

Scanvaegt ScanCut 1F Portion Cutter





High-Speed Cutting



With a very small footprint the ScanCut 1F is the high-speed, compact solution for cutting flat chicken or fish fillets into precise portions with fixed weight and fixed thickness.



High precision, economic and compact

The ScanCut 1F combines the well-proven scanning and cutting technology from the ScanCut 1 with a very compact construction.

The ScanCut 1F portion cutter combines state of the art technology for creating a high precision yet economic portion cutting machine. It is suited for fresh products such as chicken and fish fillets.

This portion cutter is designed for cutting products with a length less than 700 mm – maximum product size is 700 x 240 x 120 mm. Typical applications are flat chicken or fish fillets that are portioned to fixed weight or thickness at a vertical cut, where the option of a product holder is not required.

The 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.

The machine can be opened up completely for easy cleaning and is designed for optimal cleaning to meet extreme hygienic standards. The belts can be removed for separate cleaning.

For maintenance, easily obtainable spare parts have been selected. This guarantees the lowest possible maintenance costs.

Technical specifications

Product dimensions	700 x 240 x 120 mm
Belt width	254 mm
Belt speed	Adjustable up to 45 cm/s
Cutting rate	Up to 17 cuts/s
Cutting angle	90º vertical knife
Machine dim. LxWxH	3099 x 1053 x 1643 mm
Net weight	740 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 phase 380 VAC + N + GND
Connectivity	Direct Internet connection for flexible remote servicing



