

Treif Puma-CE

Features and Benefits



What makes the Puma-CE slicing and portioning machine so outstanding is that it is functional in the extreme, safe to operate and simply but effectively designed. With up to 400 cuts per minute, the Puma-CE is highly efficient and particularly well suited to bone-in products, such as chops.



The standard Puma-CE also has an adjustable reverse travel device which enables the gripper to be returned to a starting position pre-set by the user. This reduces the time required for loading.

Treif's patented dynamic feeding system (DVS) continually pushes the product forward to the blade, an important pre-condition for precise slice thicknesses and clean cutting.

With the help of the electronic programming, up to 10 cutting ranges can be selected between the first cut and the residual product, which can produce slice thicknesses from bone-in products of approximately identical weights and thus optimise the specific product yield.

The Puma-CE is available with cutting chamber lengths of 700 or 1100 mm and with an automatic start-up device, residual product optimisation and out-feed conveyor as extras.

