

Flexible portioning with exceptional precision

FleXicut Valka salmon



- Precision and flexibility in portion patterns
- Increases yield with high-value products
- Detection and removal of 0.2 mm bones
- Reduces dependency on manual labor

FleXicut Valka

Limitless possibilities in salmon portioning

The FleXicut Valka produces high-value end-products from skin-on and skinless salmon portions with minimum waste, increased throughput and reduced labor dependency.

Precision with x-ray vision

The FleXicut Valka locates and removes bones as small as 0.2mm.

The X-ray scan guides the water-jet robot to accurately cut out the front neckbone often left after traditional pinbone removal.

The 3D vision system scans fillets for size, shape, density and weight, optimizing portion accuracy and bone removal with minimal cut-off or damage.

Extreme precision with water-jet cutting

Trimming

Automated trimming increases yield by minimizing raw material waste. The D2 and D3 water-jet robots trim neckbone, tail, back and belly fat with exceptional precision.

Cutting with style

Using tilted D2 and dynamic D3 water-jet robot cutters, the FleXicut Valka provides unparalleled flexibility in salmon fillet portioning. The water-jet robot's incredible range of movement facilitates cuts at any angle or curved pattern.

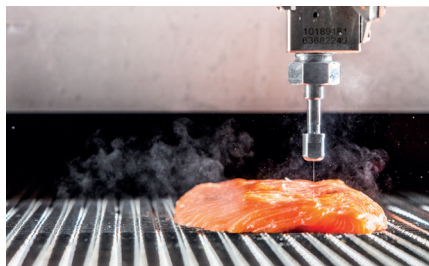
Automatic configuration for neckbone removal and portion accuracy ensures high-value product utilization.

As no two fillets are identical, the system accurately analyzes each fillet before cutting portions to programmed size, weight and thickness.

The indented steel belt's unique design securely holds skin-on and skinless products and removes the risk of damage to fillets during portioning.



D2 water-jet robots move perpendicular to the fillet. By tilting to both sides, the D2 water-jet robots adjust angles to increase the proximity of cuts in trimming.



D3 water-jet robots move dynamically in all directions, giving maximum flexibility to portion patterns. They also move with the conveyor belt enabling larger fillets to be portioned.



A robot tracking head assesses individual fillet height. Cut distances are adjusted to ensure the accuracy of end-product quality.

Portions without limits

First portion trimming



Traditional cuts

Product waste due to head trim



New possibilities

Head trim eliminated to increase high-value product

Perfect presentation



Traditional cuts

Thin portions can be difficult to pack and give inconsistent retail presentation



New possibilities

Program cuts to suit retail trays ensuring end-product consistency and improved presentation

Flexibility with angles and curves



The Toploin+

Optimize value with Toploin+ portioning



The 'Char'

Combine variable and fixed-weight with an arctic char look-a-like portion



Innovative cuts

Alternative loins or belly portions can be used for innovative products



Diagonal Split Portions

Cuts large fillets into retail size portions

Raising the value



Neckbone & Belly trim

Reduce manual labor and cut-off waste with precision neckbone removal and belly trim



Post Rigor Portions

Utilizes the whole fillet into high value portions



Portion & Poke

Uniting premium loin portions with lower section Poke cubes on skinless fillets

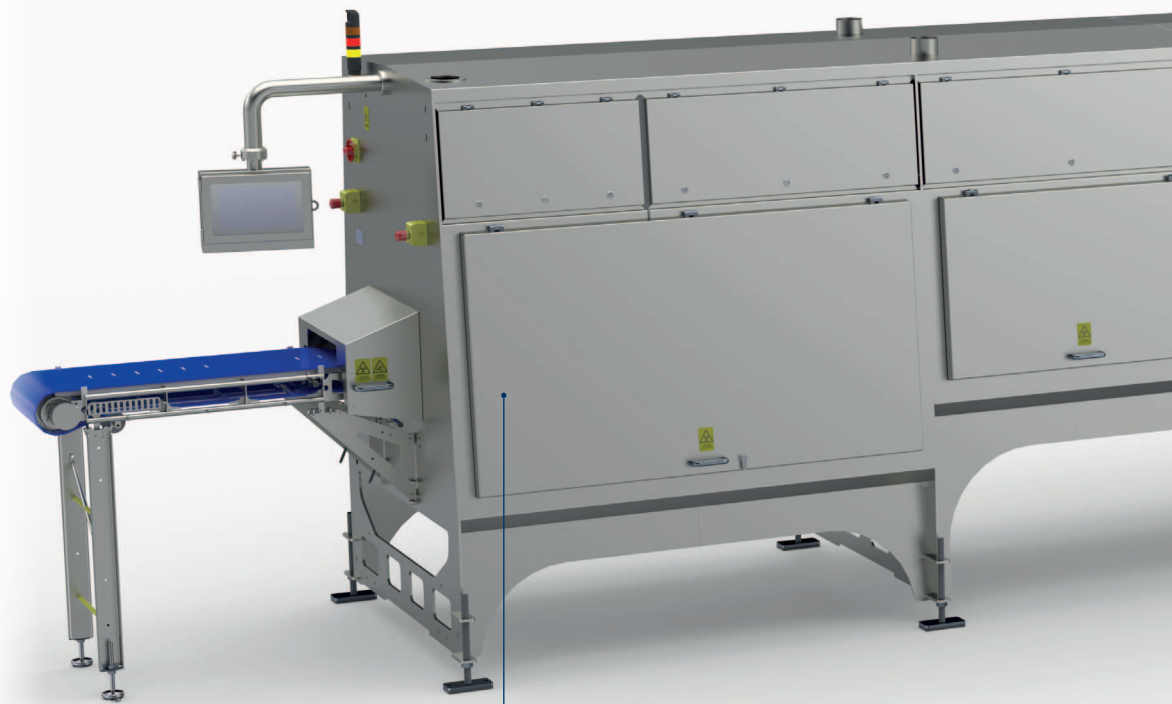


Neckbone, belly & back trim

Precise neckbone removal with belly and back trim

The advanced technology of the

The advanced technology of the FleXicut Valka improves yield and reduces labor dependency for salmon fillet processors. With the FleXicut Valka, salmon processors can control throughput to suit changes in processing. The adjustable belt speed has a maximum of 0.54 meters per second.

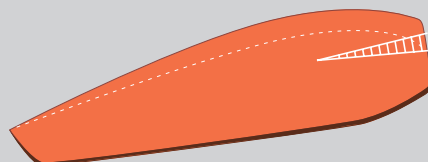


X-ray vision and 3D scan

A high-contrast x-ray locates bones as small as 0.2mm. 3D scanning measures the shape and density of the fillets for cutting based on weight.

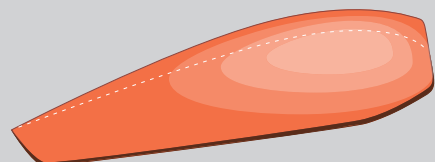
X-ray

Fillets scanned for accurate backbone detection



3D scan

Each fillet is scanned for shape and density



FleXicut Valka



Water-jet cutting

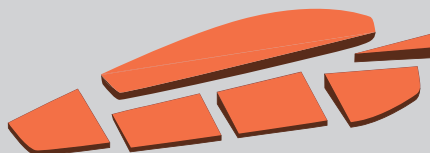
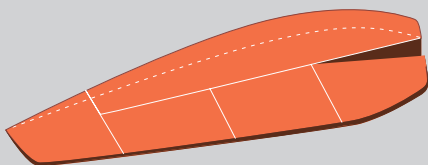
The two water-jet robots cut the fillets according to the specifications based on the X-ray and 3D scanning

Cut calibration

Intelligent software analyses x-ray and 3D scans to calculate cuts for optimal portioning

D2 and D3 water-jet robot cutting

Precision cutting removes bones and portions fillets



TRANSFORMING FOOD PROCESSING

