

Scanvaegt ScanCut 1DAP Portion Cutter



High-Speed Cutting

HIGH THROUGHPUT
MINIMAL GIVE-AWAY
BETTER YIELD



The ScanCut 1DAP portion cutter with dual lanes, a cutting rate of up to 25 cuts per second and five cutting angles provides the highest capacity for cutting poultry products and smaller fish fillets with a width up to 210 mm.

High Capacity – at 5 angles



With a cutting rate of up to 25 cuts per second the ScanCut 1DAP delivers the highest capacity on cutting poultry products and smaller fish fillets. The portion cutter with dual lanes and 229 mm wide belts allows the processing of products with a width of up to 210 mm.

The cutting angle can be adjusted independently in both lanes to 5 positions – 0/15/30/45/50 – equally featuring the patented auto adjusting outfeed belt. The lanes can also be operated individually from one single touchscreen interface, which can be rotated to the operators most ergonomic positions.

A fully stainless steel servo motor drives the knife, making the ScanCut 1DAP the most hygienic model on the market.

The ScanCut portion cutters combine state of the art technology for creating a high precision yet economic portion cutting machine. It is suited for fresh products such as fish fillets and whole fish. 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 three dimensional 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.

An 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.

Options

- APH: Automatic Product Holder
- OPH: Outfeed Product Holder
- DS/DIW: Density Scale or Dynamic Infeed Weigher
- High-speed Cutting: up to 33 cuts/sec
- C3: M1: grader in-line for fixed weight packages (depending on product dim., number of stations etc.)
- Auto clean: two electro valves for separate cleaning of belts
- Multitap transformer / Power supply (UL approved)
- MATRIX CP: to generate production reports and trace program changes
- Knife sharpening device

Technical specifications

Product dimensions	950 x 210 x 60 mm
Belt width	229 mm
Belt speed	Adjustable up to 60 cm/s
Cutting rate	Up to 25 cuts/s
Cutting angle	0/15/30/45/50
Machine dim. LxWxH	3655 x 1922 x 1663 mm
Net weight	1,800 kg
Construction	Stainless steel AISI 304 and FDA food approved plastics
Conveyor belt	Modular type
Selection keyboard	IP67 with integrated electronics
Indicator	UTP TCP/IP-connection
Power supply	3 x 380 V + N / 50-60 Hz / 5 kW
Air supply	6 bar (APH)
Software	P1 standard optimisation software
Connectivity	Direct Internet connection for flexible remote servicing