

## QUOTATION

### TREIF FALCON

Treif Falcon - a machine for portioning a product with a given weight.  
The Falcon machine is designed to cut portions of a given weight of boneless meat (fresh and frozen to -4C), prepared meat products (sausage, ham, brisket, etc.), as well as cheeses.



Length of the loading chamber with the product holder: 820 mm



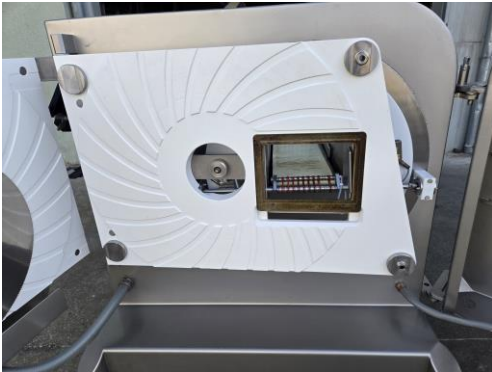
Convenient terminal



Productivity, max., Without weighing and sorting (cut / min.): 240 Accuracy, depends on the product: + / -1%



Cross-section of product WxH: 220x155 mm



The FALCON uses a 360° scanner instead of conventional mould technology



Machine dimensions in mm:

