

Marel Opticut

High precision cutting with uniform portion size and shape



- Precise fixed weight cutting
- Excellent yields of fixed weight and shape portions
- Stacks portions for automatic tray packing
- User friendly, hygienic and easy to clean



The Optimal portioning machine

The Marel Opticut volumetric portioning machine is designed to cut boneless meat into fixed weight portions with uniform shape. The product is placed into a mould where it is formed before being accurately cut.

Capable of stacking products

Portions are delivered either one by one or stacked into fixed weight batches for manual or automatic tray packing. Trim pieces can be removed automatically.

① Predefined shape and size

Meat product in its original shape is placed into a portioning mould for uniform looking products.

② Optimal product utilisation

Volumetric portioning and optimising software ensure maximum product utilisation. The Opticut can deliver multiple portion sizes or weights from each primal.

③ Stacked fixed weight batches

Product presentation is easy with the Opticut which is capable of stacking portions for tray packing.

④ Drop down belt for trim/offcut removal

Boneless meat

Pork

Loins, Silverside, Topside, Knuckle, Neck, Belly

Beef

Fillet, Silverside, Eye round, Entrecote, Rump

Poultry

Turkey breast

Fish

Tuna fillets



Portion and Pack systems

Opticut with manual packing table

- ① Fixed weight batch delivered in stacks
- ② Check weighing for over or underweight batches
- ③ Reject units
- ④ Manual packing by operator



Automatic Portion & Pack system

The automatic Portion & Pack system delivers uniform weight and shape portions that are packed directly into trays, all in a single high-yield production flow that reduces the need for manual handling.

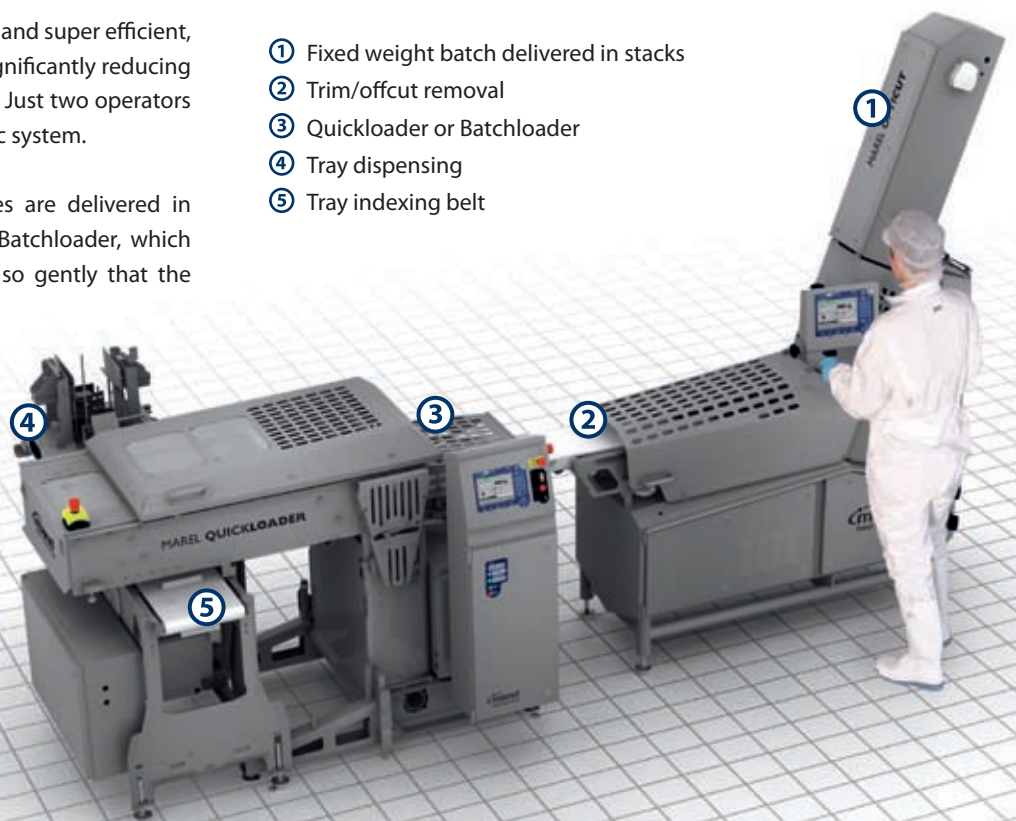
Compact and efficient

The Portion & Pack system is compact and super efficient, fully optimizing raw material while significantly reducing labour costs to ensure rapid payback. Just two operators are required to run the fully-automatic system.

The predefined fixed weight batches are delivered in a single flow to the Quickloader or Batchloader, which automatically loads them into trays so gently that the shape and styling is fully maintained.

The portion-controlled trays are automatically transported to a checkweigher and/or a sealer. The system is programmed to consistently make complete batches that achieve optimum weight and count. It also conveniently removes offcut and trim from the product flow for further processing.

- ① Fixed weight batch delivered in stacks
- ② Trim/offcut removal
- ③ Quickloader or Batchloader
- ④ Tray dispensing
- ⑤ Tray indexing belt



Opticut processing systems

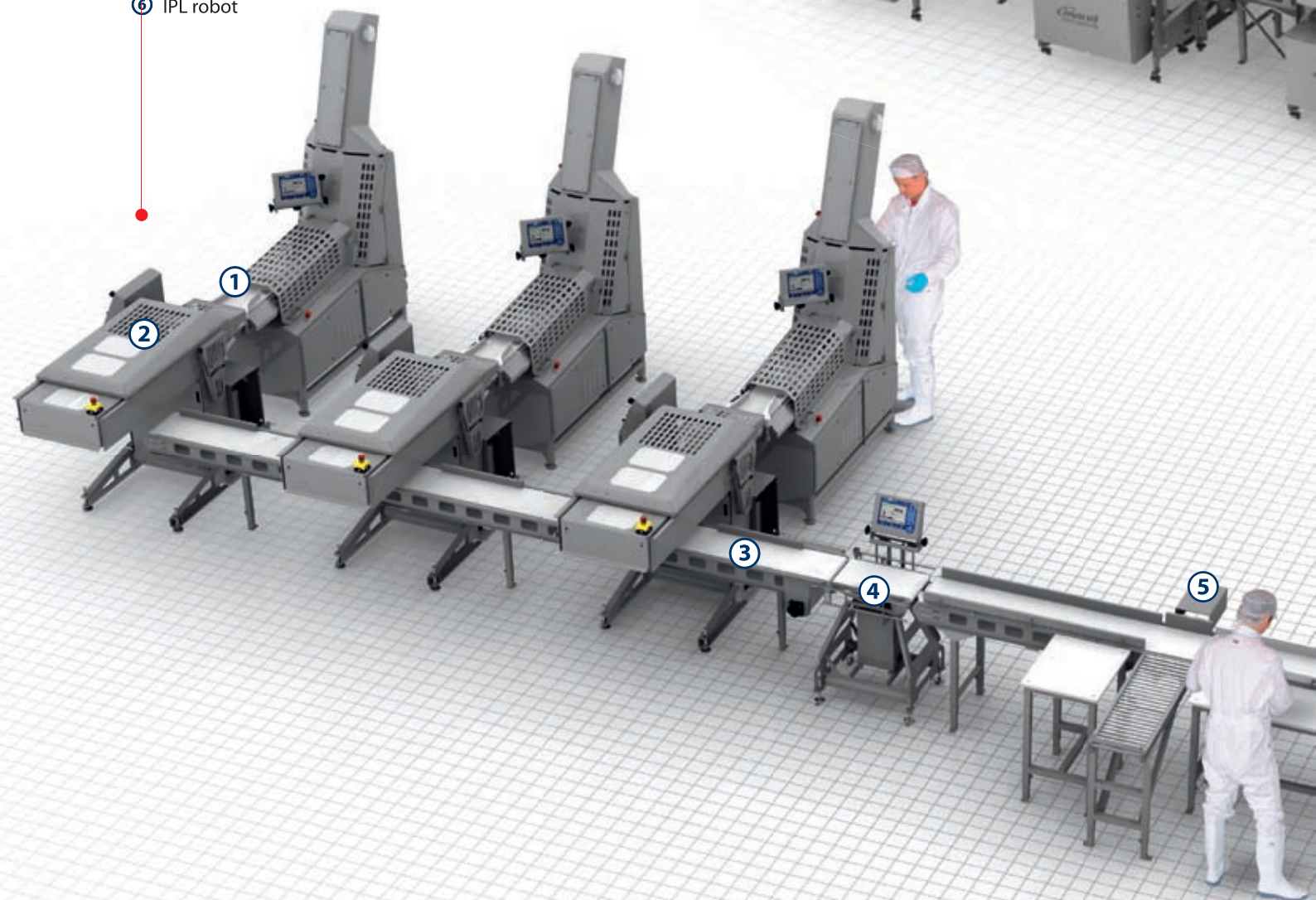
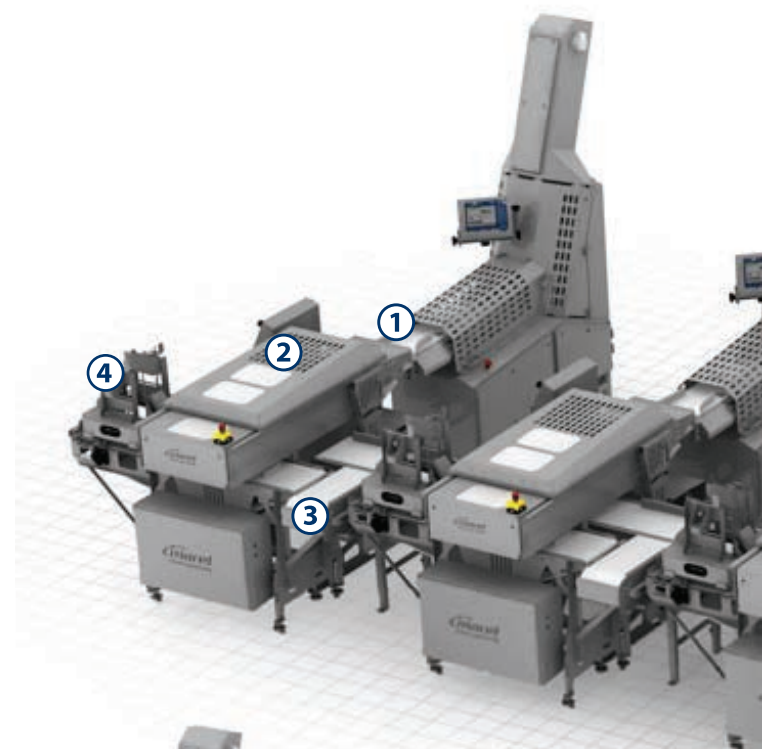
The Portion & Pack system for thermoformer machines

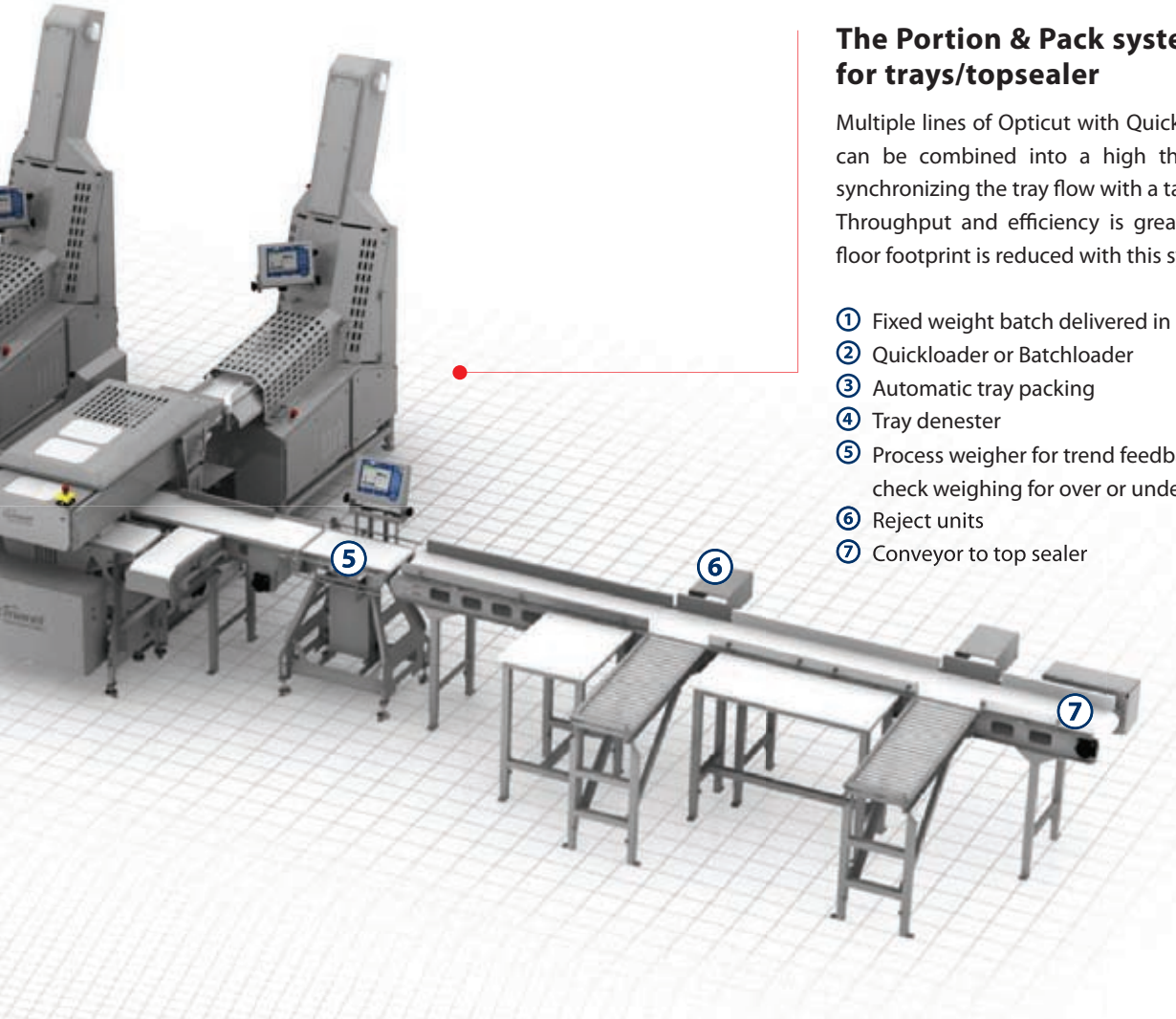
Multiple lines of Opticuts with Quickloader or Batchloader can be combined into a high throughput line for thermoformer packing machines.

The batches are conveyed from the Quickloaders to the IPL robot which picks the batches up and loads them into the packing machine.

The IPL robot is placed directly over the thermoformer machine.

- ① Fixed weight batch delivered in stacks
- ② Quickloader or Batchloader, w. buffer shelf
- ③ Synchronized take-away conveyor
- ④ Process weigher
- ⑤ Reject and quality station
- ⑥ IPL robot

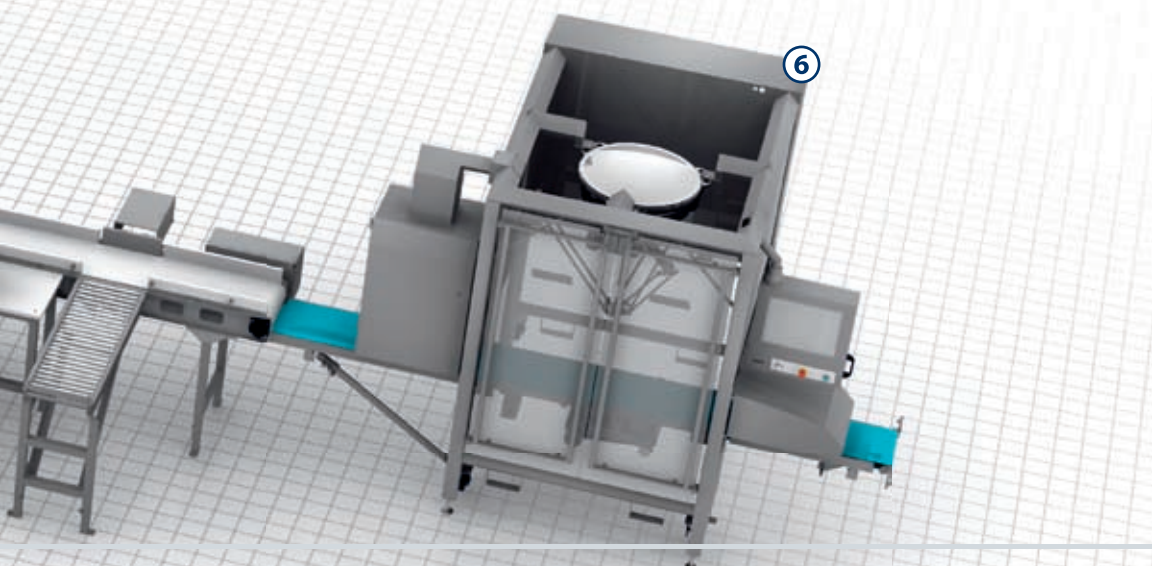




The Portion & Pack system for trays/topsealer

Multiple lines of Opticut with Quickloader or Batchloader can be combined into a high throughput system, by synchronizing the tray flow with a take-away conveyor. Throughput and efficiency is greatly improved and the floor footprint is reduced with this system.

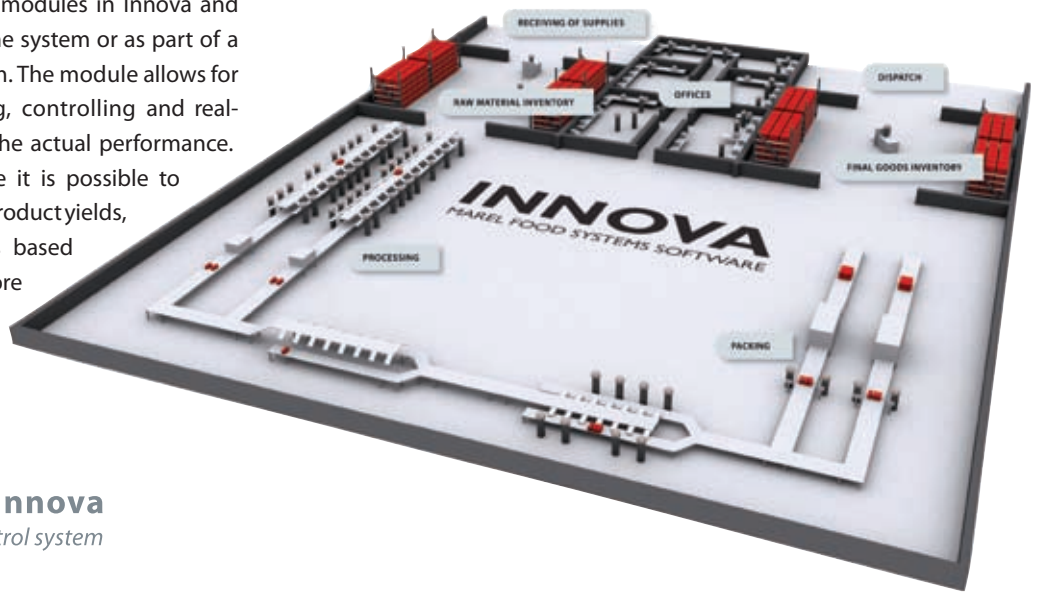
- ① Fixed weight batch delivered in stacks
- ② Quickloader or Batchloader
- ③ Automatic tray packing
- ④ Tray denester
- ⑤ Process weigher for trend feedback and check weighing for over or underweight batches
- ⑥ Reject units
- ⑦ Conveyor to top sealer



Innova Portioning

You may wonder if your processing equipment is performing according to expectations. With the implementation of the Innova Portioning Module together with your portioning machine, you will have hard facts and be able to base future decisions on a solid statistical foundation.

Innova Portioning is one of several modules in Innova and can be implemented as a stand-alone system or as part of a complete Production Control System. The module allows for "ease-of use" remote programming, controlling and real-time monitoring and reporting on the actual performance. With the Innova Portioning Module it is possible to report on portion sizes and weights, product yields, throughput and production values based on actual cuts and value. Furthermore Innova Portioning allows sharing cutting programs between more portioning machines.



Compatible with Innova
– Intelligent production control system



Marel Food Systems

The world's leading manufacturer of high-tech equipment for the food processing industry

We are innovative in everything we do and we provide outstanding new solutions and services to the food processing industry in order to create greater value for all our stakeholders.

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