AN OVERVIEW OF TREIF DICING MACHINES

Your recipe for success

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TREIF DICING RANGE AT A GLANCE

FELIX

- Broad spectrum dicing, strip, cutting, slicing
- Chamber size L W H 300 / 96 / 96 mm
- Max output = 800kg/hr*

FLEXON

- Manual operation with larger cutting chamber
- Optimum product compression AVS system
- Chamber size L W H 550 / 96 / 96 mm
- Max output = 1400kg/hr

ARGON+

- Touch screen control with up to 50 cutting programs
- Variable speed cutting
- Chamber size L W H 550 / 96 / 96 mm
- Outfeed belt
- Max Output = 2000kg/hr*

TWISTER BASIC

- Heavy duty industrial unit
- Fixed speed
- Outfeed belt
- DHS System reduced energy costs and heat load
- Chamber size L W H 550 / 120 / 120 mm
- Max Output = 2000kg/hr*

TWISTER

- Pre load next chamber
- Touch screen with up to 50 cutting programs
- Variable speed cutting
- DHS System reduced energy costs and heat load
- Chamber size L W H 550 / 120 / 120 mm
- Max Output = 3500kg/hr*

*Product Dependent

INDIVIDUAL DICING MACHINES - ON DEMAND

FELIX

FELIX

- Broad spectrum dicing, strip, cutting
- Processes up to 0.8t/hr*
- Smallest cube size 4mm
- “Click and Go” quick change gridset
- Chamber size L W H 300 / 96 / 96 mm
- Gridsets mm 4/5/6/8/10/12/14/16/20/24/32/48/96

FLEXON

FLEXON

- Manual operation & high cutting output
- Processes up to 1.4t/hr*
- Optimum product compression AVS system
- Curving motion on separating slide for chamber fill
- Chamber size L W H 550 / 96 / 96 mm
- Gridsets mm

4/5/6/8/10/12/14/16/20/24/32/48/96

ARGON+

ARGON+

- Pre load next chamber
- Processes up to 2t/hr*
- Up to 50 cutting programs
- 7” programmable touch display
- Individually adjustable knife speed
- DHS System reduced energy costs and heat load
- Chamber size L W H 550 / 96 / 96 mm
- Gridsets mm 4/5/6/8/10/12/14/16/20/24/32/48/96

*Product Dependent

INDUSTRIAL DICING MACHINES - AT SCALE

TWISTER BASIC

TWISTER BASIC

- Heavy duty industrial unit
- Manual push button controls
- Processes up to 2t/hr*
- “Click and Go” quick change gridset
- Mid range performance class
- Chamber size L W H 550 / 120 / 120 mm
- Outfeed belt
- Gridsets mm 4/5/6/8/10/12/15/17/20/24/30/40/60/120

TWISTER

TWISTER

- Heavy duty industrial unit
- Pre load next chamber
- Processes up to 3.5t/hr*
- Programmable touch screen
- Individual blade speed setting
- Up to 50 cutting programs
- Chamber size L W H 550 / 120 / 120 mm
- Outfeed belt
- Gridsets mm 4/5/6/8/10/12/13/15/17/20/24/30/40/60/120

*Product Dependent

PATENTED TECHNOLOGY ACHIEVES PREMIUM DICING RESULTS

Diced Beef

Diced Pork

Diced Raw Chicken

Strip Beef

Sliced Chicken

Diced Ham

Strip Ham

Pulled Ripped Pork

Goulash Strips

Diced Iberian Ham

Bacon Strips

Diced Sausage

MEAT APPLICATIONS: FELIX, FLEXON, ARGON+, TWISTER BASIC AND TWISTER

SPECIALITY APPLICATIONS: FELIX, FLEXON, ARGON+, TWISTER BASIC & TWISTER

Sliced potatoes

03 Sliced Cucumber

Sliced Pepperoni

Shredded Carrots

Dual Diced Cheese

Meat Salad

Dual Shredded Cheese

Shredded Cheese

Sliced Mushrooms

Shredded Potatoes for Hash Browns

Sliced Salami Sausage

Diced Feta Cheese

Meat, sausage, bacon, fish and ham can be diced just as easily as vegetables, cheese or speciality foods.

TREIF'S PATENTED TECHNOLOGY

Treif dicers have established themselves as a leading brand in the food processing industry, renowned for their exceptional quality, innovative features, and commitment to compliance. These machines offer several competitive advantages that set them apart from their competitors while meeting industry standards and regulations.

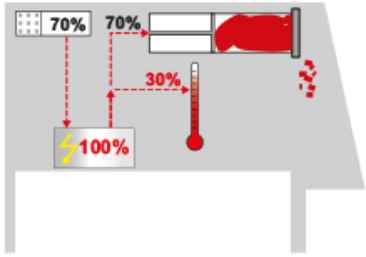
One of the key advantages of Treif dicers is their precision cutting technology. These machines are designed to deliver consistent and accurate cuts, ensuring uniformity in the final product. Whether it's slicing, dicing, or portioning, Treif dicers provide exceptional cutting performance, resulting in high-quality food products that meet the stringent demands of the industry.

Treif dicers also excel in terms of efficiency and productivity. These machines are built to streamline the food processing workflow, maximizing output and minimizing downtime. With features like high-speed cutting cycles and user-friendly interfaces, Treif dicers enable food processors to optimize their production processes, reduce labor costs, and increase overall efficiency.

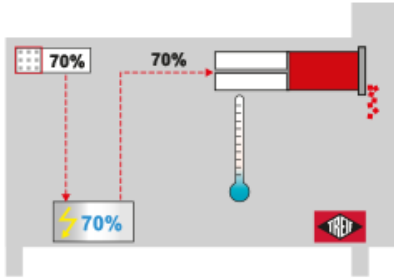
Moreover, Treif dicers prioritize hygiene and safety. The machines are designed with easy-to-clean components, minimizing the risk of cross-contamination and ensuring compliance with food safety regulations. Treif dicers also incorporate advanced safety features such as interlock systems and emergency stop buttons, reducing the risk of accidents and injuries in the workplace.

In addition to their precision, efficiency, and compliance, Treif dicers incorporate advanced technologies such as the Dynamic Hydraulic System and Automatic Pre-Compression System. The Dynamic Hydraulic System optimizes the cutting process by adjusting the hydraulic force in real-time, accommodating variations in product texture and density. This enhances cutting accuracy and minimizes waste, maximizing yield and reducing costs. The Automatic Pre-Compression System automatically pre-compresses food products, improving stability and resulting in cleaner, more uniform cuts. This system saves time and labor while ensuring consistent quality throughout the production process.

Treif dicers offer a comprehensive package of competitive advantages. With their precision cutting technology, efficiency, hygiene and safety features, and incorporation of advanced technologies like the Dynamic Hydraulic System and Automatic Pre-Compression System, Treif dicers empower food processors to achieve exceptional product quality, optimize their production processes, and meet the demanding requirements of the industry.



Competitor System

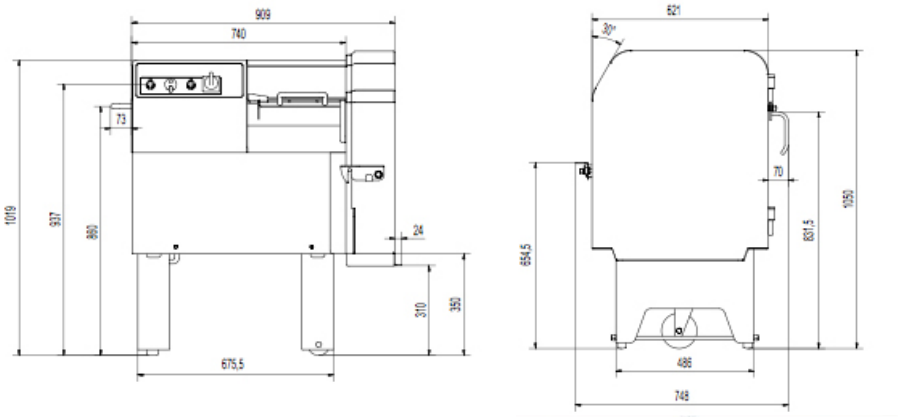


Treif Dynamic Hydraulics System

TECH SPEC: FELIX FLEXON ARGON +

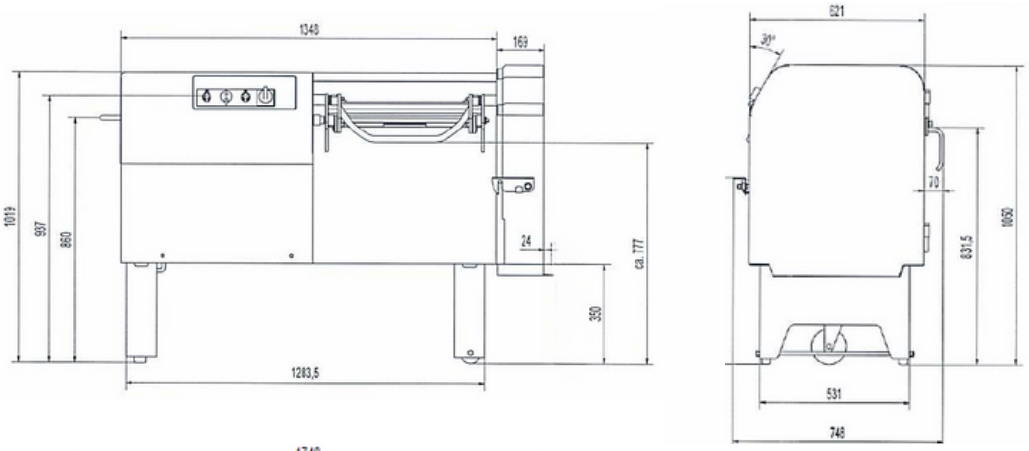
FELIX

Max. output t/h 0.8*
Chamber size (mm) L W H 300 / 96 / 96
Max. cut-off length (mm) 0.5–32
Dimensions (mm) L W H 909 / 748 / 1,050
Connecting load (kW) 1.0
Weight (kg) approx. 173
Product specific accessoires on request
Gridsets (mm) 4/5/6/8/10/12/14/16/20/24/32/48/96



FLEXON

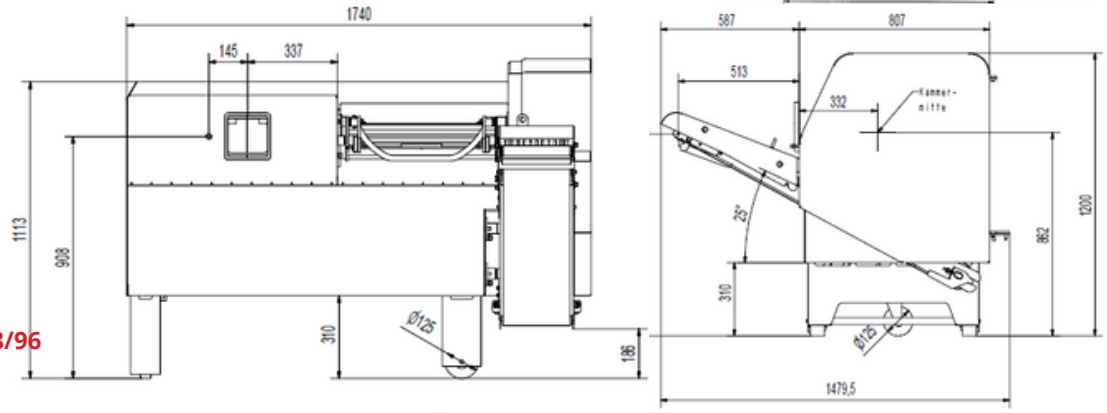
Max. output t/h *1.4**
Chamber size (mm) L W H 550 / 96 / 96
Max. cut-off length (mm) 0.5–32
Dimensions (mm) L W H 1,517 / 748 / 1,050
Connecting load (kW) 1.2
Weight (kg) approx. 230
Product specific accessories on request
Gridsets (mm) 4/5/6/8/10/12/14/16/20/24/32/48/96



ARGON+

Max. output t/h *2.0**
Chamber size (mm) L W H 550 / 96 / 96
Max. cut-off length (mm) 1-50
Dimensions (mm) L W H 1.864 / 1.499 / 1.200
Connecting load (kW) 2,0
Weight (kg) approx. 415
Product specific accessories on request
Gridsets (mm) 4/5/6/8/10/12/14/16/20/24/32/48/96

*Product Dependent



FELIX, FLEXON & ARGON+

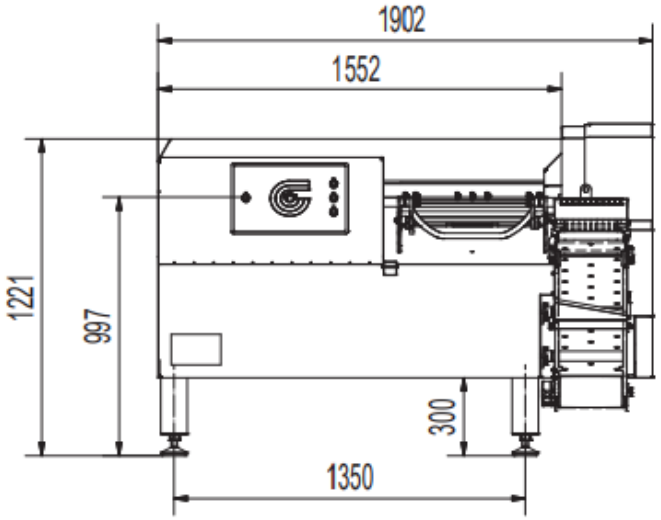
Standard Fresh Meat Gridset

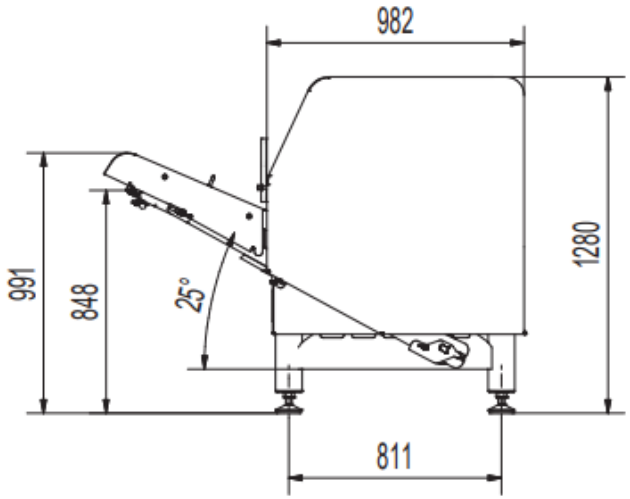
Gridset Standard Fresh Meat Application

TECH SPEC: TWISTER & TWISTER BASIC

TWISTER BASIC

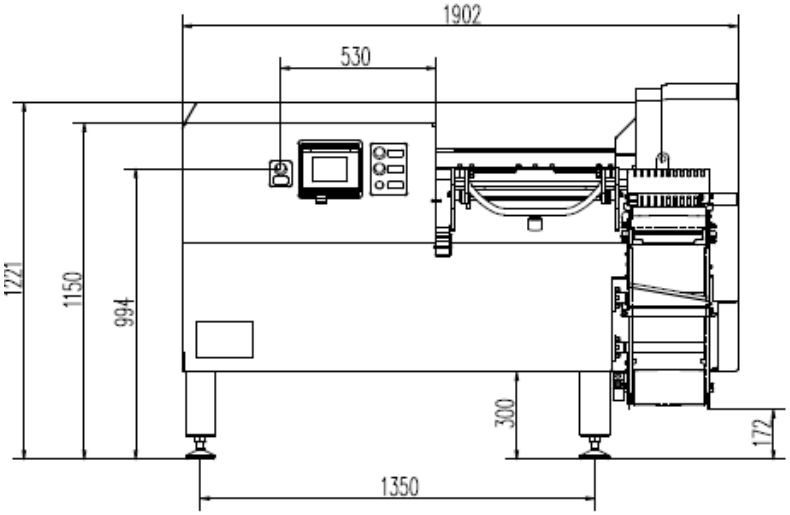
Max. output t/h 2.0*
Chamber size (mm) L W H 550 / 120 / 120
Max. cut-off length (mm) 0.5–34
Max. cut-off blade speed/min.
(fixed blade speed) 180
Housing dimensions (mm) L W H 1,902 / 1,731 / 1,280
Connecting load (kW) 4.0
Weight (kg) approx. 670
Product specific accessories on request
Gridsets (mm) 4/5/6/8/10/12/13/15/17/20/24/30/40/60/120

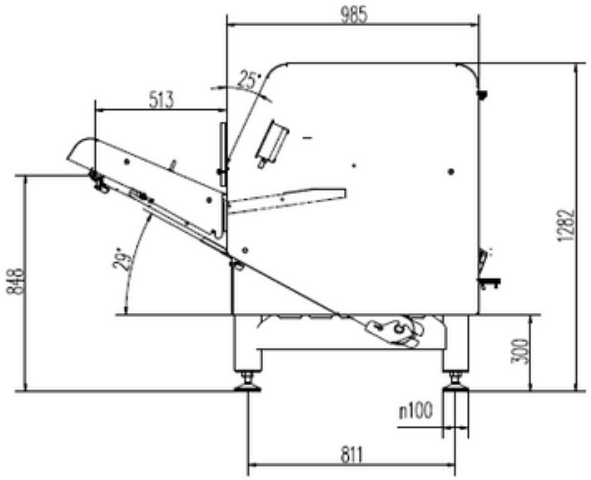




TWISTER

Max. output t/h *3.5**
Chamber size (mm) L W H 550 / 120 / 120
Max. cut-off length (mm) 1–50
Max. cut-off blade speed/min. 300/ 400 *(optional)*
Housing dimensions (mm) L W H 1,902/ 1,800/ 1,282
Connecting load (kW) 4,5 / 6,0 (optional)
Weight (kg) approx. 670
Product specific accessoires on request
Gridsets (mm) 4/5/6/8/10/12/15/17/20/24/30/40/60/120





*Product Dependent

FURTHER TREIF SOLUTIONS FOR AUTOMATION

TWISTER SP+

- Up to 3,500kg/hr output
- High durability, strong performance
- AVS & DHS system
- Premium dicing function
- Fully automatic operation

TWISTAS

- DHS (dynamic hydraulic system)
- Lift-tilt unit, feed belt or even the link to upstream and downstream lines
- 7“ touch display with intuitive operation
- Hygiene hydraulic system

TWISAN

- Industrial dicer, fresh or tempered meat
- Fully automatic in-feeding system for blocks
- Hygiene plus collection system

LARGE-SCALE AUTOMATION

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