



Exceptional at bacon portioning, skilled at more

TREIF LION bacon



-
- Bone-in and boneless cutting
 - Compact design
 - Easy-to-operate entry-level slicing solution

Precision portions for quality pork products

The **TREIF LION bacon** is specifically designed for the precision portioning of bacon from frozen, raw, cooked, or smoked, with or without rind. However, it has the flexibility to provide accurate slicing of multiple end-products, including Shabu-shabu, for various other raw materials, including fresh red meat, processed foods, and cheese.



High-performance in an easy-to-operate solution

High-performance

Blades make up to 300 cuts per minute for high-speed, accurate cutting. Manufactured in-house, the NanoBlade knives are made to match need and are perfectly sized to fit each TREIF LION bacon, ensuring the highest quality cuts. Blades can be replaced individually for more cost-effective maintenance.

Maximize throughput

The large cutting chamber has single or double row loading options to maximize throughput. The double-row loader allows two portions of raw material, such as pork belly, to be stacked on top of each other, increasing throughput while maintaining high cutting precision.

Optimize end-product presentation

Select options for the ideal presentation. After cutting, portions can be placed in groups of specified numbers or in a single continuous shingle pattern ready for packaging.

Cutting accuracy

The dynamic feed system (DFS) gently grips raw material to ensure accurate cutting on a continuous product feed. Slice thickness consistently meets pre-programmed requirements. With DFS, raw material is supported to ensure cuts are parallel and wedge-shaped slices are eliminated. Increasing yield and end-product consistency even for bone-in cutting.

Optimal hygiene

The hygienic, ergonomic design ensures the most stringent hygiene standards are easily maintained. The wide openings of the TREIF LION bacon allow easy and efficient cleaning, as well as simplified disassembly and reassembly for improved maintenance.

Installation options

Choose between a control panel or a user-friendly touchscreen for operation control. TREIF LION bacon E has adjustable configuration options that combine cuts of single portions, batches, and roasts – including butterfly – from a single piece of raw material. Automatically calculating cuts of different thicknesses and weights to optimize raw material and increase profitability. Both the TREIF LION bacon F and TREIF LION bacon E can be installed with or without conveyor belts to reduce manual handling with automated infeed and outfeed.

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

	TREIF LION BACON FB	TREIF LION BACON EB
Max. cut-off length	0.5-70 mm (1/50-3")	0.5-250 mm (1/50-10")
Max. cuts per minute (dual blade)	300	300
Product cross section	Width: 270 mm (11") Height: 108 (4")	Width: 270 mm (11") Height: 108 (4")
Max. infeed length	620 (24")	620(24")
Housing dimension	Length: 2,690 mm (106") Width: 1,150 mm (46") Height: 1,550 mm (61")	Length: 2,690 mm (106") Width: 1,150 mm (46") Height: 1,550 mm (61")
Connecting load	3.3 kW	3.4 kW
Product temperature	Down to -4°C (24.8°F)	Down to -4°C (24.8°F)
Weight without belt	Approx. 409 kg (902 lbs)	Approx. 402 kg (902 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.