

FELIX 100^s-CE FELIX 100-CE &

The compact dicer and strip cutter
with the big cutting chamber





1 Improved gridset mounting system makes cleaning and changing easier.



2 The upper and lower grids are set onto the studs and locked into place by clamps without tools.



3 A self-engaging clutch mechanism automatically connects the drive system

The compact dicer for big jobs.



The new enlarged cutting chamber 96 mm x 96 mm ($3\frac{3}{4}$ " x $3\frac{3}{4}$ "") makes loading the FELIX 100-CE and FELIX 100s-CE quick and easy. The enlarged chamber provides so much space that precutting is no longer necessary for a wide range of products.

The maximum production capacity of the FELIX 100-CE is 800 kg and that of the FELIX 100sl-CE is an impressive 1,500 kg per hour. The unique dual stroke two-part grid system makes possible precise dicing and strip slicing of the most delicate products.

Several slicing and grating discs are available for the grating and rasping of cheese, carrots, potatoes and lettuce.



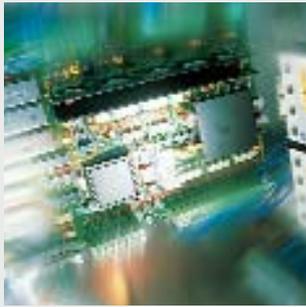
Pork barbecue
Gridset size: 12 mm x 12 mm ($\frac{1}{2}$ " x $\frac{1}{2}$ " staggered)



Bacon bits
Gridset size: 6 mm x 6 mm ($\frac{1}{4}$ " x $\frac{1}{4}$ " staggered)



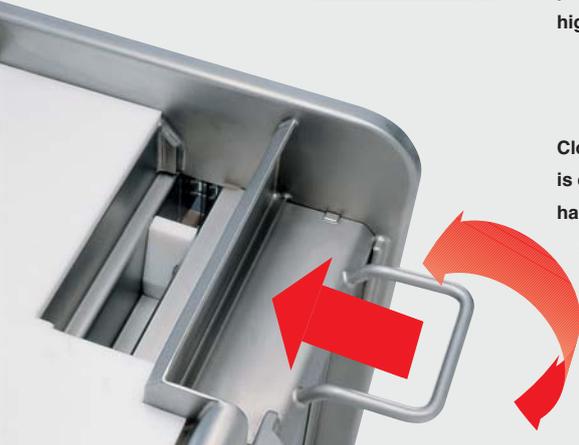
Integration of Design and Function.



◀ The energy-saving computer-controlled dynamic hydraulic system (DHS) prevents overheating of machine parts and most delicate movement of the product during the dicing process, resulting in the highest possible quality.



◀ **New:** The diced product may be discharged into standard E1 or E2 containers. These are stackable and may be transported by the matching trolley.

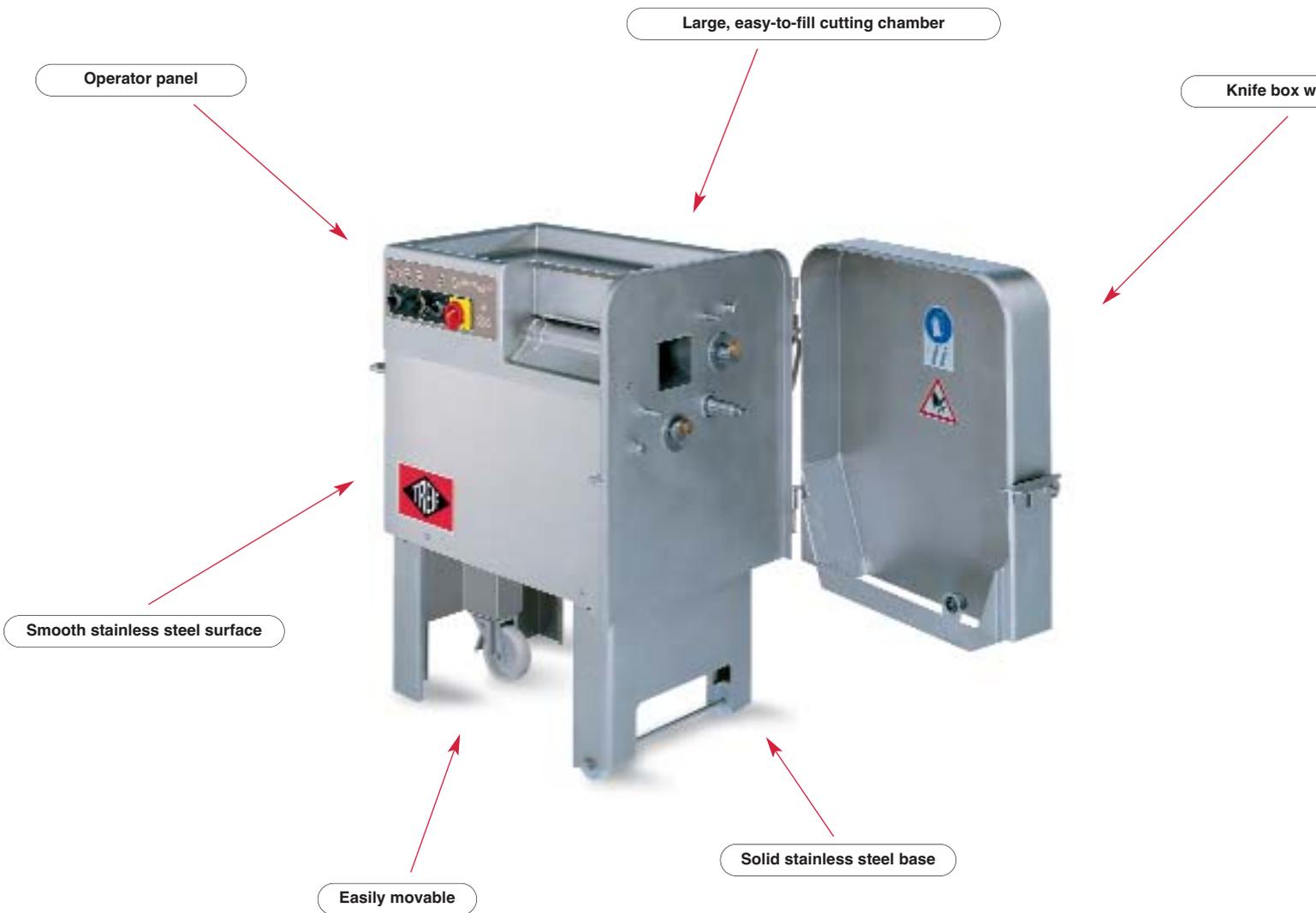


Closing the cutting chamber is easy with the leveraged handle bar of the heavy duty slide. Dicing starts automatically when the chamber is securely closed and the ram has reached the pre-selected pressure point.



◀ Vegetables and fruit may be grated finely or coarsely, or even sliced wafer-thin with the optional grating disc.

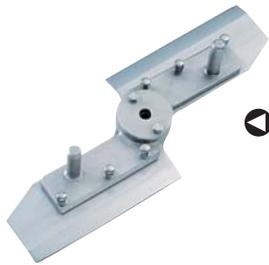
Machine in cleaning position



Accessories for various production requirements.

For the FELIX 100-CE and the FELIX 100s-CE, there are gridset sizes available from 4 mm (1/6") to 48 mm (2") – see technical data – depending on the required form and size of the final product. In addition to meat and sausage products, non-meat products (e.g. salads or cheese) can also be sliced or grated with the accessories listed. All relevant parts may be removed for daily cleaning, without tools. This includes all TREIF-made accessories. Shortest set-up times and quick

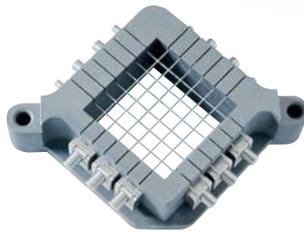
and easy cleaning of this versatile slicing and dicing machine provide users with the flexibility they need to compete in today's markets. Easy operating of the machine guarantees constantly repeatable product quality.



◀ double blade for increased capacity of the FELIX 100-CE and FELIX 100s-CE



◀ grating frame and discs for vegetables and fruit



◀ stainless steel piano wire cheese cutting grid

with locking device for trolleys

Technical data: metric/inches

	FELIX 100-CE	FELIX 100s-CE	FELIX 100si-CE
Range of application	HCSG	HCSG	HCSG
Max. hourly capacity (KGs/h)	800	1,050	1,500
Max. infeed length (mm)	300	300	550
Max. cut off length (mm)		0.5–32	
Gridset profile (mm)		96 x 96	
Length/width/height (mm)	1,100 x 645 x 1,050		1,600 x 645 x 1,050
Add-on features	grating frame, grating disc, spacer frame for cutting strips, wire cheese cutting grid, double blade		
Available gridset sizes	4/5/6/8/10/12/14/16/20/24/32/48		
Weight	ca. 170 kg		ca. 200 kg
Operating voltage	230/400 V (or special voltage)		
Connected load	1.2 kW	1.4 kW	

H = small processors
C = catering businesses

S = supermarkets
G = restaurants

Options for multiple production requirements.

The FELIX 100-CE and FELIX 100s-CE dicing and strip slicing machine process meat, sausage, bacon, ham and as well as vegetables, cheese, fish and fruit, regardless whether the product is fresh, pre-cooked, cooled or tempered.

The new large cutting chamber, the quick-lock grid set, automatic grid engagement and the innovative dynamo hydraulic system (DHS) set new standards in the field of food processing.



Julienne strips
gridset size: 42 x 4 mm staggered



Onions
Grating frame with slicing and grating disc:
Rings / strips: 1.8 mm

Cutting Instructions

Product	Options	
	Gridset size	Blade
Ham	48 x 5 mm	single blade double blade
Beef or pork barbecue	48 x 12 mm 48 x 32 mm	single blade double blade
Beef stew	20 x 20 mm	single blade

Grating attachments

Product	Options	
	Frames	Discs
Scalloped potatoes radishes	Grating frame	Slicing and grating disc, coarse
Carrots, potatoes, cheese grating	Grating frame	Slicing and grating disc, fine
Thin squares, carrots	Grating frame	Slicing and grating disc 4.5 mm fine squares
Fine slices, cabbage salad, radishes	Grating frame	Slicing and grating disc 1.8 mm thin squares



Cheese
Cheese gridset (wire): 8 x 8 mm

Advice and further information

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