

# PUMA

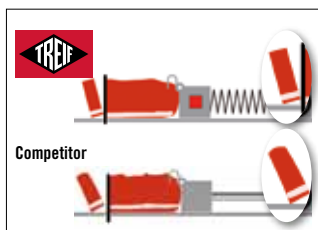
## Your main gain with PUMA: Time and maximum yield

When performance and precision align, PUMA certainly makes the cut - even at speeds of up to 400 cuts per minute (with the double blade).

This is true for cutlets, steaks, schnitzel, pork belly, bacon or German meatloaf, or whether it's fresh, chilled or frozen down to  $-4\text{ }^{\circ}\text{C}/24.8\text{ }^{\circ}\text{F}$ . Since the blade is connected directly to the drive motor, nearly 100 % of the power from the motor can be harnessed during slicing.



PUMA 700 EB



Precise cross-section as a result of the dynamic feeding system (DVS, TREIF patent).



Performance and precision are the hallmarks of PUMA.



The intelligent product feed holder can differentiate between meat and bone simply by gripping the product.



The machine slices products at temperatures as cold as  $-4\text{ }^{\circ}\text{C}/24.8\text{ }^{\circ}\text{F}$ .



A look in the blade box shows a thin blade for a precise cut.



Depending on the model, it can accommodate products that measure up to 700 or 1,100 mm in length.



Dimple plate: An air cushion forms between the dimples on which the product is guided to the blade.



Regardless of whether it is steak, schnitzel or cheese, PUMA is extraordinarily flexible.

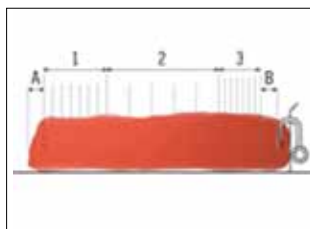
## Versatility of the PUMA

PUMA can slice bone-in or boneless products such as bacon, pork belly, pork blade steaks, cutlets, beef steaks, roulades or cheese products.

Technical data:	PUMA F/FB	PUMA E/EB
Max. cut-off length (mm/inch)	0.5-70; 1/50"-2 4/5"	0.5-250; 1/50"-9 4/5"
Cuts per minute (double blade)	400	400
Cross-section of product w x h (mm/inch)	220 x 240; 8 3/5" x 9 1/2"	220 x 240; 8 3/5" x 9 1/2"
Max. Infeed length (mm/inch)	700 (1,100); 27 3/5" (43 3/10")	700 (1,100); 27 3/5" (43 3/10")
Housing dimensions (mm/inch)		
Length/Width/Height without belt (mm/inch)	2,070*/900 /1,450; 81 1/2"*/35 2/5"/57"	2,070*/900/1,450; 81 1/2"*/35 2/5"/57"
Length/Width/Height with belt (mm/inch)	2,870 /900/1,450; 113"/35 2/5"/57"	2,870 /900/1,450; 113"/35 2/5"/57"
Connecting load (kW)	3.4/3.5	3.4/3.5
Products	Up to -4 °C/24.8 °F	Up to -4 °C/24.8 °F
Weight without belt (kg/lb)	285 (305)/629 (672.5)	285 (305)/629 (672.5)
Weight with belt (kg/lb)	305 (325)/672.5 (716.5)	305 (325)/672.5 (716.5)
Product specific accessoires	on request	on request



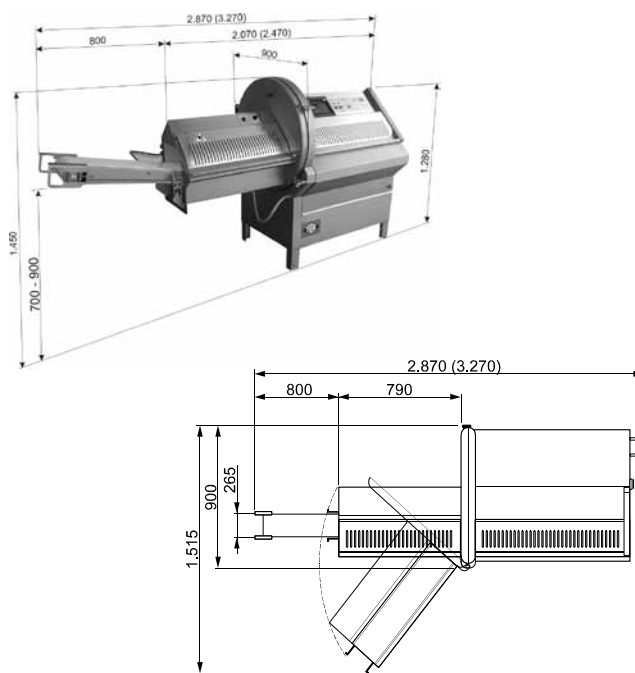
Optimal integration in the production process through package formation.



PUMA E/EB offers the capability to divide the product into several sections. Thus, all slices have approximately the same weight.



The pneumatic product feed holder automatically expels the residual piece after slicing (optional).



All measurements in mm.

### Your benefits at a glance:

- High-performance and precision even with bone-in products
- Increased advantage as a result of the precision sickle blade and intelligent product feed holder
- Optimum exploitation of the product as a result of residual piece optimisation and of the back-feed limitation (E/EB)
- Optimum utilisation of the product, for example by sectioning the product into slicing areas (E/EB)
- Fulfilment of the highest hygiene requirements as a result of labyrinth guidance
- HS (High-Speed)-model for more capacity (optional)

\* With an infeed length of 1,100 mm/43 3/10"; plus 400 mm/15 4/5" for PUMA EB/FB; plus 800 mm/31 1/2" for PUMA F/E

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