

Scanvaegt ScanCut 3D Portion Cutter



High Capacity Cutting

**HIGH THROUGHPUT
MINIMAL GIVE-AWAY
OUTSTANDING YIELD**



The highest possible throughput on the smallest possible footprint can be reached with the ScanCut 3D and its dual lanes with three cameras per lane. This portion cutter is perfect for cutting fresh meat products such as tenderloin, striploin, rump, ham and schnitzel.

Highest throughput on smallest footprint

Featuring dual lanes, 300 mm belts and lateral cameras for maximum scanning precision, the ScanCut 3D is designed to comply with the demand for high capacities in the meat processing industry. Each lane has its controller and the two lanes run completely independently from each other.

The ScanCut 3D combines state of the art technology for creating a high precision yet economic portion cutting machine. It is suited for fresh products such as tenderloin, striploin, rump, ham, schnitzel, etc. The system can be configured with different product fixation systems and knife types best suitable for the product type.

For most meat applications, one camera on the top is not enough to scan the whole product. Having two cameras extra on each side of the belt, the ScanCut 3D produces the perfect view of the bottom roundings of the meat, making it possible to calculate the very best cutting pattern and thereby to achieve the highest yield.

ScanCut 3D has a wider belt of 300 mm, enabling the cutting of products with dimensions up to 800 x 280 x 150 mm. All of this at the same capacity of up to 28 cuts per second.

This portion cutter also has separate infeed conveyors to reduce the impact of placing a heavier piece of meat while still scanning the previous piece.

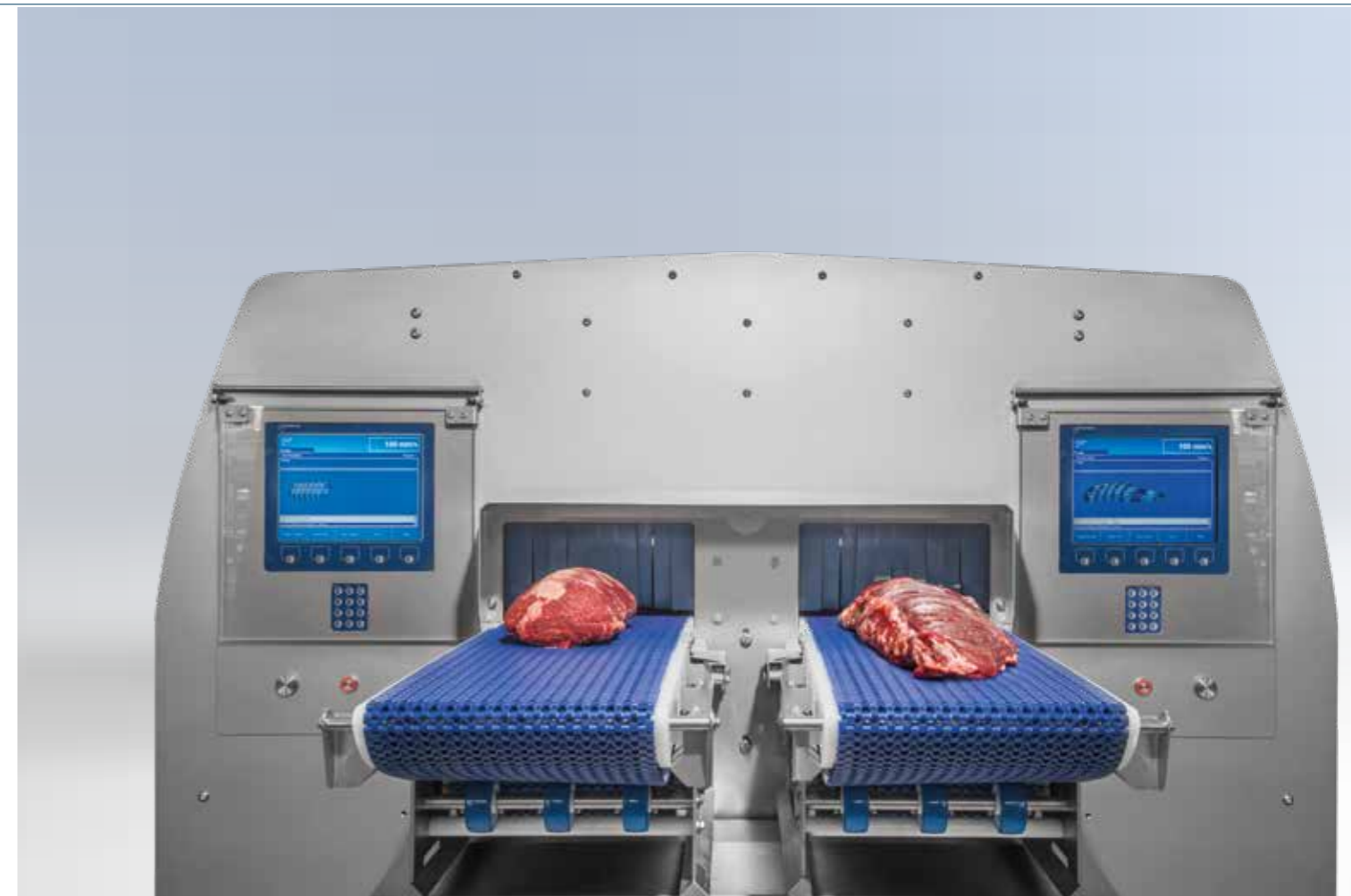
A product is fed on the infeed belt. A 3D-laser scanner then calculates its volume. A preset weight and shape frame is selected from the program menu. The portion computer then calculates where to cut.

A catch weigher can optimise the precision with changing product characteristics.

The machine can be opened up completely for easy cleaning and is designed for optimal cleaning to meet extreme hygienic standards (CIP integrated). The belts can be removed for separate cleaning.

For maintenance, easily obtainable spare parts have been selected. This guarantees the lowest possible maintenance costs. All motors and encoders are situated away from the wet area, which ensures a long lasting lifetime.

A variety of options, typically designed for meat processing, are available – see Options list on the opposite page.



Options

- CW2: manual infeed check weigher
- MC3: grader for fixed weight packages
- APH: Automatic Product Holder
- BH: Back Holder
- FH: Front Holder
- OPH: Outfeed Product Holder
- RO: Retractable Outfeed
- Auto clean: electro valve for separate cleaning of belts
- Multitap transformer / Power supply (UL approved)
- C- software: to generate production reports and trace program changes
- Knife sharpening device

Technical specifications

Belt width	305 mm
Belt speed	Adjustable up to 40 cm/s
Cutting rate	Up to 28 cuts/s
6 camera system	Laser (top, left and right per lane) for highest accuracy on rounded objects (360° vision)
Cutting angle	90° vertical knife
Machine dim. LxWxH	3653 x 2091 x 1616 mm
Net weight	2,280 kg
Construction	Stainless steel AISI 304 and FDA food approved plastics
Conveyor belt	Modular type. Separate infeed belt. Inclined surfaces
Selections keyboard	IP67 with integrated electronics
Indicator	UTP TCP/IP-connection
Power supply	3 x 400 V + N / 50-60 Hz / 12 kW
Air supply	6 bar, 50NL/min for air dryer
Software	P1 intelligent optimisation software
Connectivity	Direct Internet connection for flexible remote servicing

Market-leading supplier

Scanvaegt Systems is a Danish-owned company, established in 1932. We develop, produce and market weighing systems, portioning solutions, labelling lines, inspection equipment, related IT-systems and traceability solutions.

Scanvaegt Systems has its head office in Aarhus, Denmark, and subsidiaries in Norway, Sweden, Germany and Poland, and distributors in a number of other countries. The staff is of app. 200 employees.

Service and support are crucial factors in any type of production company and keywords for us. For this reason we place comprehensive service and support facilities at our customers' disposal.

The Scanvaegt service package comprises: Preventive maintenance, training and instruction, installation and on-site repairs, spare parts, hotline & online support, software service, verification and calibration.

