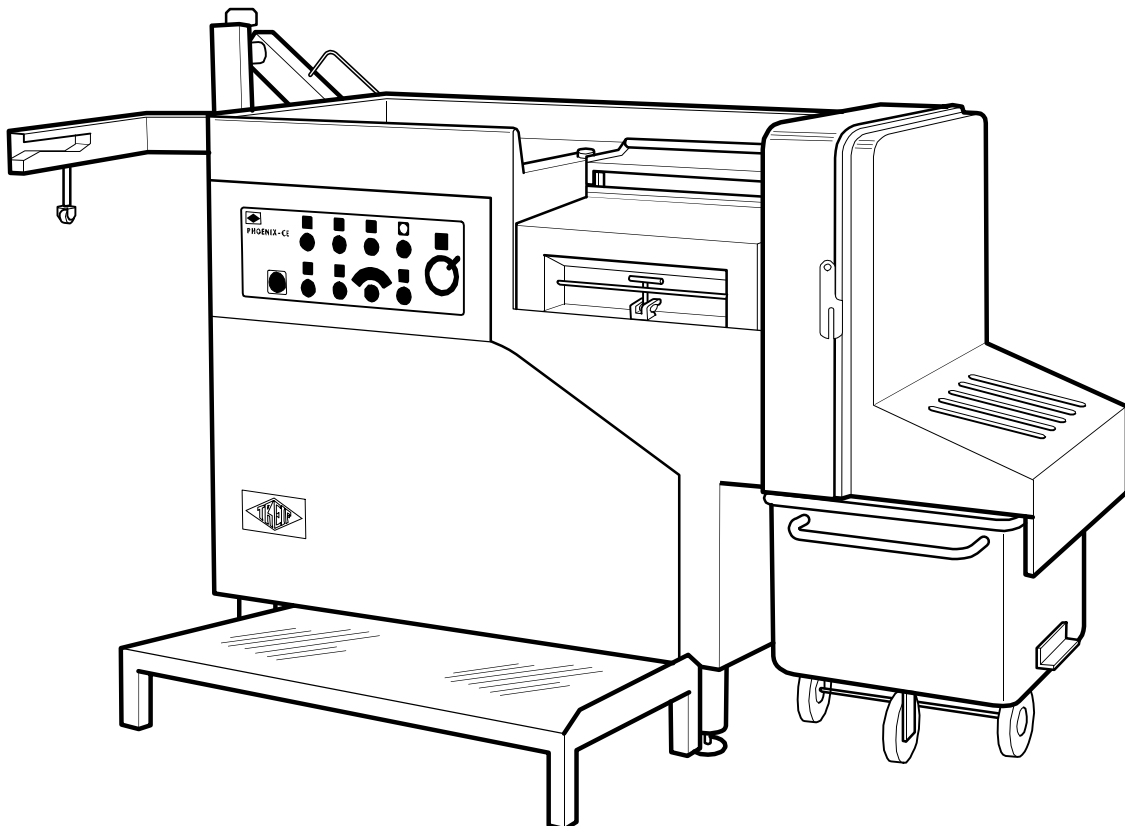


...das perfekte
Schneiden
Schneiden

TREIF PHOENIX-CE

Operating Instructions
No. 87 502-E

- english -



Subject to modifications for the purpose of technical progress. The illustrations and drawings of the machine in these operating instructions might differ from the machine supplied.



Information on the operating instructions

1. Information on the operating instructions

By all means read this page !

These operating instructions have been written for the buyer/operator, the operating staff, and the maintenance staff of the machine TREIF PHOENIX CE. These instructions should be kept in the vicinity of the machine at all times.

Only a good understanding of these operating instructions can prevent failure of the machine TREIF PHOENIX-CE, and can guarantee troublefree operation. The producer shall not assume any liability for damage and operational failure which occur due to non-adherence to these operating instructions.

This machine may only be handled by staff who have read and understood these operating instructions !



Safety-at-work symbol

You will find this symbol for all instructions related to work safety in these operating instructions. This symbol indicates a source of danger to health and life of the operator. Inform the other users of the machine about all instructions related to work safety.

Apart from the instructions in these operating instructions, the universally valid and regional safety and accident prevention regulations have to be adhered to.

For the buyer/operator of the machine to read

Ask your operating and maintenance staff to confirm that they have read and understood these operating instructions. For this purpose use the record in chapter 19.

If you need some more copies of these operating instructions, get in touch with your dealer or directly with TREIF Company.

Publisher

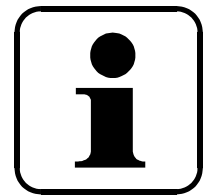
TREIF Maschinenbau GmbH

D-57641 Oberlahr

Fed. Rep. of Germany

Production date

03/97



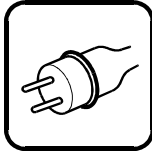
These operating instructions contain all necessary information on the following subjects:



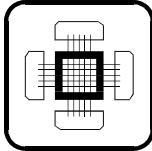
Machine variants
Dimensions, and technical data.
What can be cut on the machine TREIF PHOENIX-CE ?



Safety instructions.
Read by all means !
Necessary safety instructions for troublefree and safe operations.



These instructions describe how to transport the machine and how it is made operational.
A description of the test run has been added as well.



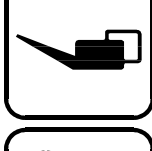
How has the cutting unit of the machine PHOENIX-CE been designed?
Which cutting set sizes are available ?
What are product stabilisers ?
How is a cutting set mounted ?



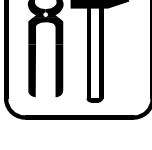
Explanation of the operating elements
What has to be set prior to operation ?
How does the machine TREIF PHOENIX-CE work ?
Instructions for cutting processes and additional equipment.



How is the machine TREIF PHOENIX-CE cleaned thoroughly and safely ?



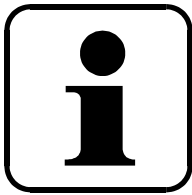
Sharpening of the cutting tools.
Necessary maintenance work to guarantee perfect function and permanent readiness for operation of the machine.



Help and remedies in case of failure.
Repair instructions.



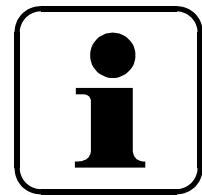
Advice on stockkeeping of spare parts.
Other TREIF products.
Maintenance and instructions records.



Information on the operating instructions

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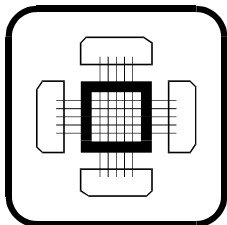
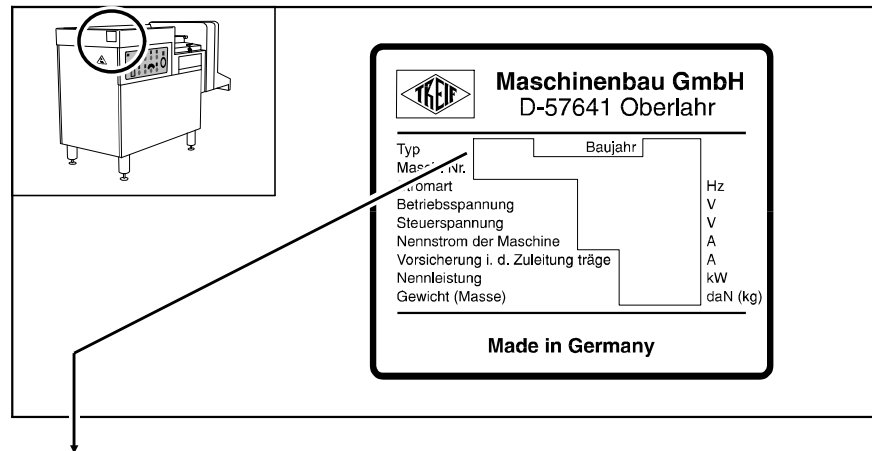
Dimensions and technical data

2. Dimensions and technical data

2.1 Machine specification

PHOENIX-CE is available in different versions.

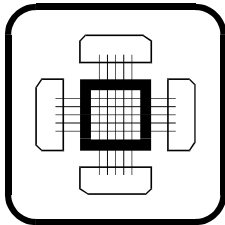
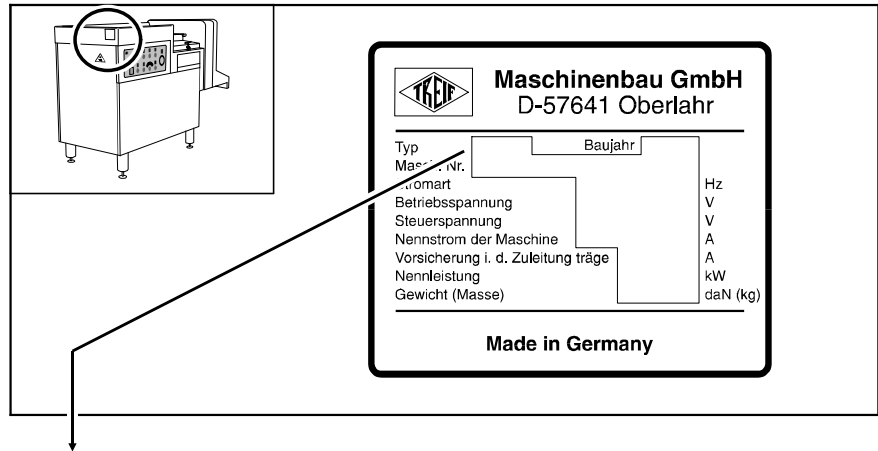
The identification plate of the machine will identify the variant of PHOENIX-CE



108 x 108 mm

Typ	Designation	Execution
-280 0	PHOENIX-CE 108	- with fixed chamber wall - with manual infeed device - without lifting arm
-280 1	PHOENIX-CE 108 C	- with fixed chamber wall - with manual infeed device - with short lifting arm
-280 3	PHOENIX-CE 108 F	- with fixed chamber wall - with hopper for conveyor infeed - without lifting arm

Dimensions and technical data



120 x 120 mm

Typ	Designation	Executionxxx
-290 0	PHOENIX-CE 120	- with fixed chamber wall - with manual infeed device - without lifting arm
-290 1	PHOENIX-CE 120 C	- with fixed chamber wall - with manual infeed device - with short lifting arm
-290 3	PHOENIX-CE 120 F	- with fixed chamber wall - with hopper for conveyor infeed - without lifting arm

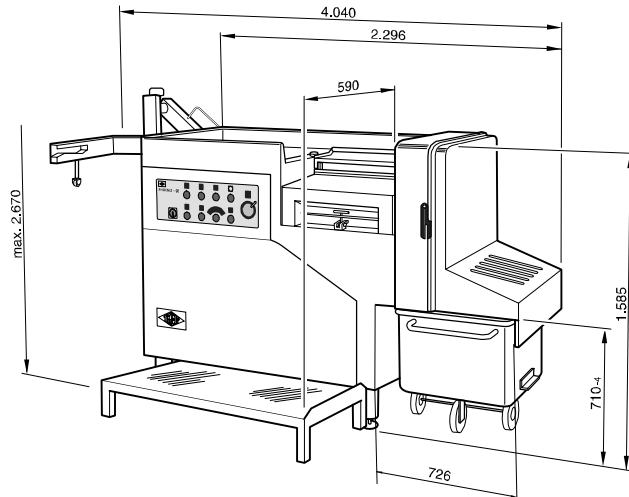


Dimensions and technical data

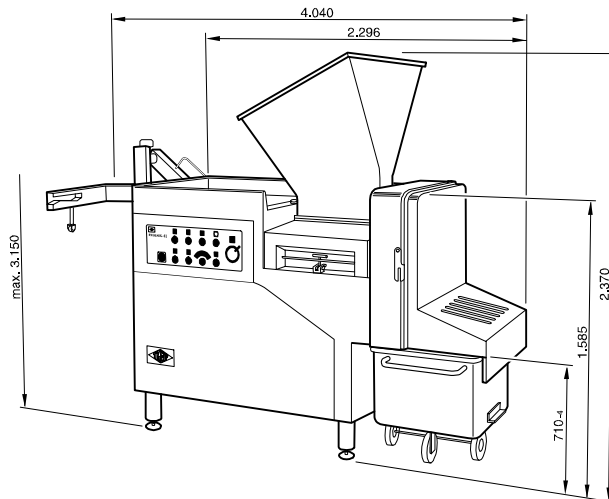
2.2 Dimensions

(all dimensions in mm)

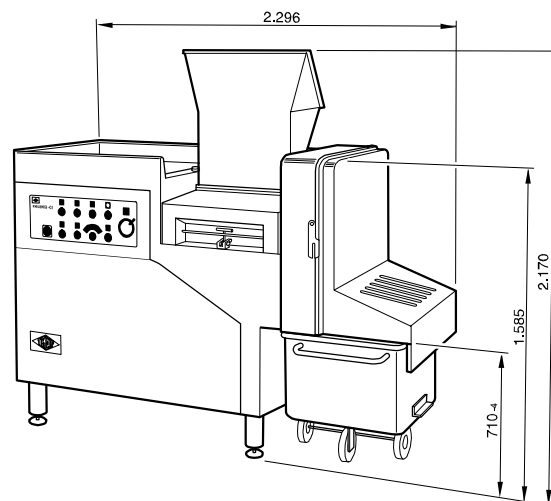
PHOENIX-CE
with manual infeed device



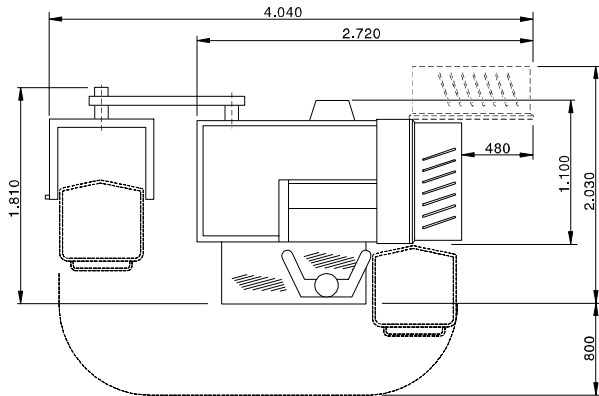
PHOENIX-CE
with hopper



PHOENIX-CE
with hopper for conveyor infeed

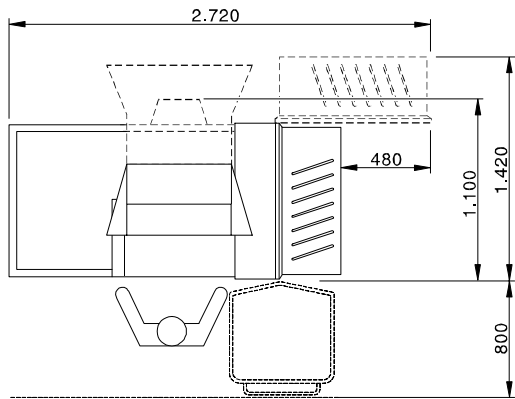


Dimensions and technical data



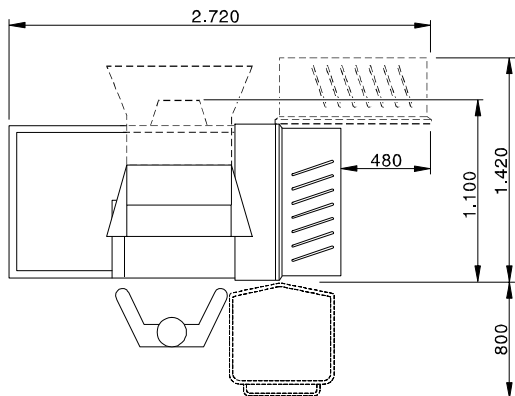
Space required

PHOENIX-CE
with manual infeed device



Space required

PHOENIX-CE
with hopper



Space required

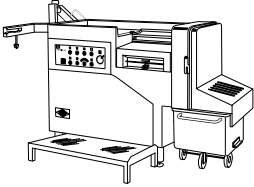
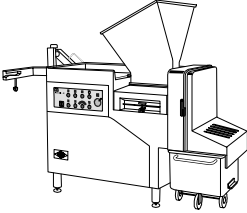
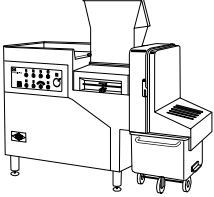
PHOENIX-CE
with hopper for conveyor infeed

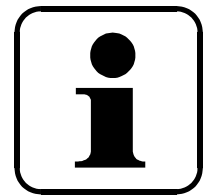


Dimensions and technical data

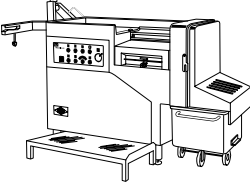
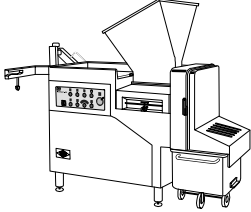
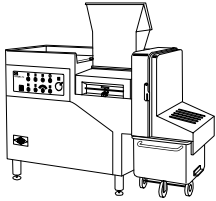
2.3 Technical data

PHOENIX-CE 108

			
Length x width x height	cf. chapter 2.1		
Weight (including 1 cutting set)	1300 kg (cf. identification plate)		
Cutting chamber cross-section	108 x 108 mm		
Cutting chamber length	550 mm		
Feeding cross section, max.	108 x 550 mm		
Cut-off length	0,5 - 34 mm (continuously adjustable)		
Max. effective output	1.850 kg/h		
Operation voltage	cf. identification plate		
Connected load	3,7 kW		
equivalent continuous noise level (in idle operation)	< 76 dB (A) (in idle operation)		
Min. cutting material temperature	cf. table in chapter 10.2		
Cutting sets available	7 / 12 / 18 / 22 / 27 / 36 mm Other cutting set sizes upon request		
Permissible ambient temperature	0 to 30° Celsius Other temperatures upon request		
Electrical equipment	electronic— / contactor control		



PHOENIX-CE 120

	  
Length x width x height	cf. chapter 2.1
Weight (including 1 cutting set)	1300 kg (cf. identification plate)
Cutting chamber cross-section	120 x 120 mm
Cutting chamber length	550 mm
Feeding cross section, max.	120 x 550 mm
Cut-off length	0,5 - 34 mm (continuously adjustable)
Max. effective output	2.000 kg/h
Operation voltage	cf. identification plate
Connected load	4,4 kW
equivalent continuous noise level (in idle operation)	< 76 dB (A) (in idle operation)
Min. cutting material temperature	cf. table in chapter 10.2
Cutting sets available	7 / 12 / 17 / 24 / 30 / 40 mm Other cutting set sizes upon request
Permissible ambient temperature	0 to 30° Celsius Other temperatures upon request
Electrical equipment	electronic— / contactor control



2.4 Range of application and correct usage

TREIF Phoenix-CE shall be used exclusively for cutting food, such as meat without bones, sausage, cheese, potatoes or fish.

Every use of the machine for other purposes than those mentioned is considered unintended.

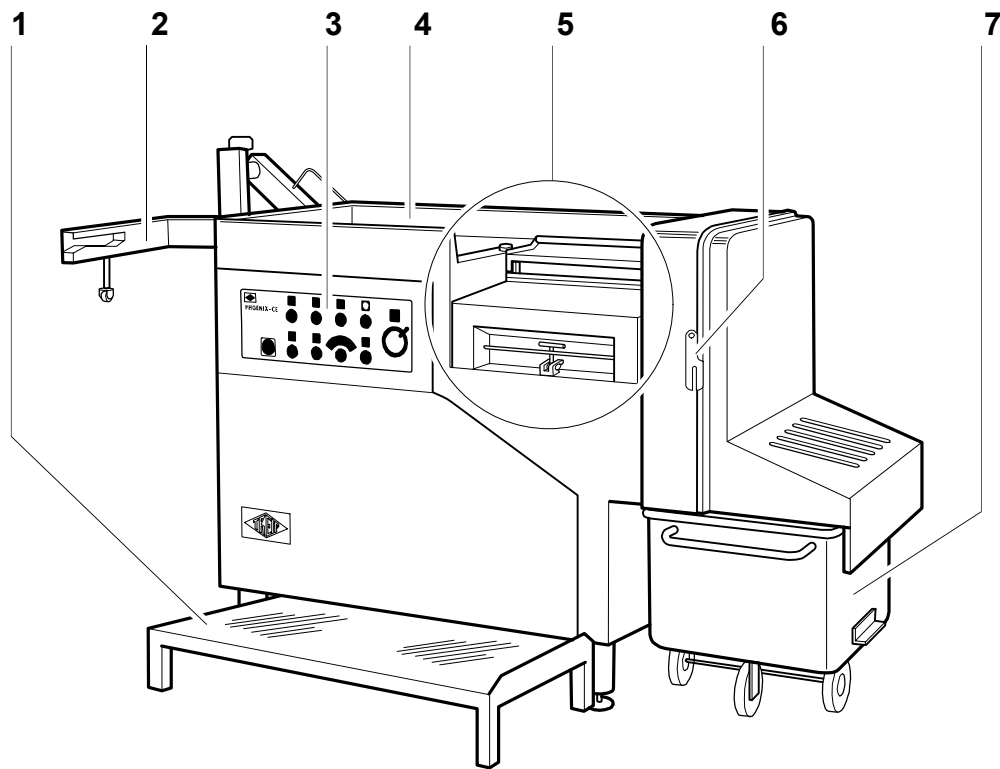
Thus, do not cut materials, such as wood or bones, on the machine !
The producer shall not be held liable for damage of any kind resulting from incorrect use. The risk shall be borne by the user exclusively.

The lowest permissible cutting material temperature depends on the cutting set used and the product to be cut. Please refer to chapter 10.2 for the table of permissible minimum temperatures.

Intended use shall also include the observation of these operating instructions and the adherence to the maintenance instructions



3. Review of the machine

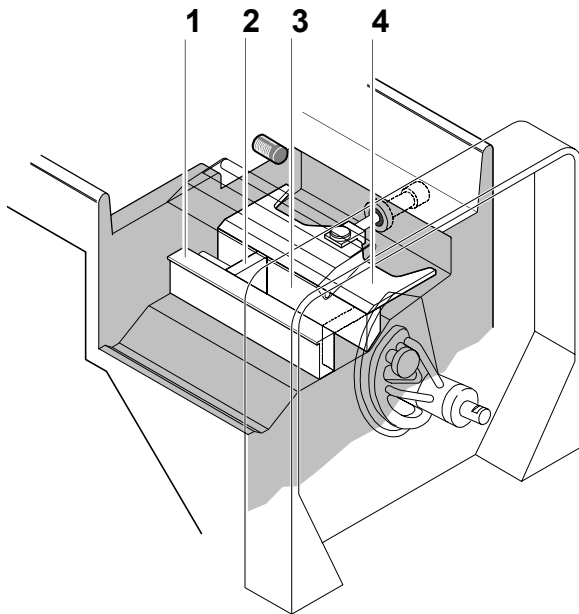


- 1 grid step (only on machines with manual infeed device)
- 2 Lifting fork (only on machines with lifting device)
- 3 operating panel
- 4 feeding tray
(cutting board only on machines with manual infeed device)
- 5 infeed device (cf. overleaf)
- 6 knife box door lock
- 7 Delivery bin in compliance with
German standard DIN 9797-200
(not contained in the scope of delivery)



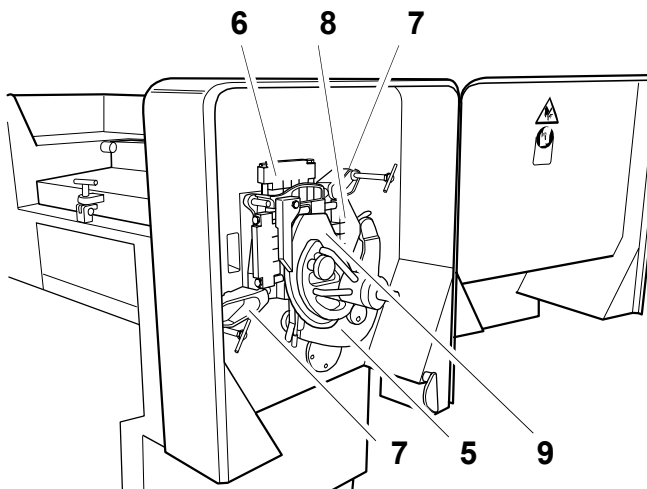
Review of the machine

cf. chapter 3.: Review of the machine



Infeed device Phoenix-CE with fixed chamber wall

- 1 fixed front side wall
- 2 feed plate
- 3 fixed rear side wall
- 4 separating knife



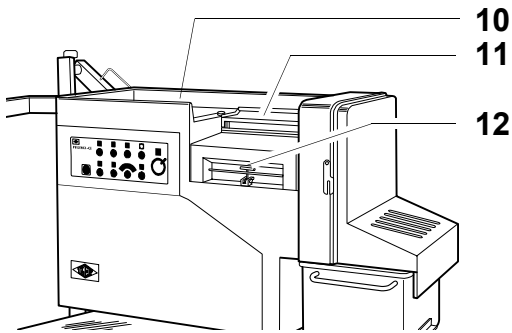
Cutting unit

- 5 cutting set lever
- 6 lower cutting set
- 7 clamping brackets for cutting set
- 8 upper cutting set
- 9 cut-off knife

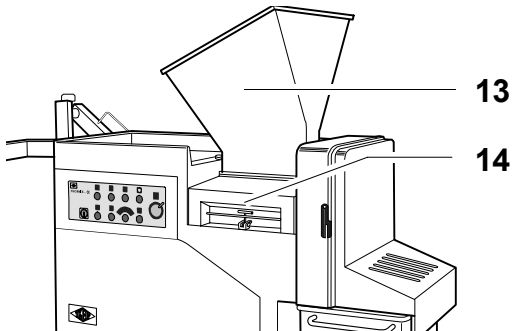


cf. chapter 3.: Review of the machine

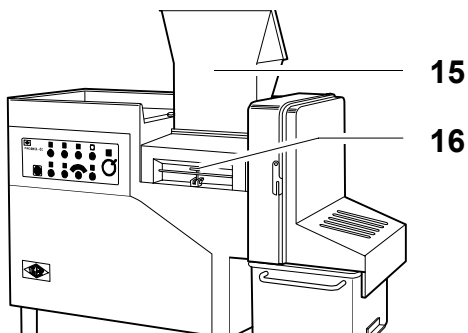
Infeed equipment



- 10 feeding tray
- 11 manual infeed device (filling flap)
- 12 infeed locking device



- 13 hopper
- 14 infeed locking device



- 15 hopper for conveyor infeed system
- 16 infeed locking device