

Scanvaegt ScanCut 1A & 3A



# Perfect cutting at an angle

**ANGLED CUTTING  
HIGH PRECISION  
OUTSTANDING YIELD**



Designed to give a natural look on sliced portions, yet keeping the accuracy, the ScanCut 1A & 3A portion cutters allow the operator to change the cutting angle from 0° to 30° or 45° fast and easy, without the use of tools. Cutting at an angle can be done at the same speeds as the standard ScanCut portion cutter.

# High quality cutting – at an angle

Cutting at an angle gives a natural look on sliced portions or a bigger plate coverage.

The ScanCut 1A & 3A portion cutters are designed to produce precise portions of fish and poultry with a natural look, at cutting angles of 0° to 30° or 45°. The operator can alter the cutting angle fast and easy, in just a few seconds without the use of tools.

The ScanCut portion cutters are suited for fresh products such as poultry and fish fillets. The system can be configured with different product fixation systems and knife types best suitable for the product type.

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 lowest possible maintenance costs. All motors and encoders are situated away from the wet area, which ensures a long lasting lifetime.

The main difference between the ScanCut 1A and ScanCut 3A is the number of cameras; the ScanCut 1A has one camera and is suited for flat products whereas the ScanCut 3A has three cameras and is able to properly scan rounded products.

## ScanCut 1A

The ScanCut 1 uses the laser camera from the top. A typical application for this portion cutter is chicken fillets that are portioned to a target weight and yet look as though they have been cut by hand from the breast caps.

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.

The ScanCut 1A can handle product sizes of up to 1000x240x150 mm.

## ScanCut 3A

The ScanCut 3A has three cameras – one top camera and two lateral cameras. This allows the machine to improve the scanning and cover blind spots at the side of the product that cannot be detected by the top camera only. It is used for accurate portioning of whole fish or any product with an irregular shape, in a vertical direction.

The ScanCut 3A handles product sizes of up to 800x240x150 mm.

Both machines can be equipped with all options, mentioned on the opposite page. This allows modifications to the ScanCut according to your evolving products and applications over the lifetime of the machine.



## Options

- ScanCut 3A: three-camera system for highest accuracy with round objects 360° view
- 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
- High-speed Cutting: up to 25 cuts/sec
- Auto clean: two electro valves 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

<b>Belt width</b>	254 mm
<b>Belt speed</b>	Adjustable up to 45 cm/s
<b>Cutting rate</b>	Up to 17.5 cuts/sec
<b>Cutting angle</b>	0/30/45°
<b>Machine dim. LxWxH</b>	3502 x 1442 x 1569 mm
<b>Net weight</b>	ScanCut 1A: 1,036 kg / ScanCut 3A: 1,136 kg
<b>Construction</b>	Stainless steel AISI 304 and FDA food approved plastics
<b>Conveyor belt</b>	Modular type
<b>Selections keyboard</b>	IP67 with integrated electronics
<b>Indicator</b>	UTP TCP/IP-connection
<b>Power supply</b>	3 x 380 V + N / 50-60 Hz / 5 kW
<b>Air supply</b>	6 bar (APH)
<b>Software</b>	P1 standard optimisation software
<b>Connectivity</b>	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.

