



PORTIO B

Intelligent Heavy Duty
Portion Cutter



Introduction

When MARELEC launched its first PORTIO back in 2008, it answered a growing demand in the food processing market. The machine was first introduced for fish processing, but soon after, the 3-camera version was developed for the meat industry. This was the start of a successful product line that quickly developed into dedicated versions, to be used worldwide in all segments of the fish, meat and poultry processing industries.

Today we are proud to present a complete range of intelligent portion cutters. All models have been created with a customer centric focus and built based on our expertise in food processing since the early nineties.

We kindly invite you to browse through our brochure to find out more about our heavy duty portion cutter PORTIO B it's applications and our unique selling points. Our sales team is ready to answer any questions you may have.

As we are a worldwide leader with this technology and regardless of the PORTIO that you need, your choice of MARELEC will ensure that you are working with a service oriented company, one that listens to your specific needs and a flexible partner with a human approach. We look forward to our cooperation!



Unique Selling Points

1 // OPTIMIZED YIELD

The PORTIO software of the portion cutter always calculates to leave zero waste, maximizing the yields. The possibility for conditional programs results in increased yields. Combinations of fixed thickness and various fixed weights allow to portion to a maximum yield for all applications.

2 // UNMATCHED ACCURACY

3 sets of laser cameras, with 120° in between each other perfectly scan the meat primals over 360°. This will transform the shape of the primal into a 3D model. Knowing the density of the product, the intelligent software calculates where to cut for ideal target weights

3 // MODULAR BELT

Automatic stretch compensation of the portion cutter guarantees optimal accuracy over the years, using the same belt. The unique belt surface, especially designed for meat primals will keep the products in place and prevents them from moving during portioning.

4 // USER FRIENDLY SOFTWARE INTERFACE

Intuitive programming of cutting patterns and fast and easy fine-tuning of the programs to get the maximum yields. The cutting pattern is visible on the screen along with the indication of the thickness and the weight of every portion.

5 // MATRIX P

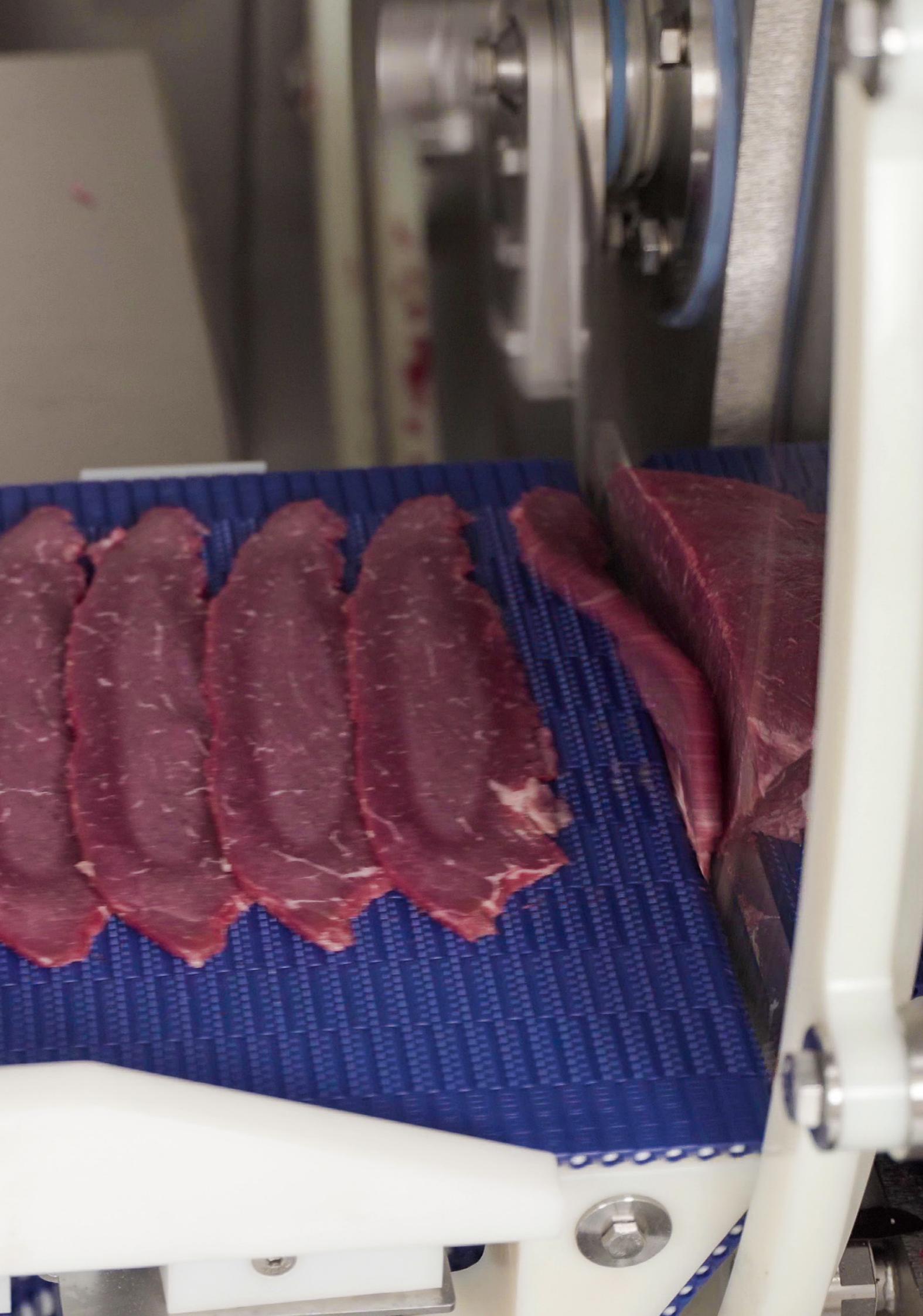
The MATRIX P software collects all production data from the PORTIO B and allows to generate production reports. MATRIX P enables users to remotely make programs offline and monitor the meat slicer status through an event log.

6 // EXTREMELY HYGIENIC, EASY TO CLEAN

The portion cutter complies to the most stringent hygiene standards. The open structure of the portioning machine allows to pressure wash and disinfect the entire in- and outside. A CIP (Cleaning In Place) rinses the belts. All cabinets with electrics and electronics have a unique drying system to prevent condensation building up. Belts can be removed with a quick release, without the need for tools.

7 // SERVICE

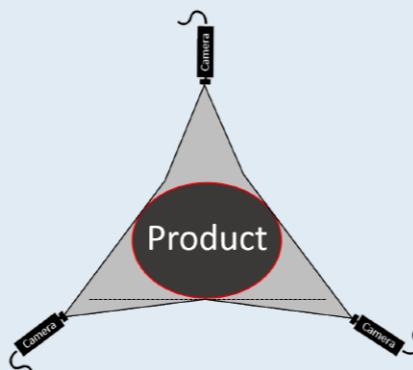
MARELEC has built a very strong reputation for its after sales service. A team of service engineers is available 24/7 to reply to your queries. The machine can be connected to the internet, which allows our service team to diagnose the status of the machine from our head office. This puts us in a position to react on the spot to assist you.



PORTIO B

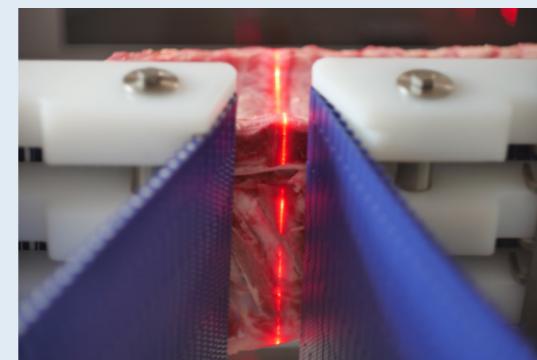
// LASER SCANNING

The PORTIO B uses 3 camera laser combinations, spaced 120° of each other, to perfectly scan the volume around irregular shapes. This allows scanning the contour of more rounded products, to prevent blind spots on the edges. Typical applications are bone in pork primals, crust frozen meat primals, frozen products, cured/dried/smoked meats,...



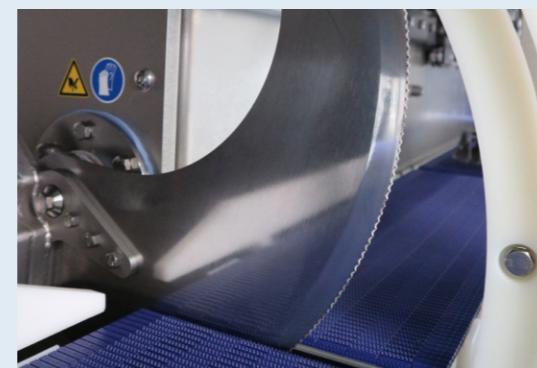
// FEEDING CONCEPT

The infeed consists of two separate infeed conveyors to reduce the impact of placing a heavier piece of meat while still scanning the previous primal. The buffer belt, which transports the primals from the scanning section to the cutting part, is servo driven to optimize capacity. This belt will speed up or down to guarantee a consistent small gap between each primal, without losing any accuracy from scanning or cutting.



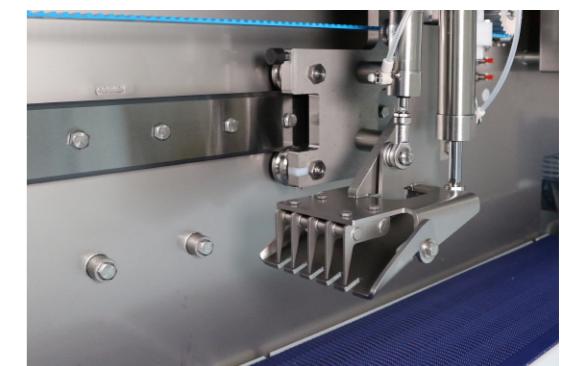
// DEDICATED KNIFE

The knife consists out of a smooth section to cut the softer meat part and a serrated section to cut through bone parts. This combination optimizes the cutting quality.



// GRIPPER & TOP HOLDER

The claws from the gripper assure that the primals are moving towards the cutting section without losing the position on the belt after being scanned. The programmable position of where the gripper will hold the product can be optimized to reduce trim and improve yields.



While the gripper assures that the primals don't move backwards, the topholder prevents products from moving sideways on the feeding section. The combination of gripper and top holder will guarantee accurate fixed weight cuts with high cutting quality, ready to be presented in a retail package.



// DYNAMIC INFEED WEIGHER

For specific applications, specially designed options can be bolted on to the portioner at any later stage such as the dynamic infeed weigher to compensate for the possible variation in fat content. Knowing the exact density for each primal will make your giveaway predictable and programmable. The Dynamic Infeed Weigher exists out of 1 infeed belt, which will start and stop for optimal capacity and 2 weighing conveyors. Using the combination of a short and long weighing conveyor will increase the capacity as primals can be fed with less distance in between.



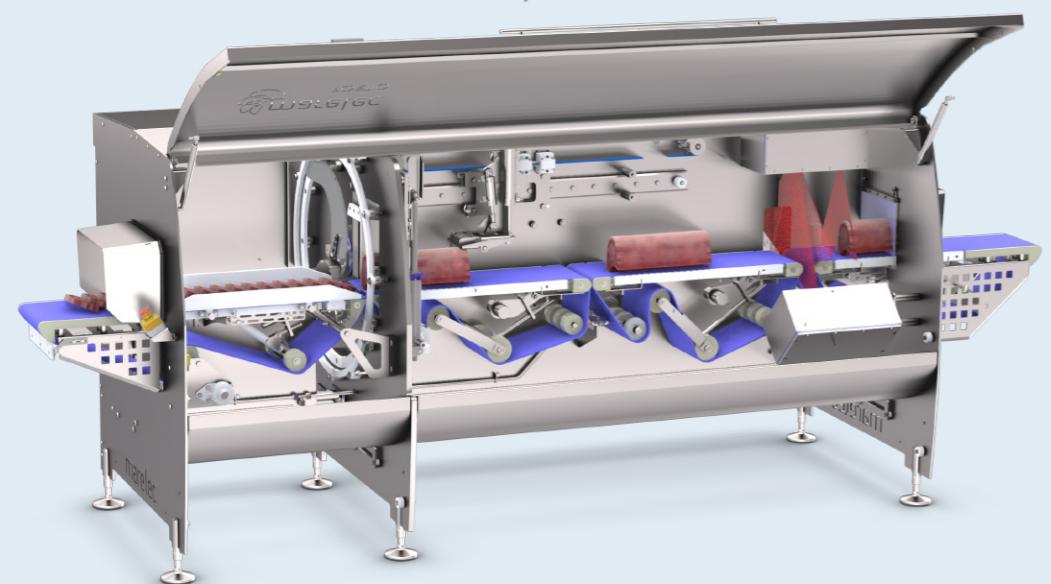
The same result can be obtained with a density scale. This density scale can be used with reverse weighing, meaning the operator can weigh a crate with several primals and feed them one by one. This will allow the density scale to communicate the weight of each individual product to the Portio B which will correct the density automatically.



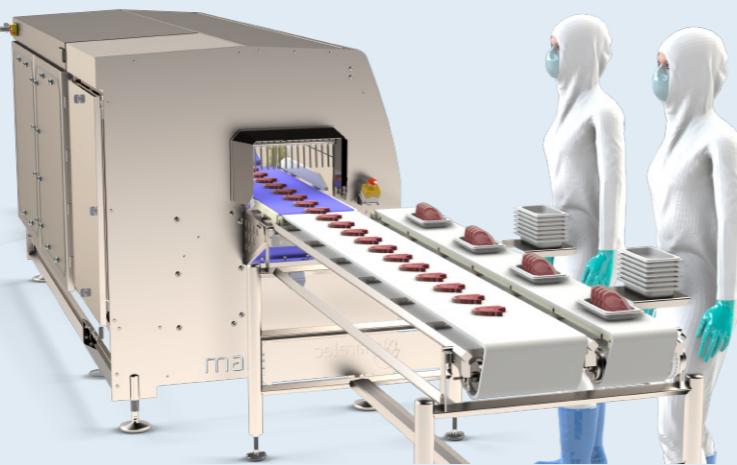
// SPECIFICATIONS

Lanes	1	Max. cutting rate	5 cuts/sec
Cameras	3	Machine dimensions	4150 x 1350 x 1600 mm / 163 x 53 x 63 inch
Belt width	254 mm / 10 inch	Machine net weight	1800 kg / 3968 lb
Max. product dimensions	800 x 240 x 200 mm / 31,5 x 9,5 x 7,85 inch		

Subject to modifications for technical progress.



Scan to see
the machine
in action





MARELEC Food Technologies

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