

Accurate volumetric portioning for optimal product presentation

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# V-Cut 160 PortionCutter



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- Fixed weight portioning
  - Uniform shape
  - Optimal product presentation
  - Multiple cutting options
  - Runs fresh and IQF meat

# Multiple cutting options

**The V-Cut 160 is designed to cut non-frozen, boneless meat into fixed-weight portions of uniform shape. It is ideal for small to medium-sized businesses who want to improve their operations. Production processes can be optimized and the product portfolio expanded in a very short time with minimal effort. Especially when labor is expensive or hard to find, the V-Cut 160 can provide valuable services.**

## Exceptional accuracy and uniformity

Meat muscle in its original shape is placed into the V-Cut 160 and formed in a portioning template of a pre-defined shape and volume. Volumetric portioning ensures maximum use of raw material while delivering accurate weight, equal thickness and uniformly shaped portions that meet target weights.

## Multiple cutting options

The V-Cut 160 has a wide selection of cutting options to suit a variety of processing needs—from portions and butterflied, to cubes and strips. Its user-friendly design makes it easy to change cuts by simply swapping out the portioning plate or template set. The machine can handle a large number of different cuts of meat, including:

Pork loin, silverside, topside, knuckle, neck  
Beef silverside, striploin  
Turkey breast

## Optimal product presentation

The V-Cut 160 is capable of singulating portions, allowing you to work more efficiently with your product when additional value-added processing is needed. It can also create shingled portions for direct tray packing.

## Flexible set-up

Marel built the V-Cut 160 specifically with small to medium-sized processors in mind to give maximum flexibility. The symmetric build allows for convenient operation from either side of the unit. It is also available with an in-line portion take-away or a 90-degree positioned conveyor, with an exit to the left or the right for full efficiency.

## MACHINE DIMENSIONS

Width	971 mm / 1451 mm (with 90-degree outfeed conveyor)
Length	2508 mm / 1870 mm (with 90-degree outfeed conveyor)
Height	2793 - 2993 mm (depending on configuration)



Three options for out-feed conveyor setup.



*Driven by a passion for sustainability and innovation, we are a global leader in food processing.*

