

Marel OptiCut

High precision portioning and uniform product presentation



- Precise fixed weight cutting
- Excellent yield
- Shingled or single portions ready for packing
- User-friendly, hygienic and easy to clean

 **Compatible with Innova**
– Intelligent production control system



- 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 sized or weights from each primal.
- 3 Shingled fixed weight batches**
Product presentation is easy with the OptiCut which is capable of creating shingled portions for tray packing.
- 4 Drop down belt**
Used for trim/offcut removal.
- 5 Safety stop**

OptiCut

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 portioned.

Capable of delivering shingled products

The OptiCut can deliver either single portions for direct packing or e.g. for a marinating process – or portions can be shingled into fixed weight batches for manual or automatic tray packing.

Boneless meat

Pork	Loins, Silverside, Topside, Knuckle, Neck
Beef	Silverside, Striploin
Poultry	Turkey breast

Machine dimensions

Width	650 mm
Length	2200 mm
Height (OptiCut 600 with 600 mm tower)	2450 mm
Height (OptiCut 400 with 400 mm tower)	2100 mm