

Scanvaegt ScanCut 1 & 3



Intelligent portion cutting

**HIGH PRECISION
MINIMAL GIVE-AWAY
OUTSTANDING YIELD**



The ScanCut 1 & 3 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, whole fish chicken fillets and boneless meat products.

High speed cutting: Fixed weight, fixed thickness

The ScanCut 1 & ScanCut 3 portion cutters are suited for fresh products such as fish fillets and whole fish. Following the product type, different product fixation systems are possible. Different knife types, suited to the product, can be used.

Both portion cutters are single-lane portion cutters with a vertical knife. The main difference between the ScanCut 1 and ScanCut 3 is the number of cameras; the ScanCut 1 has one camera and is suited for flat products whereas the ScanCut has three cameras and is able to properly scan rounded products.

ScanCut 1

ScanCut 1 is the basic model with one camera, designed for portioning flat products vertically on fixed weight, such as fish or chicken fillets, or for cutting, when only a fixed thickness is required. The machine can be upgraded with 2 additional side cameras.

The ScanCut 1 can handle product sizes of up to 1000 x 240 x 150 mm.

ScanCut 3

The ScanCut 3 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 red meat, whole fish or any product with an irregular shape, in a vertical direction.

The ScanCut 3 handles product sizes of up to 800 x 240 x 150 mm.

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

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.

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

- ScanCut 3: 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)
- ScanCut software: To generate production reports and trace program changes
- Knife sharpening device

Technical specifications

Belt width	254 mm
Belt speed	Adjustable up to 45 cm/s
Cutting rate	Up to 17.5 cuts/sec
Construction	Stainless steel AISI 304 and FDA food approved plastics
Conveyor belt	Modular type
Selections 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)
Cleaning	Designed for optimal cleaning to meet extreme hygienic standards (CIP integrated)
Software	P1 standard optimisation software
Connectivity	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.

