

PRIMUS fusion



It's your choice!

PRIMUS fusion can also be installed in a raised position, just as you prefer. This option is exclusively possible with TREIF.

Keep eye contact with your customers

PRIMUS fusion is the first fully integrated cabinet bread slicing machine from TREIF. **PRIMUS fusion** ensures a hygienically clean workspace through perfect integration into the shop furniture. A machine which blends into its surroundings and does not get in the way, leaving more room for displaying products.



Insert the bread, close the cover and start.

The automatic gripping hook allows you to return to your customers quickly.

Technical data:

Max. cuts/minute	220
Insertion shaft cross-section (mm; inch)	330x150; 13" x 6"
Insertion shaft length (mm; inch)	360; 14 11/64"
Slice thickness (mm; inch)	4/5/6/7/8/9/10/11/12/14 ; 1/5"-11/20" without 1/2", in steps of 1/25"
Housing dimensions (mm; inch)	
Width/depth/height	800/740/820 up to 910; 31 1/2" / 29 9/64" / 32 9/32" up to 35 53/64" (adjustable depending on counter height)
Operating voltage	230 V
Input fuse in feed cable	16 A
Connected load (kW)	1,3
Weight (kg)	approx. 230

The highlights at a glance:

- **Premium-Hygiene-Design:** open design, numerous slot openings for quick sweeping, complete separation of slicing section and technical section
- **Universal bread slicing machine:** Cuts all bread types (fresh from the oven), without blade oiling
- **Easy operation** of the machine
- **Long service life of the circular blade** through special coating and special toothing; high quality standard thanks to in-house blade manufacturing (nanoBlade)
- **Easy handling:** patented slice holder supports the bread perfectly to the last slice - precisely cut, parallel slices from beginning to end
- **Automatic gripping hook:** The bread is automatically gripped and guided after inserting.
- **Optimum integration** into the sales counter without losing display/working space

