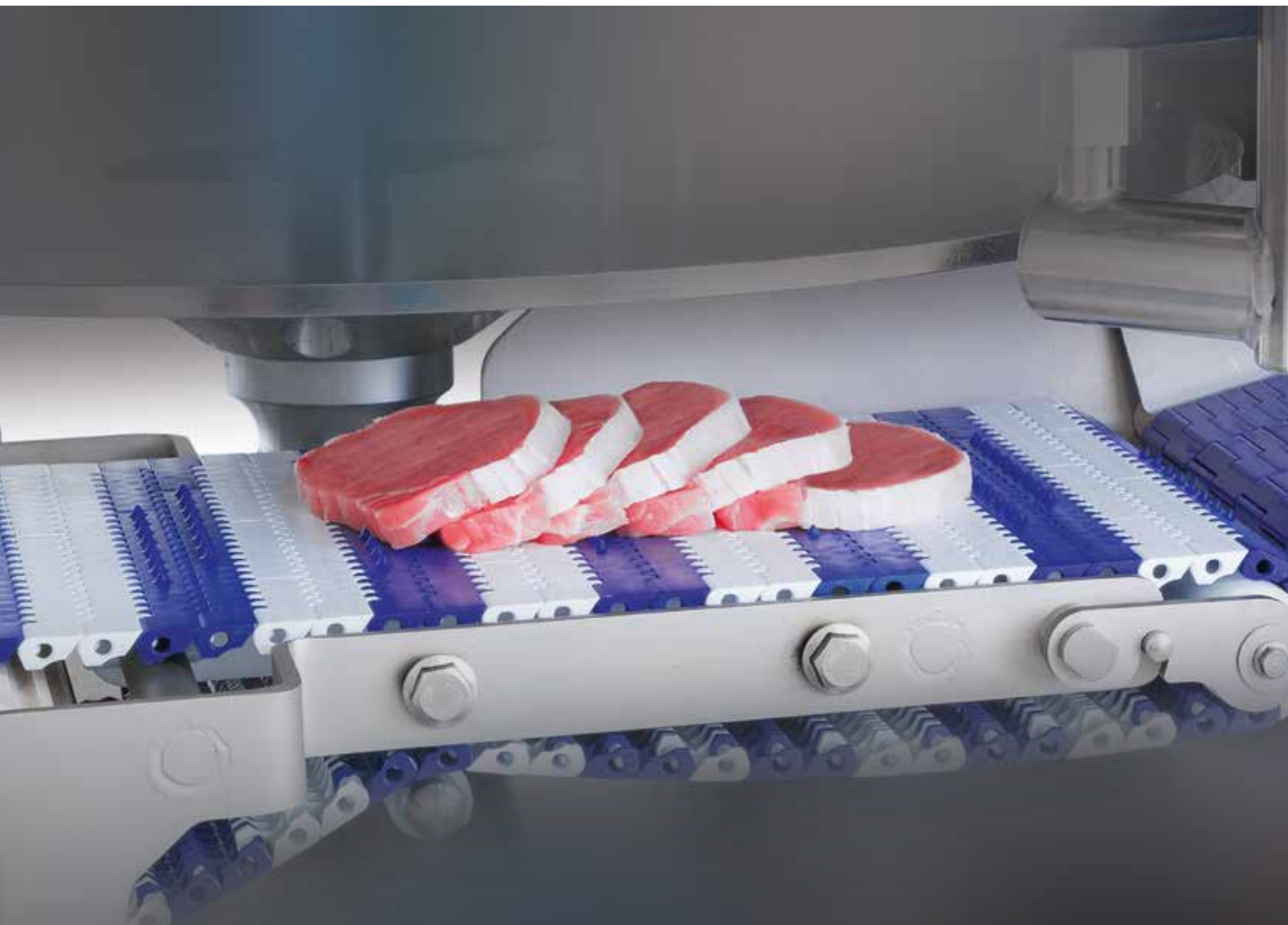


Flexible volumetric portion cutting

V-Cut 240



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- Multiple product types
 - Quick and easy changeovers
 - Uniform portion shape and weight
 - Maximum yield



V-Cut 240

The V-Cut 240 volumetric portioning machine is designed to cut meat with or without bones, into fixed-weight portions, cubes and strips with uniform shape.

Multiple product types

Different shapes of portioned mold can be inserted, depending on the meat cuts to be portioned. This allows various types of products to be created, including steaks, minute steaks, schnitzels, beef roulade, pork chops, meat cubes and meat strips. Changing from one product to another is quick and easy with minimal setup times and without the use of tools.

Perfect presentation

The V-Cut 240 delivers single, fanned and shingled portions in fixed weight batches for direct manual or automatic tray packing. If requested, the first and last cuts can be automatically identified and discharged separately.

Uniform shape and weight

To give each portion a uniform look, the meat is placed into a mold where it is formed before being accurately cut into a fixed-weight,

fixed-shape portion. The superior spiral knife ensures the quality of the cut and consistency of the slice thickness. And the modern servo drive technology ensures the most efficient and precise portioning result is achieved.

Flexible portioning programs

The V-Cut 240's software allows portions to be created with either optimized weight, consistent slice thickness or optimized yield.

Easy and safe operation

The machine has intuitive touchscreen operation. To ensure different types of work can only be carried out by authorized and fully trained personnel, each operator has their own user key to give certain level of access to the machine.

Continuous meat infeed

So that portioning can take place without interruption and with minimal non-productive time, the V-Cut 240 has a rotating chamber system which allows continuous infeed of raw material. This feature also ensures the highest levels of operator safety.

TECHNICAL FEATURES V-Cut 240

Width	Length	Height
997 mm	1879 mm	3125 - 3475 mm
(39.25")	(73.98")	(136.81 - 123.03")

- 1 V-Cut 240 Portion cutter
- 2 Portion-to-pack with tray buffer
- 3 Two-level-belt for automatic or manual tray loading
- 4 M-Check 2 checkweigher
- 5 Make weight station

