ergonomic design ensures the most stringent hygiene standards are easily maintained. The wide openings of the TREIF FALCON evolution allow easy and efficient cleaning, as well as simplified disassembly and reassembly for improved maintenance. Table-height installation provides easy-loading and operator ergonomics.

Custom-made cleaning trolley

The cleaning trolley facilitates easy, thorough cleaning. Each trolley is custom-made to accommodate installation specifics. Dedicated placeholders for each part minimize the risk of equipment damage and operator injury.

Eco energy saving three ways

The TREIF FALCON reduces energy usage in three ways. Operation is more energy-efficient due to servo motors and brake-energy conversion. Software control ensures there are no empty cuts. While less tempering of raw material reduces energy requirements and costs.

Upgrade to increase your profits

Optimize yield even further by integrating the **TREIF FALCON preformer** to form raw material prior to portioning. The preformer can be easily installed with an existing TREIF FALCON evolution. After installation the TREIF FALCON evolution can still be used independently with the preformer acting as a conveyor to maximize your flexibility as product requirements needs change.

TREIF FALCON evolution preformer

Bring raw material into shape

The TREIF FALCON preformer forms natural shape raw material prior to cutting. Thin ends and fatter mid-sections are evened, ensuring each portion is a uniform size, thickness, and weight. Improving end-product consistency and profitability.

Molded options

A variety of molds are available to suit beef, pork, and veal. Changing between molds is easy with the tool-free design. RFID technology automatically identifies which mold is used and increases production safety, as incorrect settings are detected.

Automated advantage

Preforming improves end-product appearance for greater market options. Consistent product size and shape ensures easy packaging and no tray overflow. As well as optimizing grouping with regulated thickness and shape of slices.

A partnership you can 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

	TREIF FALCON EVOLUTION	TREIF FALCON EVOLUTION PREFORMER
Max. cuts per minute	500	500
Maximum product dimensions Version 260 / 310 mm	W: 250/300 mm (10/12") H: 180 mm (7")	W: 250/300 mm (10/12") H: 180 mm (7")
Max. infeed length gripped	770 mm (with pre-scale) 1,200 (without pre-scale)	700 mm (28")

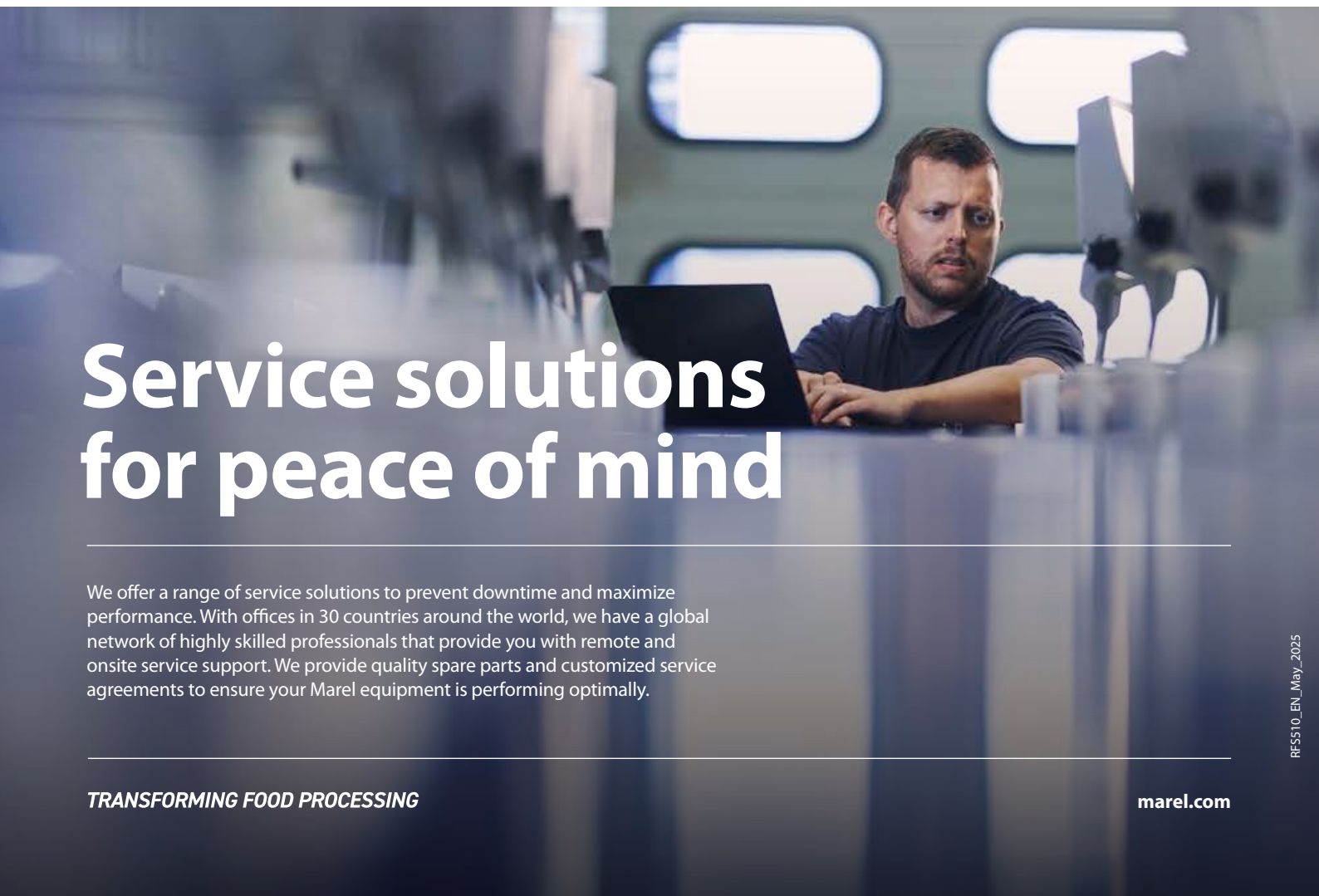
HOUSING DIMENSIONS

with pre-belt without check weigher	Length: 4,422 mm (174") Width: 1,767 mm (70") Height: 2,522 mm (99")	Length: 6,100 mm (240") Width: 1,353 mm (53") Height: 2,600 mm (102")
with check weigher and sorting stations	On request	30-360 mm

CONNECTING LOAD

without check weigher	10.3 kW	17 kW
with check weigher	11.3 kW	

Application depending on product	Down to -4°C (24.5°F)	Beef, pork, veal
Weight Depending on model	Approx. 1,600 kg (3,527 lbs)	Approx. 2,200 kg (4,850 lbs)
Accessories	On request	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.