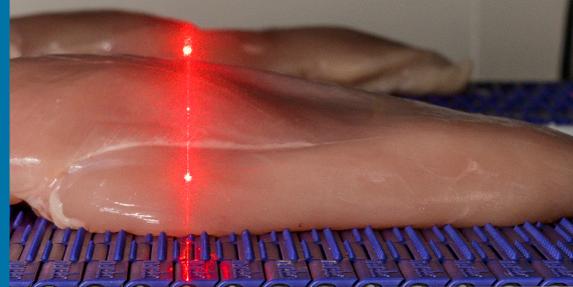


Cube Cutting Line

Fixed weight portioning solution

Cutting cubes out of chicken fillets adds a lot of value to your products. The cubes are the basis for various meals all around the world. Controlling the weight is crucial when it comes to preparing the cubes, or when producing fixed weight packs for retail or food service. To be profitable, cutting cubes must be done at high volumes with a maximum yield and no give away or trim.



Key Benefits

- Optimized yield
- Unmatched accuracy
- Modular belt
- Adding options
- User friendly software interface
- Service
- Low noise
- Double infeed
- Production reports MATRIX P
- Extremely hygienic, easy to clean

To cut weight controlled cubes, 2 MARELEC dual lane portion cutters type DAP are put in line. The first PORTIO will, on both lanes, scan and cut the fillets into strips. The strips coming out of the PORTIO are separated from each other by a vertical strip separator. The second PORTIO DAP is placed at 90° so that the individual strips have the correct orientation when falling on the infeed belt, without intervention of an operator. The second PORTIO DAP will then scan the strips on both lanes independently and cut to the requested target weight of the cubes. With a constant and efficient infeed of the fillets, one can easily produce 800 kg of cubes per hour, with peaks of 1 ton/hr.

Specifications

PORTIO 1DAP

Lanes	2	Max. product dimensions	950 x 210 x 60 mm / 37,5 x 8,5 x 2,5 inch
Cameras	2 x 1	Machine dimensions	3655 x 1922 x 1663 mm / 144 x 76 x 65 inch
Cutting angle	2 x 0/15/30/45/50°	Machine net weight	1800 kg / 3970 lb
Belt width	229 mm / 9 inch		
Max. cutting rate	25 cuts/sec*		

* For UK purchase please consult MARELEC sales department.
Subject to modifications for technical progress.

Options

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The **Automatic Product Holder** consists of one or multiple pneumatic controlled arms with conveyor belts. These arms will prevent rounder, slippery or crust frozen products from moving during the cutting.

