

PRESENTING THE MASTER MEAT MACHINE:

SC300 Portion Cutter

We're proud to present the ScanCut SC300 – designed for ensuring a high yield percentage, by reducing give-away. Based on 3D laser scanning, the SC300 cuts boneless products into high-value portions with precise fixed weight and/or sizes.



Significant benefits

- Precise portions with 3D laser scanning
- Reduced cutting loss
- Consistent cutting quality
- Improved yield
- High speed and productivity
- Up to 1,500 strokes/minute
- High hygienic standards
- Userfriendly, visual operations
- Maximum product control

Optimising portioning – increasing yield

The SC300 is a dedicated meat machine with a design, that easily handles large beef and pork products – e.g. ribeye, striploin, top sirloin half-cap, tenderloin, pork loin, neck, shoulder - as well as whole round fish, e.g. salmon.

Using 3D-scanning, the portioncutter cuts portions with fixed weight and/or length, while increasing product yield and reducing cutting loss.

Optimising product yield

Fitted with not just one, but three high-resolution cameras, the SC300 laser scans the meat and produces a complete 3D-vision of the dimensions of the meat. Based on this scan, the software-system calculates the most precise cutting patterns, ensuring the highest yield of the individual meat product.

High speed and high productivity

ScanCut SC300 has a cutting frequency of up to 1,500 strokes per minute, making the machine capable of handling cutting jobs with unprecedented speeds. This will improve the productivity and through-put of the processing line.

Keeping up high hygienic standards

The robust construction with smooth surfaces minimizes the risk of residue sticking inside the machine. The open construction with the top-hinged cabinet allows easy access from both sides of the machine for thorough cleaning, which will ensure a high hygienic standard.

Userfriendly operations

The large 15,6", userfriendly MMI touch screen guides the operator through all sequences. When setting up an application with a new product, the MMI will display a 3D-preview of the actual product for the operator, presenting the yield of the cutting pattern of the product. A simulation function also assists the operator in setting up the optimum cutting pattern.

Consistent cutting precision

The knife is easy to adjust in five fixed cutting angles - 90°, 75°, 60°, 52° and 45° - which eliminate manual adjustment. The knife always is set in the exact angle, which – together with the solid 2 mm knife-blade - ensures consistent cutting precision.

Maximum product control

The product holders of the SC300 have an innovative design, which holds the product firm and stabile, when the knife strikes - without pressing them out of shape as this would interfere with the computer calculations. This ensures the highest precision and cutting quality.

Technical specifications

MMI Operator screen	15,6", multi touch widescreen 16/9
Construction	Stainless steel AISI 303 / 304 and food approved plastics
Production	
Max. cutting frequency – per lane	1,500 strokes/minute
Max. belt speed	0-700 mm/sec.
Temperature range	0-20°C
Products	
Max. product length	800 (∞)
Max. product height	120 mm (Up to 150 mm on request)
Max. product width	300 mm
Dimensions	
Belt/production height	800–1,000 mm
Belt width	300 mm
Infeed belt – standard length	730 mm
Dimensions L x W x H	3,150 x 1,120 x 1,705 mm
Weight	725 kg
Supply	
Power connection	3 * 380-480V + PE 50/60Hz
Water connection	½ " 1 bar - 50 l/h
Compressed air connection	1/4 " bar, clean and dry - 125 l/h (free air)