

ScanCut Portion cutters

Unmatched, intelligent portioning



The ScanCut portion cutters are the intelligent, high-speed solution for cutting fish, poultry and meat into precise, fixed weight portions with a precision that will reduce give-away to a minimum and thereby increase your profits.

The intelligent and versatile portion cutter

HIGH UPTIME
HIGH PRODUCTIVITY
HIGH YIELD

The ScanCut series represents a complete range of intelligent portion cutters, which have been designed with a customer centric focus and are based on decades of expertise in the food processing industry.

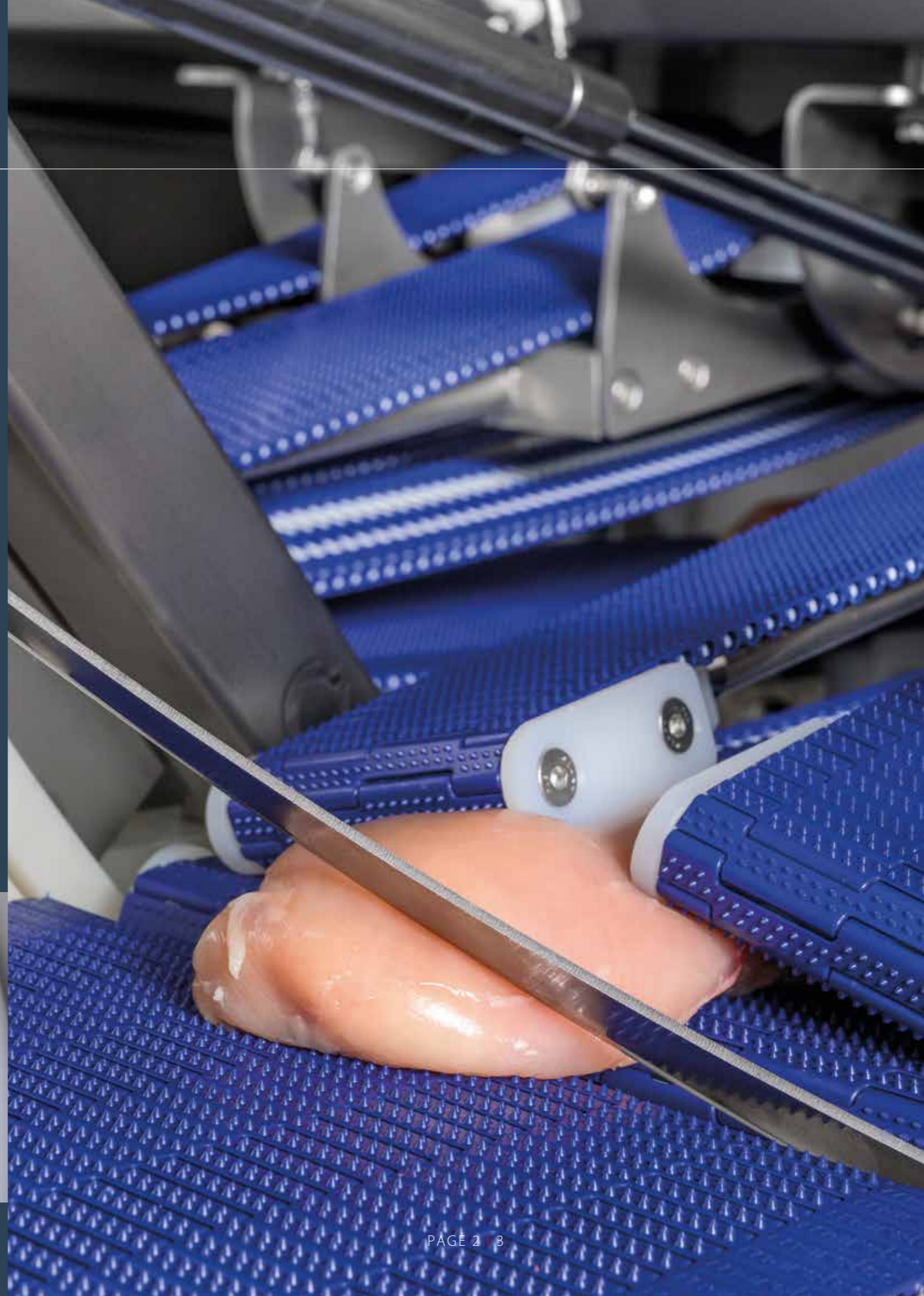
All ScanCut portion cutters are characterised by several unique features, among others robustness, high-speed precision and custom design, providing you with a reliable, long-life solution which optimises yield and productivity, and thereby increases your profits.

The ScanCut portion cutter line comprises several dedicated versions – from the high capacity ScanCut 1DAP for small products to the massive ScanCut 3-400 for the biggest pieces of meat.

Our wide range of models and applications allows us to offer you the portion cutter most suited for your needs and products, whether you're working in the fish, meat or poultry processing industry.

The well-proven ScanCut solutions offer these features:

- Accurate cutting at high speed
- Highly intelligent cutting programs
- Fast pay-back time
- Highest throughput per sqm
- Extremely hygienic – easy to clean
- Userfriendly software Interface
- Optimal throughput / cost ratio
- Sturdy, reliable and built-to-last design
- Extended uptime and quick maintenance



Unique features

The ScanCut portion cutters combine state of the art technology for creating a high precision yet economic portion cutting machine.

Optimised Yield

Due to our ability to scan to the highest accuracy and our highly intelligent cutting algorithm all portions are within margins and with less trim. The portion cutter software always calculates to leave zero waste on the primals, to maximise the yields. The interface is easily fine tuned and allows you to make conditional programs resulting in increased yields. Combinations of fixed thickness and various fixed weights allow to portion the primals to a maximum yield.

Unmatched Accuracy

The latest laser vision technology, featuring a 400Hz camera, ensures unparalleled accuracy. One laser camera from the top perfectly scans flat products such as fillets, where the three laser cameras (one from the top and two from the sides) scan the contour of more rounded products such as meat primals or whole fish. This will transform the shape of the product into a 3D model. Knowing the density of the product, the intelligent software will then calculate where to cut to get the target weights.

Modular Belt

The uniquely designed modular belt combines perfect synchronisation with an unrivalled lifetime. Automatic stretch compensation guarantees optimal accuracy over the years, using the same belt. If a small part of the modular belt gets damaged, only this small part needs replacement. The unique belt surface keeps the products in place and prevents them from moving during portioning.

Userfriendly Software Interface

Setting up cutting programs is very intuitive and user-friendly. Each program shows the cutting pattern of the product on the screen along with the indication of the thickness and the weight of every portion. This allows very fast and easy fine-tuning of the programs to get the maximum yields.

Extremely Hygienic – Easy to Clean

The ScanCut portion cutters are designed and built to comply with the most stringent hygiene standards. A CIP (cleaning in place) rinses the belts both from the top and the bottom to guarantee a fast and thorough cleaning in between shifts or when different products are portioned after each other.

All doors can be opened or removed, leaving a completely open structure to pressure wash and disinfect the entire in- and outside. All electrics and electronics are in completely sealed cabinets, with heaters, fans and a unique drying system inside to prevent condensation building up. A quick release on the belts allows swift removal of the belts, without the use of tools.

Preventive Maintenance

Scanvaegt Systems has opted to use well reputed international brands for electrical, pneumatic and other components, which can easily be found worldwide. All motors and encoders are situated away from the wet area, which ensures a long lasting lifetime. There are limited lubrication points. This results in the lowest operational cost.

International Service

Our service organisation is made up by a large team of technicians and specialists, operating from local departments around all countries. Close cooperation between our subsidiaries and service departments enables us to offer assistance across borders. This puts us in a position to react on the spot to assist you.

Low Noise

The ScanCut portion cutters are praised in the industry for its low noise level during operation, creating a pleasant environment for the operators.

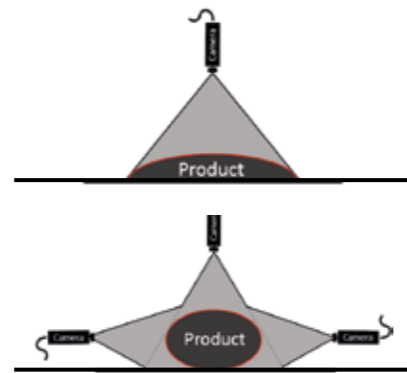
**PRECISE CUTTING
HIGHER YIELD
BETTER EARNINGS**

Unique features

Precise scanning with one or three cameras – your choice

The ScanCut 1 uses one camera from the top. This is perfect to scan the laser line that follows the contour of flat products passing through the laser light. Typical products are flat fillets or products where only fixed thickness is required.

The ScanCut 3 uses the same top camera in combination with two cameras from the side. This allows scanning the contour of more rounded products, to prevent blind spots on the edges. Typical products are meat, sausages or whole fish.



Portioning at an angle with the A-series

To give a natural look on sliced portions, mainly used on chicken fillets, or to have a bigger plate coverage, products are cut at an angle. Scanvaegt Systems has a range of ScanCut A portion cutters, where the angle of the knife versus the vertical position can be changed from 0° to 45°/50°. This can be made without any compromise on accuracy or capacity. The adjustment of the cutting angle is done without the use of tools and comes with the patented system that automatically adjusts the gap between the in- and outfeed belt to the optimum spacing.



High throughput with the Dual Lane-series




The highest possible throughput on the smallest footprint can be achieved with a dual-lane ScanCut portion cutter.

Two lanes are integrated into one machine which run completely independent of each other, each with their own control panel. Certain models also have the option of changing the cutting angle.

Advantages of the dual lane portion cutter:

- Highest throughput per sqm
- Two independent programs
- Optimal throughput / cost ratio
- Accurate cutting at high speed



Product	Weight	Capacity*	Precision**
	55 - 150 g 150 g and larger	up to 1200 kg/hour up to 1600 kg/hour	2g 2%
	55 - 150 g 150 g and larger	up to 1000 kg/hour up to 1400 kg/hour	1,5 g 1,5%
	55 - 150 g 150 g and larger	up to 1000 kg/hour up to 1400 kg/hour	2g 1,5%

* Actual capacity depends on raw material and cutting pattern ** Standard deviation. Precision is product and application dependent.

**ACCURATE CUTTING
HIGH THROUGHPUT
IMPROVED PROFITS**

















The right portion cutter for your production

We offer a wide range of ScanCut portion cutters and can deliver the very best solution for your specific production requirements



Product overview

	Applications	Lanes	Cameras	Cutting angle	Belt width	Max. Prod.dim. LxWxH mm	Max cutting rate Cuts/sec per lane	Option APH	Option OPH	Option BH	Option RO	Option DS/DIW	Option FH	Option HSC	Dim. LxWxH mm
SCANCUT 1	 	1	1	0	254	950 x 240 x 150	17	X	X	X	X	X	X		3425 x 1307 x 1569
SCANCUT 3	  	1	3	0	254	800 x 240 x 150	17	X	X	X	X	X	X		3425 x 1307 x 1569
SCANCUT 1A	 	1	1	0/30/45	254	950 x 240 x 150	17	X	X	X	X	X		X	3502 x 1442 x 1569
SCANCUT 3A	 	1	3	0/30/45	254	800 x 240 x 150	17	X	X	X	X	X		X	3502 x 1442 x 1569
SCANCUT 1F	 	1	1	0	254	700 x 240 x 100/120	17					X			3099 x 1053 x 1643
SCANCUT 3-300	 	1	3	0	305	800 x 290 x 150	14	X	X	X		X	X		3435 x 1475 x 1711
SCANCUT 3-350		1	3	0	356	800 x 340 x 150	12	X	X	X		X	X		3435 x 1475 x 1711
SCANCUT 3-400	  	1	3	0	406	800 x 380 x 180	13	X	X	X		X	X		3435 x 1475 x 1711
SCANCUT 3D	 	2	2x3	0	305	800 x 280 x 150	14	X	X	X		X	X		3653 x 2091 x 1616
SCANCUT 1DAP	 	2	2x1	0/15/30/45/50	229	950 x 210 x 60	25	X	X			X		X	3655 x 1922 x 1663

Several Options

The numerous options available enable us to design a customised portioning solution for you.

Density Scale or Dynamic Infeed Weigher

When the density of the products varies, the expected accuracy can be obtained using a Density Scale or Dynamic Infeed Weigher (DIW) before the ScanCut Portion cutter.

The weight of each individual product is communicated to the ScanCut portion cutter which will calculate the correct density automatically, for each separate product.



APH: Automatic Product Holder

The Automatic Product Holder consists of one or multiple pneumatically controlled arms with conveyor belts. These arms will prevent rounder, slippery or crust frozen products from moving during the cutting. Also recommended when multiple cuts are done at an angle.



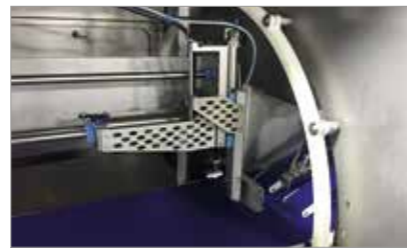
BH: Back Holder

The Back Holder combines two wide arms of the APH with a fork on a linear guiding in between. The outer arms with conveyors prevent the products from moving during the cutting, where the fork keeps the last portion upwards and prevents it from tipping over before the last cut is made.



FH: Front Holder

The Front Holder is a movable arm with a plate positioned above the outfeed belt. It supports the largest muscles from the front in combination with the BH, which is supporting the product from the back. This prevents the product from deforming to a wider shape during the cutting.



OPH: Outfeed Product Holder

The unique Outfeed Product Holder is a conveyor belt at the outfeed of the machine. This option is recommended when a grader is placed in line with the PortionCutter in order to separate the portions. This to avoid that multiple portions are passing over the weighing unit at the same time.



RO: Retractable Outfeed

The Retractable Outfeed allows to separate the head and/or tail trim from the product. At the end of the outfeed, the belt will retract under the product to drop the trim into a crate underneath. The rest of the portions will be separated by a conveyor behind the RO.



Blow Off

To help the separation of the trim from the portions, a pneumatic nozzle blows from the top or from the side at the end of the outfeed conveyor.



High-Speed Cutting

To reach the highest capacity of the ScanCut 1A and ScanCut 3A, the cutting speed can be increased to 25 cuts per second.



Grader in-line with Portion Cutter

To optimise yields, multiple target weights can be programmed on the portion cutter. To group the different weights together, a grader is put in line with the portion cutter. The OPH on the portion cutter will separate the portions and acceleration conveyor of the grader provides the correct distance between the portions to optimise the maximum capacity by consistent feeding to the weighing unit.



MATRIX CP

The MATRIX CP software collects all production data from the portion cutter and allows it to generate production reports per shift or program and to trace changes on machine level. MATRIX CP enables users to remotely make programs offline and monitor the machine status through an event log.



Sharpening Device

A sharp knife is crucial when it comes down to cutting fresh products. The Sharpening device guarantees the correct angle on the edge of the knife, to ensure a clean cut, the best performance and lowest cutting loss.



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.

