



Advanced portion cutter designed for growing butcheries

TREIF HAWK

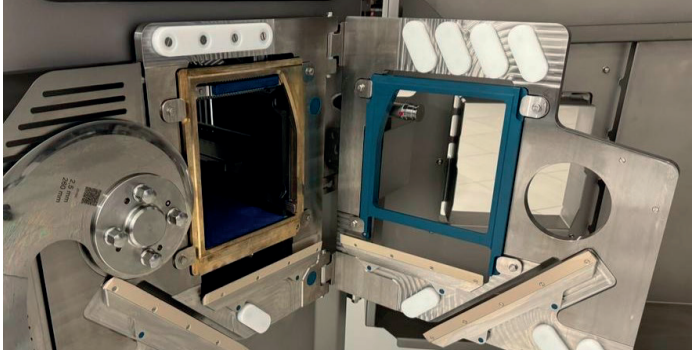


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- Ideal entry point for ambitious suppliers aiming to expand
 - Weight-accurate cutting unique for its price range
 - Highly versatile: Cuts bone-in, boneless, crust frozen and even fresh
 - Outstanding yield and speed with intelligent scanning
 - Proven Marel-TREIF technology and quality

TREIF HAWK

portion cutter

The TREIF HAWK is a transformative solution for butcheries seeking to scale up their operations. Offering exceptional accuracy and versatility, it's the only machine in its price segment that can cut bone-in meat by weight. The TREIF HAWK is a valuable addition to the family of portion cutters, embodying the proven quality and performance of Marel-TREIF technology.



Extremely flexible and adaptable

The TREIF HAWK has a large operational window, easily handling fresh, crust frozen, tempered, boneless and bone-in meat, as well as cheese. It cuts beautiful, precise portions without crust freezing, though raw materials can be crust frozen if preferred. Only minimal adjustments are needed to switch between product types, so you can respond to changing customer needs quickly and effortlessly.

Plug-and-play for immediate growth opportunities

The TREIF HAWK presents a unique opportunity for butcheries and other suppliers looking to transition from small or medium-scale toward industrial-scale production. As an entry model, it provides an accessible pathway for your business to increase capacity and profitability, without an overwhelming leap to equipment beyond your needs.

Optimal yield, speed and accuracy

With its intelligent camera system, the TREIF HAWK extracts maximum value from your raw materials, providing superior yield, product quality and throughput. Thanks to the updated

user-friendly dashboards and operating concept, creating cutting programs is easy and intuitive, and productivity is enhanced. Cutting up to 360 slices per minute, it delivers the high speed and precision needed to adapt to new market opportunities.

Maximum hygiene and user-friendly design

The HAWK is designed for ease of use and the highest levels of hygiene. Its open design provides easy access to all parts, streamlining the cleaning process to be both thorough and convenient. Its robust metal construction ensures longevity even under extensive use, meaning there is no need to worry about plastic parts contaminating products.

Automatic loading option saves time and labor

A standout feature of the TREIF HAWK is the automatic loading option. This automated infeed system drastically reduces manual labor and saves time, elevating your operation's efficiency. For those who prefer hands-on control, the TREIF HAWK's ergonomic design also supports comfortable manual infeed.



TECHNICAL SPECIFICATION

Max. cuts per minute	up to 360 cuts per minute
Product cross section	250 x 170 mm
Max. infeed length	manual loading: 800 mm automatic loading: 1.200 mm
Housing dimensions	
- With infeed	Length: 4,385 mm Width: 1,385 mm Height: 1,795 mm
- Without infeed	Length: 3,500 mm Width: 1,385 mm Height: 1,795 mm
Weight	1200 kg
Connection load	6 kW (direct 3/PE, 50/60Hz, 400V, fuse 25A)
Raw material	Boneless, bone-in, cooked, crust-frozen, fresh, tempered up to -4° C depending on raw material
Accessories	Gripper, cutting frames, cleaning trolley, remote access
Options	Infeed belt or manual loading

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.