



Precision portioning with a small footprint

TREIF LION



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- Bone-in and boneless cutting
 - Largest cutting chamber in Marel's portfolio
 - Versatile cutting options

Flexible and accurate portioning

The **TREIF LION** provides accurate bone-in and boneless portion cutting of a variety of fresh or crust-frozen raw material, including red meat, ham, and cheese. The compact solution has a double-blade that makes 400 cuts per minute for high-capacity portioning.



Easily meet changing market demands

Large cutting chamber

The cutting chamber makes the TREIF LION ideal for a wide range of cutting needs, such as large beef cuts, natural-shaped bacon and simultaneously cutting multiple pieces of raw material.

Blade flexibility

A variety of blades are available to increase end-product flexibility. Knives such as double, cordon bleu, cheese and sausage can be easily changed over, ensuring processors can meet the changing demands of today's market.

Manufactured in-house, the NanoBlade knives are made to match need and perfectly sized to fit each TREIF LION ensuring the highest quality cuts. Blades can be replaced individually for more cost-effective maintenance.

Keep product moving

A V-formed chamber and a dimple plate create an air cushion to ensure raw material is guided effortlessly toward the blades.

Yield maximized

Choose between a control panel or a user-friendly touchscreen for operation control. TREIF LION 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 F and TREIF LION E can be installed with or without conveyor belts to reduce manual handling with automated infeed and outfeed.

High standards of hygiene

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

Options to suit specific needs

Choose between a control panel or a user-friendly touchscreen to suit specific operational needs. Install with or without conveyor belts to reduce manual handling and increase automation of infeed and outfeed.

A partnership you can benefit from

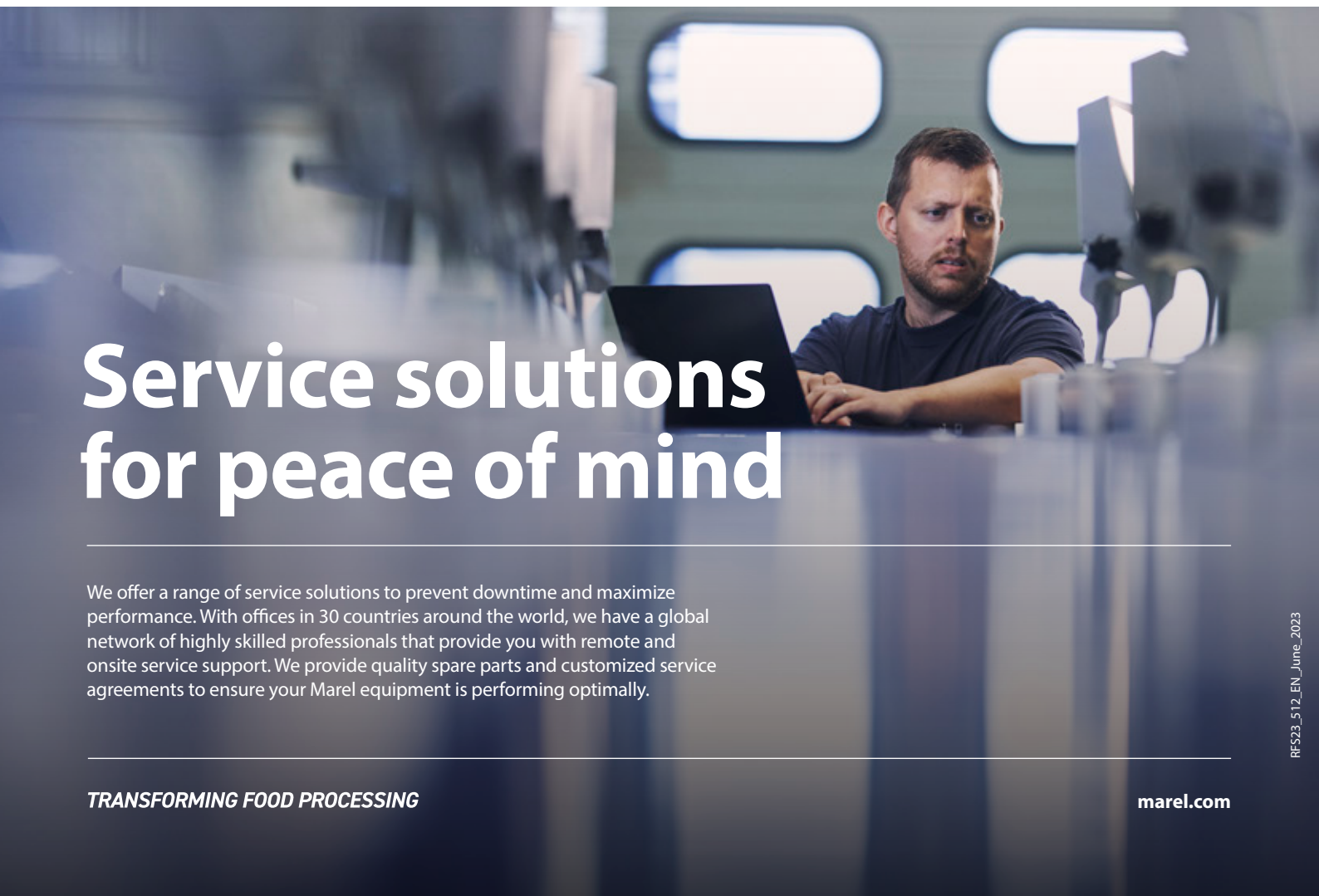
With patents and innovations developed over many decades, TREIF brings exceptional dicing experience to the Marel portfolio to help processors of all sizes step into the future of sustainable food processing.

TECHNICAL SPECIFICATION

	TREIF LION F/FB	TREIF LION E/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)	400	400
Product cross section	W: 350 mm (14") H: 240 mm (10")	W: 350 mm (14") H: 240 mm (10")
Max. infeed length	700 mm (28")	700 mm (28")

HOUSING DIMENSIONS

Without belt	Length: 1,890 mm (74") Width: 1,150 mm (46") Height: 1,550 mm (61")	Length: 1,890 mm (74") Width: 1,150 mm (46") Height: 1,550 mm (61")
With belt	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	3.4-3.5 kW	3.4-3.5 kW
Product temperature	Down to -4°C (24.8°F)	Down to -4°C (24.8°F)
Weight without belt	Approx. 320 kg (706 lbs)	Approx. 320 kg (706 lbs)
Weight with belt	Approx. 409 kg (902 lbs)	Approx. 409 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.