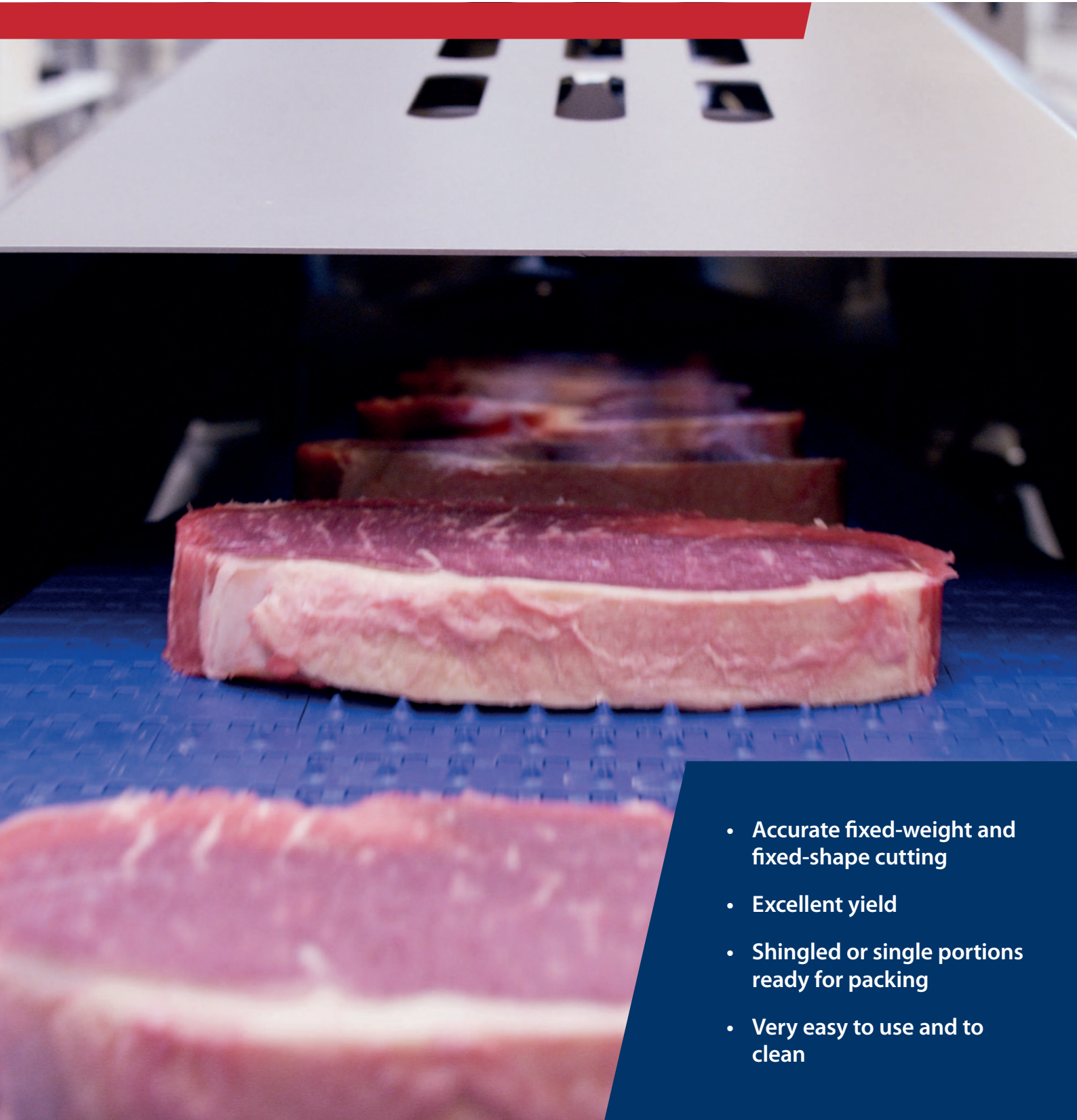


V-Cut 200

Accurate volumetric portioning for optimal product presentation



- Accurate fixed-weight and fixed-shape cutting
- Excellent yield
- Shingled or single portions ready for packing
- Very easy to use and to clean



V-Cut 200

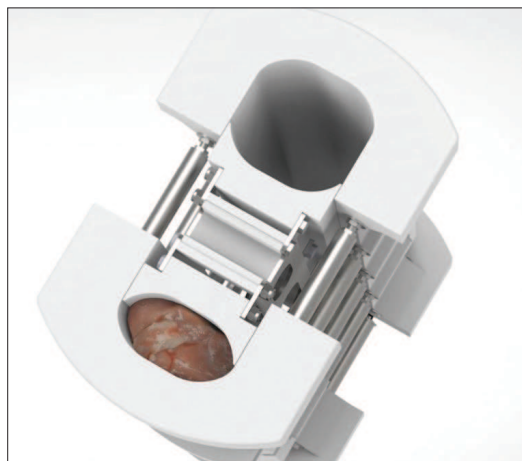
The Marel V-Cut 200 volumetric portioning machine is designed to cut crust frozen boneless meat into fixed weight portions with uniform shape. The product is placed into a mold where it is formed before being accurately portioned.

Capable of delivering shingled products

The V-Cut 200 delivers either single portions for direct packing, or for a marinating process, and shingled portions in fixed weight batches for manual or automatic tray packing.

Unique side press function for uniform shape and size

A meat product in its original shape is placed into a portioning mold with side press function for uniform looking products and enabling downstream automation.



Optimal product utilization

Volumetric portioning and optimization software ensures maximum product utilization. The V-Cut 200 is designed to deliver multiple portion sizes and weights.

Shingled fixed weight batches

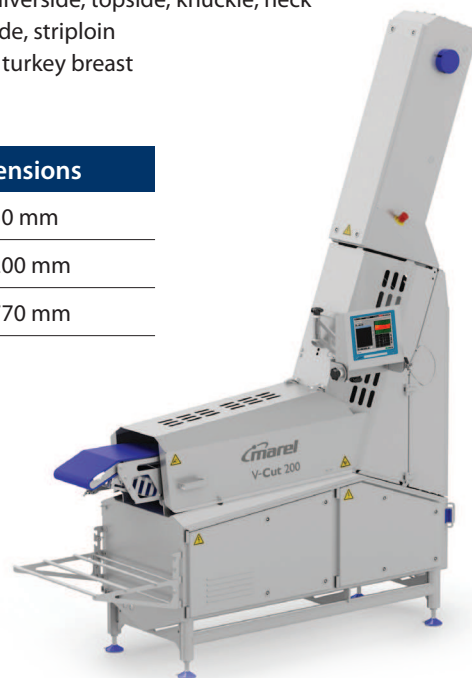
Product presentation is easy with the V-Cut 200, which is capable of creating shingled portions for tray packing.

Cutting examples

- Boneless meat
- Pork loins, silverside, topside, knuckle, neck
- Beef silverside, striploin
- Poultry and turkey breast

Machine dimensions

Width	650 mm
Length	2200 mm
Height	2770 mm



ME276-EN-19-04

Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.