

ScanCut 225 PortionCutter

Portioncutting – taken to the ultimate level



**HIGHER SPEED
BETTER VISION
UNBEATEN
ACCURACY**

With a cutting frequency of up to 2 times 2,170 strokes per minute the new ScanCut 225 PortionCutter is the ultimate, high-speed cutting machine for production of precise, fixed weight portions of fresh, boneless fish, poultry and meats – and for optimizing capacity and yield.



THE REAL PORTIONCUTTER
The high speed and extreme precision of the ScanCut is a result of a complex system which has been trimmed to perfection.

Superior Portioncutting

The new ScanCut 225 PortionCutter is the ultimate, high-speed cutting machine for lean production of fresh fish, poultry and meat. The ScanCut cuts products with a precise, fixed weight in high-speed production environments, and contributes to reducing give-away and maintaining a high yield-percentage. It's designed for cutting of both poultry, pork and fish, and can easily be fit into a complex production line.

The "real" portioncutter

The first portioncutter was originally designed by the company Norfo, later Scanvaegt, which is where the developers of the new ScanCut PortionCutter gained their technical experience and insight. Since then, the developers have maintained their marketleading position as producer of the world wide reknown PortionCutter, that we know today.

Advanced technology results in unbeaten accuracy

The high speed and extreme precision of the ScanCut 225 is a result of a complex system which has been trimmed to perfection. Our experienced developers have achieved the ultimate machine by combining the best from all new technologies and then maximized the performance.

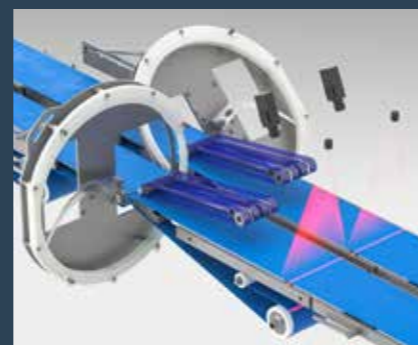
Incorporating a high-resolution 250 Hz camera, advanced servo-technology, precise laser system and the advanced software-system for calculating the product density and converting the product data to cutting specs, the ScanCut is capable of handling cutting jobs with unprecedented speeds and precision.

Main benefits:

- High-Speed – up to 2 times 2,170 strokes per minute
- High yield and low give-away
- Fast payback
- Hygienic and easy-to-clean
- User-friendly touch-screen
- Build to last
- Fair price



Precise camera-laser scanning system



Advanced technology optimizes yield



Userfriendly 15,6" MMI touch-screen



Intelligent knife design



Probably the fastest portion cutter..

With a cutting frequency of up to 2 times 2,170 strokes per minute the new ScanCut 225 PortionCutter is the ultimate, high-speed cutting machine for production of precise, fixed weight portions of fresh, boneless fish, poultry and meats – which simultaneously will minimize give-away and maximize yield and profits.

Several cutting applications

ScanCut 225 has a wide range of software applications, tailored to cutting fish, poultry or meat in the most optimum way. The most commonly used application is the optimization software, which ensures high yield by adjusting the cutting pattern to the individual size of each product. Once the product has been scanned, the computer instantly calculates how to cut the product and the machine starts cutting the product into pieces, which all remains precisely within the specifications.

Userfriendly operations

The ScanCut 225 is driven by a intelligent multi-controller with a userfriendly large, 15,6" MMI touchscreen, placed on the front of the machine. Here the production crew can easily operate the preprogrammed applications by simply keying-in values and specifications of the given end-product. All programs can be saved in the database, ready for use, so just one click is needed for changing applications.

Intelligent knife design

The knife is mounted into a knife-ring, that revolves in a 360 degree circle, every time it strikes. At the point of cutting there is a small gap in between the two belts, where the knife can pass through.

The knife cuts with incredible high speed, which causes minimum impact on the product. Furthermore the knife, made of hardened steel, is extremely thin and slightly curved, which prevents the product from sliding on the belt, ensuring clean cuts.



Clean 45° cut

Unbeaten capacity

The high cutting frequency of up to 4,340 strokes per minute is reached by the fine-tuned system, consisting of the high-resolution 250 Hz camera, the most precise servo-drivers and fastest processors. This – combined with the advanced software, developed by an experienced team of software designers – results in a degree of cutting precision and speed performance, never seen before. This will reduce give-away and optimize yield considerably.

1 Minimum Cutting Loss

Cutting fresh product without loss is difficult. But the design of the ScanCut has brought the loss down to an absolute minimum. The combination of the extremely small diameter of the turning roller, the narrow gap between the two belt, the 1½ mm thin knife and the high cutting speed reduces the cutting loss considerably and prevents at the same time build-up of residue in the machine.

2 Maximum product control

Performing precise cutting of fresh products at high speed preconditions holding the product firm and stabile, when the knife strikes. This is possible with the product holders of the ScanCut 225, which have a completely new design, providing maximum control of the products.

Not only do the product holders hold the products – they also convey them forward at a speed, which is synchronized with the speed of the conveyor belts and the knife. The holding of the products is done without pressing them out of shape as this would interfere with the computer calculations. This ensures the highest precision and cutting quality.

3 Flexible cutting angles

The knife-ring of the ScanCut has an innovative design, which allows for easy and fast adjustment of the cutting angle. The knife-ring can be adjusted in up to four variable angles - e.g. 45, 60, 75 and 90 degrees. These angles can be predefined, eliminating any further manual adjustment of the knife-ring. This feature ensures that the knife always is set in the precise angle and makes it easy to change the angle from one to another.

On the ScanCut with dual lanes the two knife-rings can be set individually – i.e. one with a 45° angle and the other with 90°. This makes it possible to run different cutting profiles at the same time.

4 Automatic belt adjustment

At the point of cutting, there is a small gap in between the two conveyor belts, where the knife passes through. When changing the angle of the knife, the distance between the belts must be adjusted accordingly. This is done semi-automatically by the ScanCut 225, which eliminates the need for manual adjustment and ensures correct distance between the belts.

5 Sturdy and hygienic design

The ScanCut 225 has a very sturdy, yet simple design with smooth surfaces which minimizes the risk of residue sticking inside the machine. The solid servo-motors are enclosed in hermetically sealed cabinets in an IP65 environment. The motor being watercooled eliminates the requirement for unhygienic air-cooling tubes inside the machine.

All metal-surfaces with direct/indirect contact with the products are produced in stainless steel AISI 303 / 304. All plastic parts are approved for food contact.

6 As an option the ScanCut 225 can be fitted with special legs with a particularly hygienic design. The “outer” part of these legs have a totally smooth surface without screw thread which prevents any residue from sticking.

7 Effective cleaning

It's very simple to prepare the ScanCut 225 for cleaning, as the entire cabinet is top-hinged and can be tipped upwards, allowing free access to the inside of the machine. The open construction conveyor provides complete access, all belts and knives can be removed with very little effort and the conveyor plates below the belt can be tipped up into vertical position.

8 This grants total access to all parts, allowing the interior of the machine to be thoroughly hosed down. The design effectively leads all water and residue to drain down to the bottom of the machine and out through a hole, onto the floor or into a drain.

9 Space-saving, flexible design

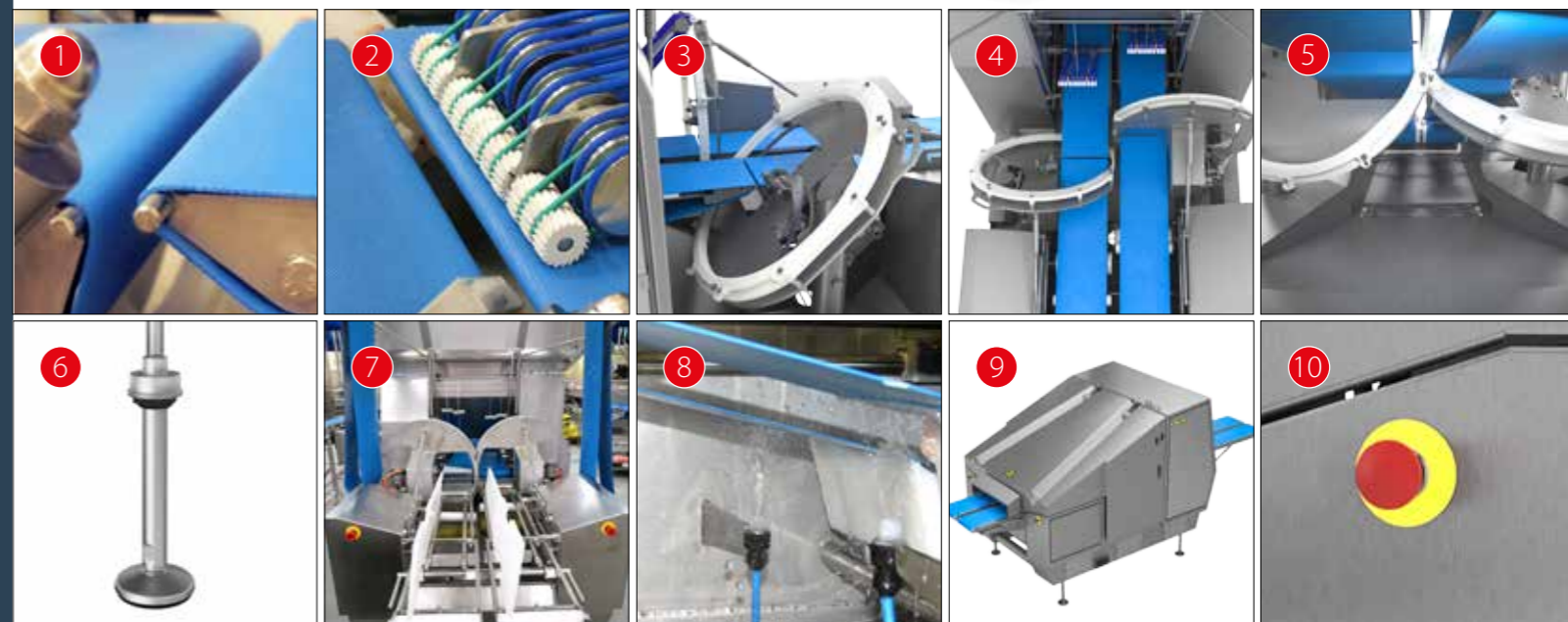
Despite being a high capacity machine the ScanCut 225 only takes up little space. The portioncutter has a very compact design and a small footprint of merely 1,900 x 1,380 mm ex. infeed conveyor. This – combined with the flexible adjustment of production height as well as infeeding height – facilitates easy and smooth integration into existing production lines.

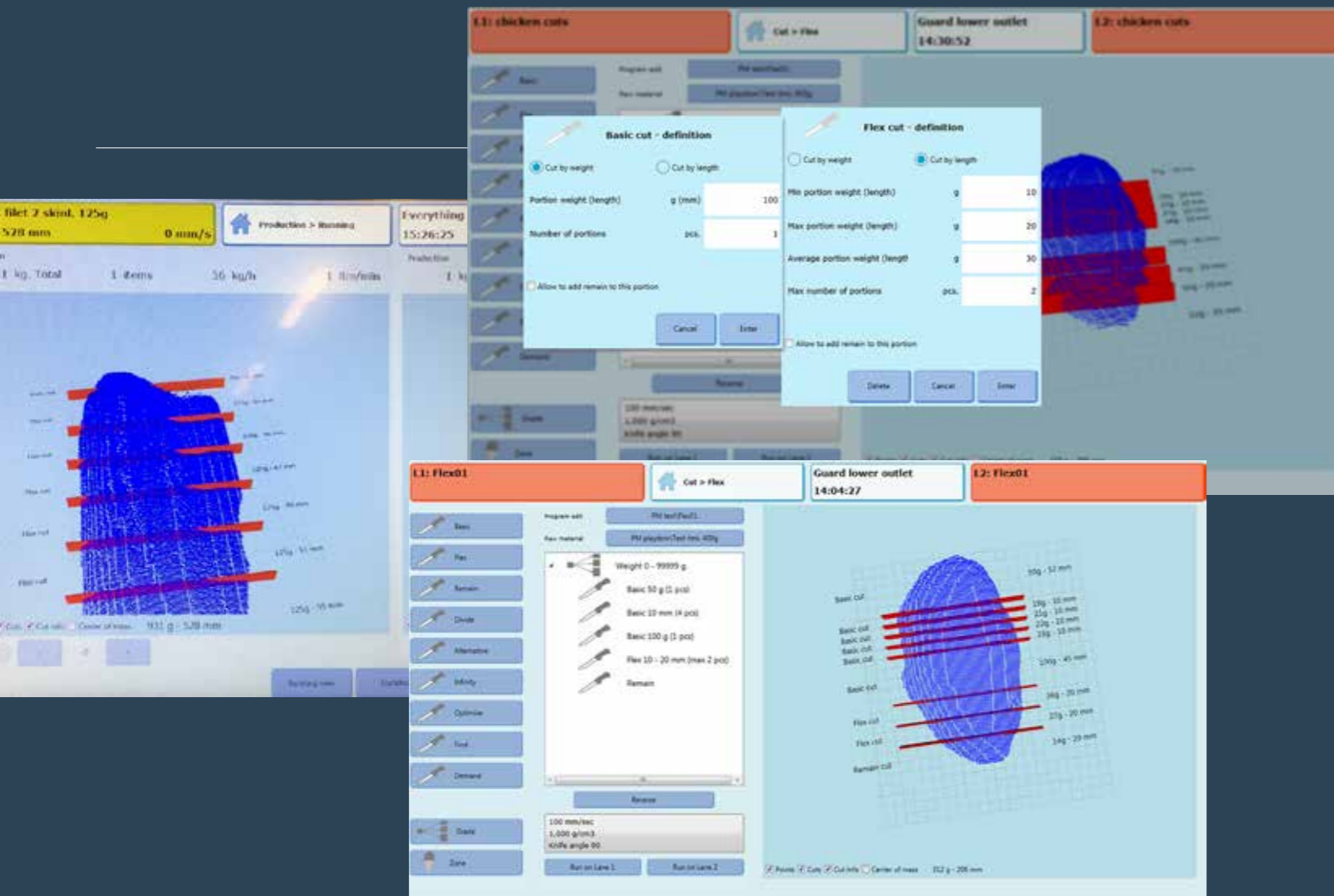
10 Safety first

During the cutting process there is no access to the knives – the machine will shut-down and stop immediately, if the machine is opened. Three stop buttons are placed in easily accessible positions on both sides of the machine, in case of emergency.

SUPERIOR FEATURES

The new ScanCut 225 PortionCutter is the ultimate, high-speed cutting machine for lean production of, boneless meats, poultry and fish.





Userfriendly MMI

The ScanCut is operated by the large 15,6", userfriendly MMI multi touch screen, which easily guides the operator through the sequences. The system also features a simulation function, which – based on previous historical production data – assists the operator in setting up the optimum cutting pattern.

When setting up an application with a new product, the MMI will display a visual preview of the actual product for the operator, presenting the yield of the cutting pattern of

the product. All cutting specifications are converted and displayed in the product illustration.

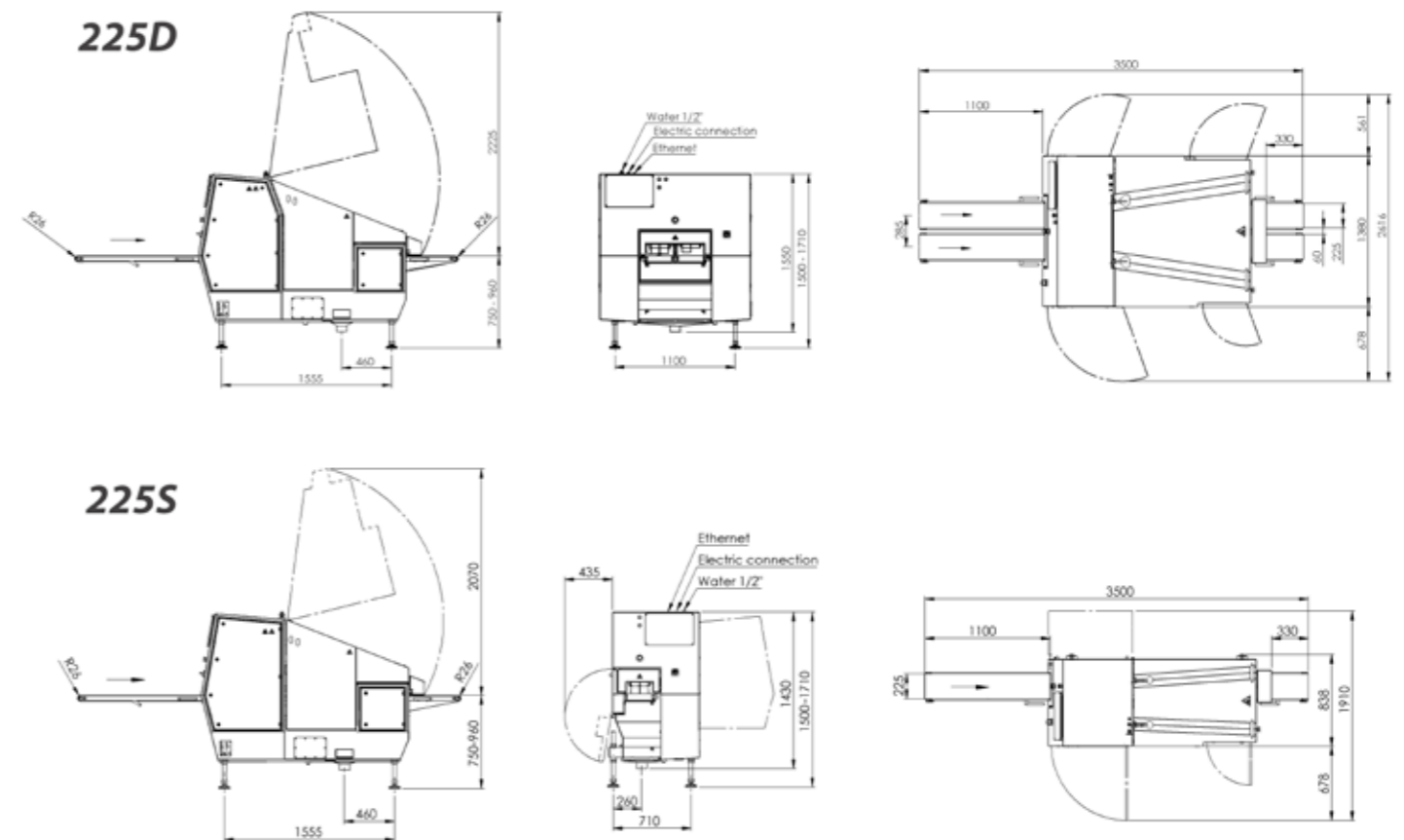
Setting-up new - or changing pre-programmed - applications is also very easy; simply go through the cutting definition fields and key-in the values and specifications of the new product.

The system automatically generates a library with all product applications, saved in the database, making it easy to switch from one application to another.

Quality Control with Feedback

The ScanCut 225 can be equipped with a Quality Control System which will ensure correct calibration and adjustment of product density, based on standard deviations and average weight.

Via random quality sampling, the Quality Control System, consisting of a Scanvaegt 1205/SV10C bench scale and the PlusFlex PM-software, will register and document the weight of a cut-up product, taken out for sampling. Now the ScanCut 225 can be used to adjust the product density, using the actual product weight compared to the target weight.



Technical specifications

MMI Operator screen	15,6", multi touch widescreen 16/9
Construction	Stainless steel AISI 303 / 304
Production	
Max. cutting frequency – per lane	2,170 strokes/minute
Max. belt speed	700 mm/sec.
Temperature range:	0-20° C
Products	
Max. product length	Up to 830 mm
Max. product height	80 mm
Dimensions	
Belt/production height:	750-1,050 mm
Belt width:	225 mm
Infeed belt – standard length	1,100 mm
Dimensions L x W x H:	3,500 x 1,380 x 1,600 mm
Weight	Dual lane 930 kg - Single lane 730 kg
Supply	
Power Connection	3*380-480V+PE 3*16A
Water connection	1/4"

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 supportsoftware service, verification and calibration.

