

Flexible volumetric portion cutting

V-Cut 300



- The most flexible portion cutter
- For any kind of primals—large, small and irregularly shaped
- Easy raw material infeed via unique mold system with side-press function
- Multiple product types
- Uniform portion shape and weight

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The V-Cut 300 portion cutter is the new flagship in Marel's wide range of volumetric weight-controlled portion cutters. Ideal for medium- to high-volume meat processors focusing on retail and foodservice, it delivers exceptional flexibility as well as improved yield and portion quality.

Outstanding flexibility

Producers that need to process a wide variety of raw materials—for example, primals in various sizes and irregular shapes—can truly level up with the V-Cut 300. For instance, the machine perfectly compensates for the size variance of beef cuts so that uniform steaks can be produced as required for retail and foodservice.

The V-Cut 300 offers incredible flexibility when portioning fresh crust-frozen, boneless primals. It guarantees equal portions of the same shape and weight or thickness, even from odd-shaped primals from pork, beef and turkey.

Meat producers can choose between cutting modes 'Fixed-weight,' meaning each portion has the same accurate weight, and 'Best-yield,' meaning that each primal is fully utilized and cut into portions with a similar weight and the same thickness.

Large operational window

The V-Cut 300 can cut an impressive variety of products into equal portions, including:

- Slices for schnitzels
- Prime steaks
- Minute steaks
- Very thin slices of 2 mm
- Cubes/dices
- Butterfly portions
- Bone-in pork chops

Slices can come out as single portions and as pre-formatted shingled or stacked batches. Portioned like this, the products are ready for automatic loading in trays so that the processor can save manual processes.

User-friendly operation minimizes downtime

The V-Cut 300's unique adaptable portioning mold with side-press function provides better yield and reduced giveaway, as primals need no trim prior to cutting to fit in the mold. It also allows extremely operator-friendly raw material loading and ergonomic work processes due to its ergonomic infeed height. Another key advantage is that the side-press function allows operators to handle different meat sizes all in the same mold shape, so less downtime is spent on reconfiguring the machine when changing raw material.



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Beef topside



Beef striploin

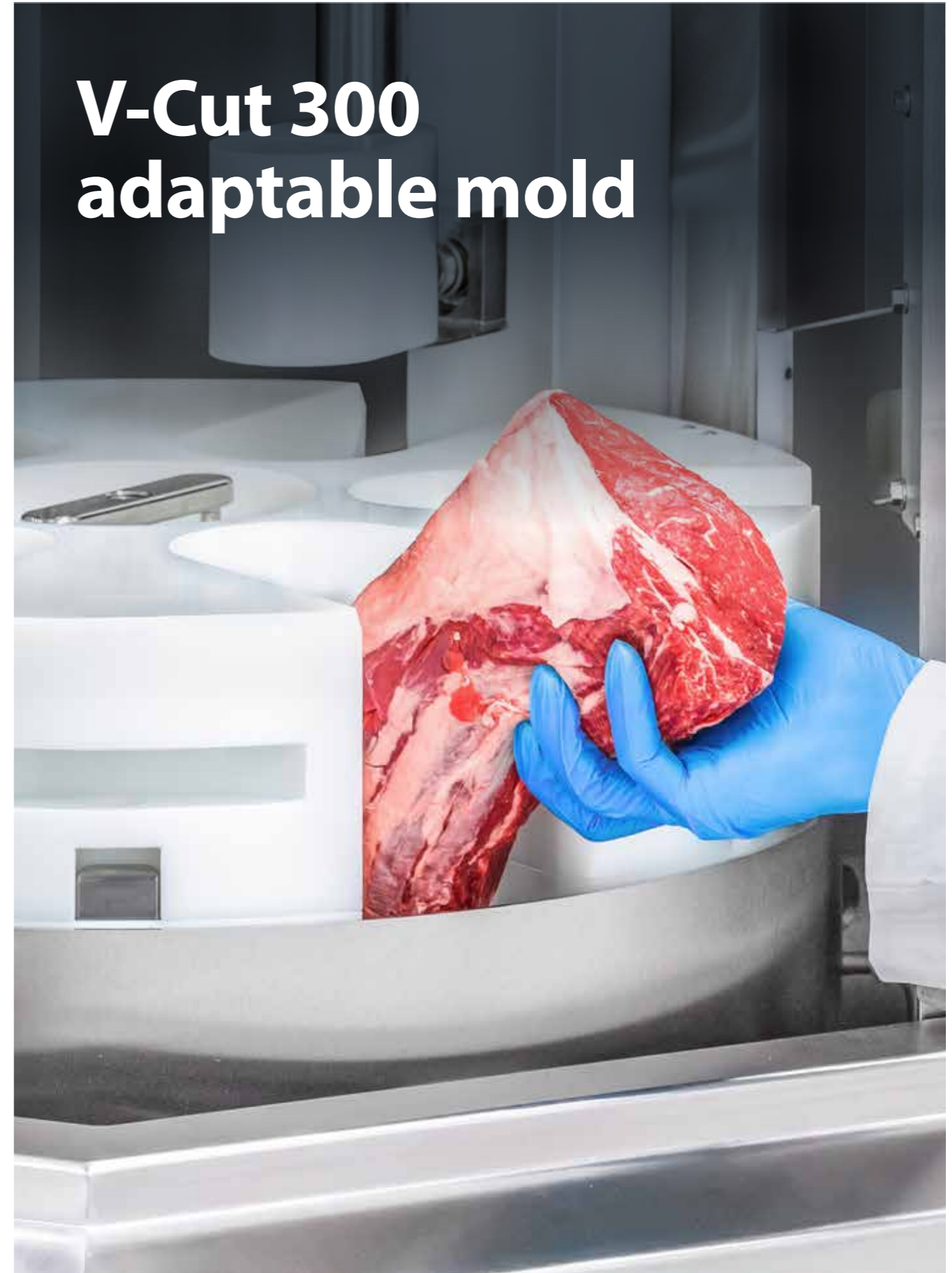


Pork loin



Pork neck

V-Cut 300 adaptable mold



TRANSFORMING FOOD PROCESSING

