



Maximizing yield and end-product variety

TREIF FLEXON



-
- Exceptional flexibility
 - High-quality end-products
 - Energy efficient design

Flexible cutting

The **TREIF FLEXON** gives small and mid-sized processors and catering companies incredible flexibility to produce a wide array of high-quality end-products. Dice, cut strips or flakes and grate raw material, including red meat, processed foods (such as ham logs) and fish to cheese and vegetables quickly and efficiently. The TREIF FLEXON is even gentle enough to slice potatoes, cucumbers and gherkins to help meet the demands of a rapidly changing consumer market.



Efficiency in an easy-to-operate solution

A cutting chamber with 'extra'

The compact design has a generous cutting chamber to accommodate raw material up to 550 mm in length, increasing cutting throughput to a maximum of 1,400 kg per hour. A curve-fed, guided closure allows the cutting chamber to be filled to maximum capacity. The ergonomic design can be closed with one hand.

Unique cutting technology

The unique dual-stroke, two-part grid system cuts twice the length of the blade at reduced pressure, providing precision cutting of even the most delicate raw material. The distance between the cut-off blade and the gridset is calibrated for the ideal scissor cut, ensuring raw material is completely cut through for premium cubes and strips.

Flexible options

Quickly and safely change between a variety of gridsets with cut diameters as small as 4-millimeter. 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 coarse or fine grades, making it an ideal solution for pizza preparation, coleslaw, and salads.

Precise dice

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.

Energy saving

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.

Ergonomic and hygienic design

The ergonomic design includes a prefill chamber allowing operators to safely load raw material while in operation, increasing throughput. The wide openings of the TREIF FLEXON enable easy and efficient cleaning, as well as simplified disassembly and reassembly for improved maintenance. Replacement costs are reduced with the ability to replace parts such as sidewalls rather than the complete gridset.

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)	1,400 kg (3,086 lbs)
Max. cut-off length	0.5 - 32 mm (1/5 - 13/10")
Max. raw material length	800-1,000 mm (31.5 - 39.4")
Gridset dice dimensions	4, 5, 6, 8, 10, 12, 14, 16, 20, 24, 32, 48 mm (1/5, 1/4, 3/10, 2/5, 1/2, 3/5, 4/5, 9/10, 1 1/4, 1 4/5")
Housing dimensions	Length: 1,517 mm (60") Width: 748 mm (29 2/5") Height: 1,050 mm (41 3/10")
Connecting load	1.2 kW
Weight	Approx. 230 kg (507 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.