

Treif Huskey-CE Features and Benefits



Huskey-CE combines the benefits of a slicing and portioning machine with those of a dicing and strip cutting machine. Using tried and tested Treif technology, boneless or bone-in products, such as steaks, schnitzel and chops, can be cut into the finest slices and discharged precisely. Through the quick conversion to the dicing or strip cutting function for products like boiled meats, bacon, sausage or cheese, Treif has provided an additional range of productivity-boosting applications, such as the grating technique, for instance, which makes it possible to grate fruit and vegetables. The dual purpose Huskey-CE is ideal for small butchers' shops and supermarkets, which need to be flexible enough to adapt to changing consumer demands for pre-packaged, oven-ready convenience products.

This perfect combination of slicing and portioning and dicing and strip cutting in one single machine reduces space requirements and saves valuable production time. Instruction for operating staff and maintenance can be concentrated on only one machine, leading to a significant increase in hourly utilisation capacity and economic efficiency. The Huskey-CE has a capacity of 140 cuts per minute and can easily accommodate a wide range of products without the need for pre-cutting, thanks to its variable loading chamber sizes. As a dicer and strip cutter, the Huskey is capable of processing up to 1,500 kg per hour. Available accessories, besides the grating function with its various grating and slicing disks, also include special blades.

