



Maximum portioning flexibility in a compact design

TREIF PUMA

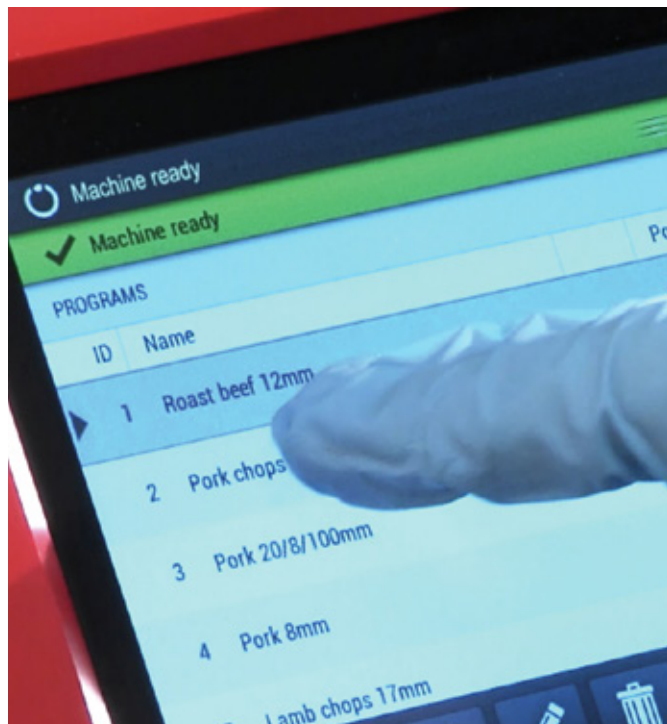


-
- Bone-in and boneless cutting
 - Easy-to-operate
 - High-performance

Improving yield with portioning accuracy

The compact **TREIF PUMA** provides high-performance, accurate portion cutting of fresh and cooked raw material, including red meats, processed foods, cheese and more. An easy-to-program system ensures processors have the flexibility to easily produce a wide range of end-products to meet the needs of changing market demands.





High-performance precision

Precision cutting

Dual blades make 400 precision cuts per minute of bone-in and boneless fresh or frozen raw material, providing high-performance yield maximization. Manufactured in-house, the NanoBlade knives are made to match need and perfectly sized to fit each TREIF PUMA ensuring the highest quality cuts. Blades can be replaced individually for more cost-effective maintenance.

Continuous, steady product feed

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

Flexible set-up

Improve the flexibility of valuable floor space with the compact, mobile design. The TREIF PUMA can be moved and installed quickly to suit daily needs.

The optimal raw material position

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. The robust design and premium quality knives easily cut the most challenging raw materials, such as rinds and semi-frozen.

The options are up to you

The TREIF PUMA is scalable to meet changing processing needs making it an ideal entry-level slicer with manual loading or incorporate conveyor belts to increase throughput. Both the TREIF PUMA F and TREIF PUMA E can be installed with or without conveyor belts to reduce manual handling with automated infeed and outfeed.

Choose between a control panel or a user-friendly touchscreen for operation control. TREIF PUMA 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.

Exceptional Hygiene

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

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.



Competitor



TECHNICAL SPECIFICATION

	TREIF PUMA F/FB	TREIF PUMA 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	Width: 220 mm (9") Height: 240 mm (10")	Width: 220 mm (9") Height: 240 mm (10")
Max. infeed length	700 mm (28")	700-1,100 mm (28-43")
Housing dimensions		
- Without belt	Length: 2,110 mm (83") Width: 900 mm (35") Height: 1,480 mm (58")	Length: 2,110 mm (83") Width: 900 mm (35") Height: 1,480 mm (58")
- With belt	Length: 2,750 mm (108") Width: 900 mm (35") Height: 1,480 mm (58")	Length: 2,750 mm (108") Width: 900 mm (35") Height: 1,480 mm (58")
Connecting load	3.4-3.5 kW	3.4-3.5 kW
Product temperature	Down to -4°C (24.8°F)	-4°C (24.8°F)
Weight		
- Without belt	Approx. 285 kg (629 lbs)	Approx. 285 kg (629 lbs)
- With belt	Approx. 305 kg (672.5 lbs)	Approx. 305 kg (672.5 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.