machine program



When each slice is as perfect as the other,

it must be TREIF.









Passion for Food Cutting

At TREIF, everything revolves around **food cutting**. We are passionately devoted to this exciting task and want to offer our customers not only the best possible cutting solutions, but also to improve their products' chances on the market. With **500 employees** worldwide, we accompany our customers in their quest for solutions to their cutting challenges.

What began over 70 years ago with the manufacture and sale of bone saws and grindstones has developed into what is now TREIF – a leading international business in the field of food cutting technology.

TREIF is **market leader** in the bread slicing segment. The company has been developing bread slicing machines for over 20 years, consistently without blade lubrication.

As the **"pioneer of oil-free slicing"**, TREIF has always remained true to the principle "like a hot knife through butter, but without blade lubrication".

The machine range comprises **universal bread slicers for any requirement**, from entry level models and tabletop bread slicers to self-service machines. All these were designed in TREIF hygiene design following strict hygienic aspects.

The portfolio also includes machines and systems for slicing cold meats, cheese and meat for butchers, supermarkets and industry.

TREIF is the only manufacturer of bread slicing machines to also develop and manufacture the blades in-house. The "heart" of the machine is developed and produced in the **in-house department for blade manufacturing** (TREIF *nanoBlades*). This guarantees a continuously high standard of quality.

The history of TREIF:

1994 - Establishment of the new business unit bakery technology; **TREIF revolutionizes the market with oil-free bread slicing**

2000 - Taking over of Rösen & Robbert GmbH, thus TREIF becomes **market leader** in shop universal bread cutting machines

2003 - Introduction of the DISKUS bread slicers with **circular blade** technology

2008 - 60 years of TREIF: celebration with all partners and Open House presentation

2010 - Innovation award of EUROPAIN exhibition Paris (second biggest show for baked goods) for the self-service bread slicer DISKUS SB

2014 - Celebration of **"20 years of bread cutting without oil"**

2015 - TREIF uses the iba show in Munich as platform for the worldwide distribution of bread slicers under the motto **"Excellent cutting innovations for 6 continents"**

2016 - Opening of the **new customer center**

2017 - Award Premium Brand 2017

2018 - 70 years of TREIF: celebration with Open House presentation

2019 - Celebration of **"25 years of bread cutting without oil"**

ÖL-FREI
25 Jahre
Brotschneidemaschinen durch TREIF

For each requirement the right machine

PRIMUS fusion



PRIMUS 400



PRIMUS smart





SIRIUS+



DISKUS 500+



DISKUS junior



DISKUS SB





PART OF marel



PRIMUS fusion

PRIMUS fusion is the first fully integrated cabinet bread slicing machine from TREIF. **PRIMUS fusion** ensures a hygienically clean workspace through perfect integration into the shop furniture.
A machine which blends into its surroundings and does not get in the way, leaving more room for displaying products.

The highlights at a glance:

- **Premium-Hygiene-Design:** open design, numerous slot openings for quick sweeping, complete separation of slicing section and technical section
- **Universal bread slicing machine:** Cuts all bread types (fresh from the oven), without blade oiling
- **Easy operation** of the machine
- **Long service life of the circular blade** through special coating and special toothing; high quality standard thanks to in-house blade manufacturing *(nanoblade)*
- **Easy handling**: patented slice holder supports the bread perfectly to the last slice – precisely cut, parallel slices from beginning to end
- **Automatic gripping hook:** The bread is automatically gripped and guided after inserting.
- **Optimum integration** into the sales counter without losing display/working space

Technical data:

Max. cuts/minute	220
Insertion shaft cross-section (mm; inch)	330x150; 13“ x 6“
Insertion shaft length (mm; inch)	360; 14 $^{11}/_{64}$“
Slice thickness (mm; inch)	4/5/6/7/8/9/10/11/12/14 ; $^{1}/_{5}$“-$^{11}/_{20}$“ without $^{1}/_{2}$“, in steps of $^{1}/_{25}$“)
Housing dimensions (mm; inch)	
Width/depth/height	800/740/820 up to 910; 31 $^{1}/_{2}$“ / 29 $^{9}/_{64}$“ / 32 $^{9}/_{32}$“ up to 35 $^{53}/_{64}$“ (adjustable depending on counter height)
Operating voltage	230 V
Input fuse in feed cable	16 A
Connected load (kW)	1,3
Weight (kg/lb)	approx. 230; 507

It’s your choice!



PRIMUS fusion can also be installed in a **raised position**, just as you prefer.
This option is exclusively possible with TREIF.



Insert the bread, close the cover and start.
The automatic gripping hook allows you to return to your customers quickly.



PRIMUS 400

Slice at a premium level with PRIMUS 400 and enjoy the unique advantages of the new Premium-Hygiene-Design. Slicing bread has never been this hygienic.

The benefits at a glance:

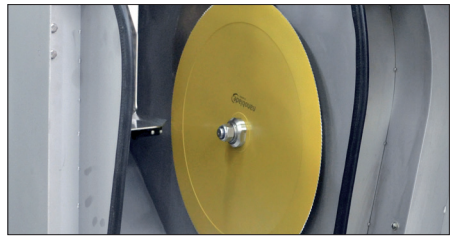
- **Premium-Hygiene-Design:** open design, detachable removal chute for cleaning, numerous slots for quick sweeping out of crumbs, complete separation of cutting and technical sections
- **Smooth sound:** sound-optimised slicing/ optimisation of the proven system of sound-absorbing brushes (TREIF patent)
- **Two slicing speeds (standard):** up to 220 slices/minute, selectable with a button (standard)
- **Universal bread slicing machine:** Slices all sorts of bread (oven fresh), no blade lubrication
- **One-button operating system** for all functions (setting slice thickness, loaf halving, number of slices and slicing speed)
- **GS approval mark (safety-tested to German standards)**
- **Long-term use of circular blade** thanks to special grinding finish; high quality standard due to own blade manufacturing *(nanoblade);* easy cleaning of the blade without dismantling
- **Simpler handling** thanks to the automatic, patented slice holder
- **Machine delivery includes:** blade protection, a pair of cut-resistant gloves and a blade-changing tool; storage for clips for sealing bread bags (optional)

Technical data:

Two slicing speeds can be selected with a button	Standard
Max. slices/minute	130/ 220 (depending on the slicing speed)
Cross section of product (mm/inch)	330 x 150; 13" - 6"
Infeed length (mm/inch)	400; 15 $^{4}/_{5}$"
Slice thickness (mm/inch)	4–24; $^{1}/_{5}$"–1" (adjustable in 0.5 mm/ $^{1}/_{50}$" increments)
Width/Depth/Height (mm/inch)	800 / 700 / 1,050; 31 $^{1}/_{2}$" / 27 $^{3}/_{5}$" / 41 $^{3}/_{10}$"
Operating voltage	230 V
Weight (kg/lb)	215; 474



The open design is unique. Simply open the machine door and detach the removal chute for quick and easy cleaning. This design completely redefines hygiene.



Of course, the blade with a unique toothing and a special grinding finish is made by TREIF. TREIF is the only manufacturer of bread slicers that manufactures the blades itself.

PART OF marel

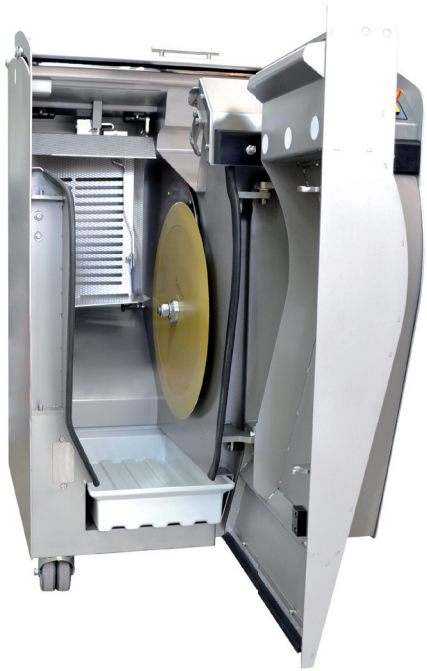


PRIMUS smart

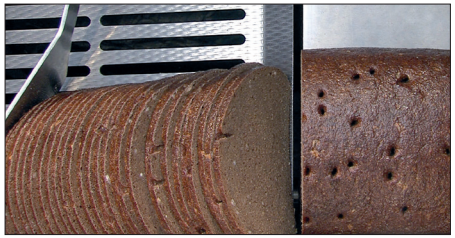
Slicing at a premium level is possible even on a small footprint: with PRIMUS smart. Enjoy the unique advantages of the new Premium-Hygiene-Design. Slicing bread has never been this hygienic.

The benefits at a glance:

- **Premium-Hygiene-Design:** open design, detachable removal chute for cleaning, numerous slots for quick sweeping out of crumbs, complete separation of cutting and technical sections
- **Smooth sound:** sound-optimised slicing/ optimisation of the proven system of sound-absorbing brushes (TREIF patent)
- **Two slicing speeds (standard):** up to 220 slices/minute, selectable with a button (standard)
- **Universal bread slicing machine:** Slices all sorts of bread (oven fresh), no blade lubrication
- **One-button operating system** for all functions (setting slice thickness, loaf halving, number of slices and slicing speed)
- **GS approval mark (safety-tested to German standards)**
- **Long-term use of circular blade** thanks to special grinding finish; high quality standard due to own blade manufacturing *(nanoblade);* easy cleaning of the blade without dismantling
- **Simpler handling** thanks to the automatic, patented slice holder
- **Machine delivery includes:** blade protection, a pair of cut-resistant gloves and a blade-changing tool; storage for clips for sealing bread bags (optional)



The open design is unique. Simply open the machine door and detach the removal chute for quick and easy cleaning. This design completely redefines hygiene.



If required, PRIMUS smart cuts the bread in half or slices only half of the loaf. The automatic, patented slice holder supports the slices during the cutting process, facilitating removal of the sliced bread.

Technical data:

Two slicing speeds can be selected with a button	Standard
Max. slices/minute	130/ 220 (depending on the slicing speed)
Cross section of product (mm/inch)	330 x 150; 13" x 6"
Infeed length (mm/inch)	350; 13 $^{4}/_{5}$"
Slice thickness (mm/inch)	4–24; $^{1}/_{5}$"–1" (adjustable in 0.5 mm/ $^{1}/_{50}$" increments)
Width/Depth/Height (mm/inch)	650/700/1,050; 25 $^{3}/_{5}$"/ 27 $^{3}/_{5}$"/ 41 $^{3}/_{10}$"
Connecting load (kW)	230 V
Weight (kg/lb)	195; 430



SIRIUS+

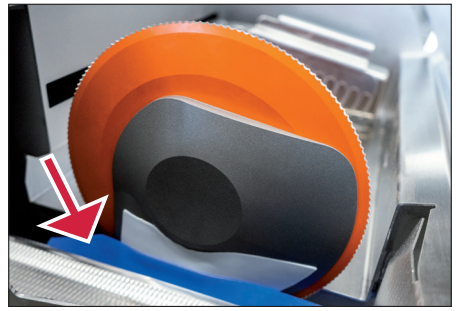
The lower weight is not the only difference between the SIRIUS+ and its predecessor SIRIUS, but also the optimised slicing technology for better placement and bagging of the slices. Best ergonomics thanks to optimum insertion height.



SIRIUS can be equipped with underframe (optional).

Your benefits at a glance:

- Universal bread slicing machine: Slices all types of bread up to a length **of 400 mm (fresh from the oven)**
- **Round loaves up to 330 mm diameter** can be halved and sliced without problems
- **Table model: compact design**, e.g. also suitable for vending vans/mobile bakeries (or optionally with movable support frame for the shop area)
- Very easy cleaning thanks to additional crumb slots in **the bread removal area**
- Significantly less cleaning effort thanks to **omission of blade oiling**
- Variable slice thickness, loaf halving with subsequent slicing
- Maximum ergonomics through **new optimum insertion height**
- **Robust and still lightweight:** the SIRIUS+ is designed for durability to the last detail
- Maximum service life of the circular blade thanks to **in-house blade manufacturing** *(nanoblade);* easy blade cleaning without dismantling



Clever design down to the last detail: The patented slicing gap cover ensures optimum placement of the bread and also reduces cleaning significantly.

Technical data:

Max. slices/minute	100
Slice thickness (mm/inch)	4/5/6/7/8/9/10/11/12/14 1/5"-11/20" without 1/2", in steps of 1/25")
Cross section of product (mm/inch)	330 x 140 (in the middle 150) 13" x 5 33/64" (in the middle 6")
Infeed length (mm/inch)	400 / 15 4/5"
Automatic loaf-halving	✔
Housing dimensions (mm)	
Width/Depth/Height (mm/inch)	800 / 690 / 580 31 1/2"/ 27 11/64"/ 22 53/64"
Operating voltage	400 V, (230 V optional with a surcharge)
Pre-fuse in the supply line	10 A
Connecting load (kW)	0,9
Weight (kg/lb)	approx. 120 / 265
Underframe	optional



DISKUS 500+

If you have to supply hospitals, retirement homes or the catering trade with large quantities of freshly sliced bread, look no further than the DISKUS 500+. A multi-purpose machine. Its 500 mm/ 19 $^{7}/_{10}$" long infeed shaft makes it the ideal solution for loaves of the same length.

The benefits at a glance:

- **Multi-purpose bread slicer:** slices all loaf types up to 500 mm/ 19 $^{7}/_{10}$" (oven fresh) without blade lubrication; up to 130 slices/ minute
- **One-button operating system** for all functions (setting the cutting thickness, loaf halving and number of slices)
- **Proven hygienic design:** additional slotted openings in the bread removal area for brushing away crumbs quickly; crumbs are collected in an easily removable tray; no need for blade lubrication, considerably reducing cleaning effort
- **Long-term use of circular blade** thanks to special grinding finish; high quality standard due to own blade manufacturing *(nanoblade);* easy cleaning of the blade without dismantling
- **Simpler handling and time-saving** thanks to the automatic, patented slice holder, which supports the slices during the slicing process, making bread removal easier
- **Smooth sound:** sound-optimised slicing
- **Optional accessories:** blade guard; bread bag holder; clips storage for sealing bread bags
- Machine supplied with a pair of cut-resistant gloves and a blade-changing tool

Technical data:

Max. cuts/minute	130
Cross section of product (mm/inch)	330 x 150; 13" - 6"
Infeed length (mm/inch)	500; 19 $^{7}/_{10}$"
Cutting thickness (mm/inch)	4-24; $^{1}/_{5}$"-1" (adjustable in 0.5 mm/ $^{1}/_{50}$" increments)
Width/Depth/Height (mm/inch)	1,000 / 700/ 1,120; 39 $^{2}/_{5}$" / 27 $^{3}/_{5}$"/ 44"
Operating voltage	400 V
Weight (kg/lb)	225; 496



The DISKUS 500+ slices freshly baked bread. The generously dimensioned infeed shaft is suitable for extremely long loaves. The machine can also be used to slice raisin bread, fruit cake and Madeira cake.



One button for all functions: the number of slices, loaf halving and cutting thickness (4-24 mm/ $^{1}/_{5}$"-1", adjustable in 0.5 mm/ $^{1}/_{50}$" increments) can be set here.



DISKUS junior

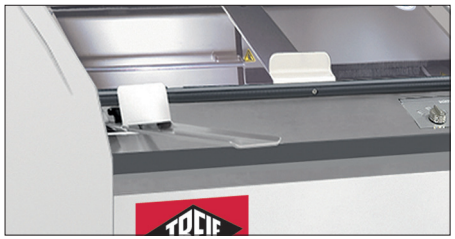
As an entry-level model, the DISKUS junior has 3 cutting thicknesses that the operator can set to the customer's requirement. Developed as an alternative to the reciprocating slicer, this machine is equally space-saving. The DISKUS junior is suitable for all loaf types with an infeed length of up to 320 mm/ 12 $^{1}/_{2}$".

The benefits at a glance:

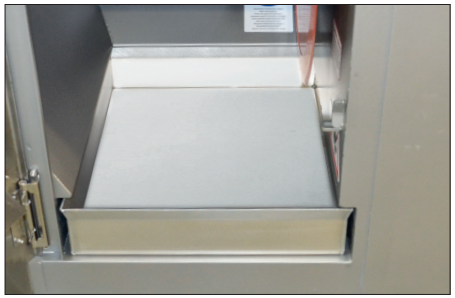
- **Multi-purpose bread slicer:** slices all loaf types up to 320 mm/ 12 $^{1}/_{2}$" (oven fresh) without blade lubrication; up to 130 slices/ minute
- **Proven hygienic design:** additional slotted openings in the bread removal area for brushing away crumbs quickly; crumbs are collected in an easily removable tray; no need for blade lubrication, considerably reducing cleaning effort
- **Extremely space saving:** Space requirement of a reciprocating slicer
- **3 cutting thicknesses,** which the operator can set to customer's requirement
- **Optional accessories:** blade guard; bread bag holder; storage for clips for sealing bread bags
- Machine supplied with a pair of cut-resistant gloves and a blade-changing tool
- **Long-term use of circular blade** thanks to special grinding finish; high quality standard due to own blade manufacturing *(nanoblade);* easy cleaning of the blade without dismantling

Technical data:

Max. cuts/minute	130
Cross section of product (mm/inch)	320 x 150; 12 $^{1}/_{2}$" - 6"
Infeed length (mm/inch)	320; 12 $^{1}/_{2}$"
Cutting thickness (mm/inch)	8/10/12; $^{3}/_{10}$"/$^{2}/_{5}$"/$^{47}/_{100}$"
Width/Depth/Height (mm/inch)	650 / 700 / 1,120; 25 $^{3}/_{5}$" / 27 $^{3}/_{5}$" / 44"
Operating voltage	400 V
Weight (kg/lb)	175; 386



The bagging aid allows the cut loaf to be bagged easily.



An easily removable tray successfully catches all the crumbs. This is assisted by guide plates etc. The crumb tray can be emptied and brushed out in no time. Bread cannot be sliced more hygienically than this.



The cutting thickness is set by the selector switch. The operator can choose between 3 cutting thicknesses (thin, medium, thick).

PART OF marel



DISKUS SB / DISKUS SBS

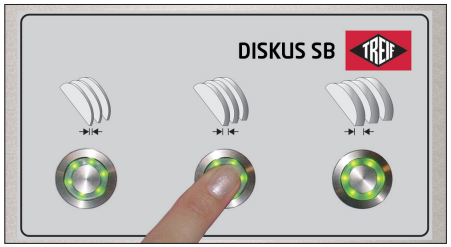
The self-service machine DISKUS SB slices all types of bread cleanly. The reliable safety system protects the self-service customer who can select the cutting thickness at the press of a button. There is a choice of three cutting thicknesses.

The benefits at a glance:

- **Multi-purpose bread slicer:** slices all loaf types (oven fresh) without blade lubrication
- **Reliable safety system** with automatic gripping of the bread, automatic residual product ejection and safe cover locking: No access to the blade when the safety cover is open
- **GS approval mark (safety-tested to German standards)** from the employers' liability insurance association
- **Proven hygienic design;** easy cleaning of the blade without dismantling
- **Smooth sound:** sound-optimised slicing thanks to noise-damping brushes (TREIF patent)
- **Long-term use of circular blade** thanks to a unique toothing and a special grinding finish; high quality standard due to own blade manufacturing *(nanoblade)*
- **Machine delivery including:** blade guard; a pair of cut-resistant gloves and a blade-changing tool
- **Optional accessories:** storage for clips for sealing bread bags; handles and coiled cable for a better drivability of the machine; bread bag holder (Standard for DISKUS SBS)



The bread just has to be placed in the machine and is then automatically gripped. The reliable safety system is the hallmark of the DISKUS SB.



The customer selects the cutting thickness between "thin" (8 mm), "medium" (10 mm) and "thick" (12 mm) at the push of a button. Other thicknesses are available on request (max. 3). After pushing the button, the machine starts automatically.

Technical data:

	DISKUS SB	DISKUS SBS
Max. cuts/minute	130	130
Cross section of product (mm/inch)	270 x 150; 10 3/5" - 6"	270 x 150; 10 3/5" - 6"
Infeed length (mm/inch)	380; 15"	350; 13 4/5"
Cutting thickness (mm/inch)	8/10/12; 3/10" / 2/5" / 47/100" *	8/10/12; 3/10" / 2/5" / 47/100" *
Width/Depth/Height (mm/inch)	950 / 700 / 1,280; 37 2/5" / 27 3/5" / 47 1/5"	860 / 700 / 1,196; 33 9/10" / 27 3/5" / 47"
Operating voltage	400 V	230 V
Pre-fuse in the supply line	10 A	16 A
Connecting load (kW)	0.9	0.9
Weight (kg/lb)	225; 496	201; 443

*other thicknesses on request, max. 3

Hygiene-Design – the trademark of TREIF's bread slicers

Thanks to the Hygiene-Design of TREIF's bread slicers the cleaning of the machines is very easy. Numerous slotted openings in the bread removal area symplify brushing away the crumbs. An easily removable tray successfully catches all the crumbs. No blade lubrication is necessary. That considerably reduces the cleaning effort to a minimum.

The complete package from the cutting specialist: slice now even more efficiently with TREIF *nanoblades*

TREIF *nanoblades*: Use 100 % of your cutting machine's potential by using the optimum blade. TREIF develops and manufactures **machine and blade as one unit** – the only way to achieve an **optimum** cutting result.

And – at the end of the day, you also save cost. TREIF blades are designed for a **long service life**. High quality steel, complex manufacturing processes on the highest level including sophisticated mechanisms for engraving the blade and a sharpening service that focuses on fast sharpening as well as on quality and a long service life of the blades – all this speaks for itself.

TREIF is the only manufacturer of bread slicers who manufactures the blades in-house!

nanoblade® made by TREIF

TREIF blade manufacturing



Slicing competence concentrated in one room

A single room in which you can experience the concentrated slicing competence of TREIF from four Competence Units: that is the innovative Customer Center in Oberlahr. Familiarise yourself with the wide range of TREIF food cutting technology. What awaits you: expert advice and innovative machines from the areas of DICING, PORTION CUTTING, SLICING and BREAD CUTTING. We offer you the opportunity to test the performance capacity of our machines and systems live, on location. You are welcome to bring your products along for a test cut.

Just make an appointment with your TREIF representative or send us your inquiry via email under info@treif.com (subject: Customer Center).

We look forward to welcoming you to our Customer Center!



PART OF marel











	PRIMUS fusion	PRIMUS 400	PRIMUS smart	SIRIUS+	DISKUS 500+	DISKUS junior	DISKUS SB	DISKUS SBS
Dimensions	800/740/820 up to 910; 31 1/2" / 29 9/64" / 32 9/32" up to 35 53/64" (adjustable depending on counter height)	800 / 700 / 1,050; 31 1/2" / 27 3/5" / 41 3/10"	650 / 700 / 1,050; 25 3/5" / 27 3/5" / 41 3/10"	800 / 690 / 580; 31 1/2" / 27 11/64" / 22 53/64"	1,000 / 700 / 1,120; 39 2/5" / 27 3/5" / 44"	650 / 700 / 1,120; 25 3/5" / 27 3/5" / 44"	950 / 700 / 1,280; 37 2/5" / 27 3/5" / 47 1/5"	860 / 700 / 1,196; 33 9/10" / 27 3/5" / 47"
Max. slices/ minute	220	130 / 220 (depending on the slicing speed)	130/ 220 (depending on the slicing speed)	100	130	130	130	
Cross section of product (mm/ inch)	330 x 150; 13" x 6"	330 x 150; 13" x 6"	330 x 150; 13" x 6"	330 x 140 / 13" x 5 33/64"	330 x 150; 13" x 6"	320 x 150; 12 1/2" x 6"	270 x 150; 10 3/5" x 6"	
Infeed length (mm/ inch)	360; 14 11/64"	400; 15 4/5"	350; 13 4/5"	400; 15 4/5"	500; 19 7/10"	320; 12 1/2"	380; 15"	350; 13 4/5"
Connecting load (kW)	1,3	0.9	0.9	0.9	0.9	0.9	0.9	
Operating voltage	230 V	230 V	230 V	400 V; 230 V optional with a surcharge	400 V	400 V	400 V	230 V
Weight (kg/ lb)	approx. 230; 507	215; 474	195; 430	approx. 120; 265	225; 496	175; 386	225; 496	201; 443
Type of blade	Circular blade	Circular blade	Circular blade	Circular blade	Circular blade	Circular blade	Circular blade	
Hygiene Design	✔	✔	✔	✔	✔	✔	✔	✔
Features								
Loaf halving	✔	✔	✔	✔	✔			
Slicing half of the loaf	✔	✔	✔		✔			
Number of slices	✔	✔	✔		✔			
Slice thickness (mm/ inch)	4/5/6/7/8/9/10/11/12/14 ; 1/5"-11/20" without 1/2", in steps of 1/25")	4–24; 1/5"–1" (adjustable in 0.5 mm/ 1/50" increments)	4–24; 1/5"–1" (adjustable in 0.5 mm/ 1/50" increments)	4/5/6/7/8/9/10/11/12/14; 1/5"-11/20" without 1/2", in steps of 1/25")	4–24; 1/5"–1" (adjustable in 0.5 mm/ 1/50" increments)	8/10/12; 3/10"/2/5"/47/100"	8/10/12; 3/10"/ 2/5" / 47/100" *	

* other thicknesses on request, max. 3

Subject to modifications for technical progress. 03/2020

HEADQUARTERS:
TREIF Maschinenbau GmbH
Toni-Reifenhäuser-Str. 1
D-57641 Oberlahr
Tel. +49 2685 944 0
Fax +49 2685 1025
E-Mail: info@treif.com

Other locations:

USA France Great Britain Italy China Belgium Poland

www.treif.com