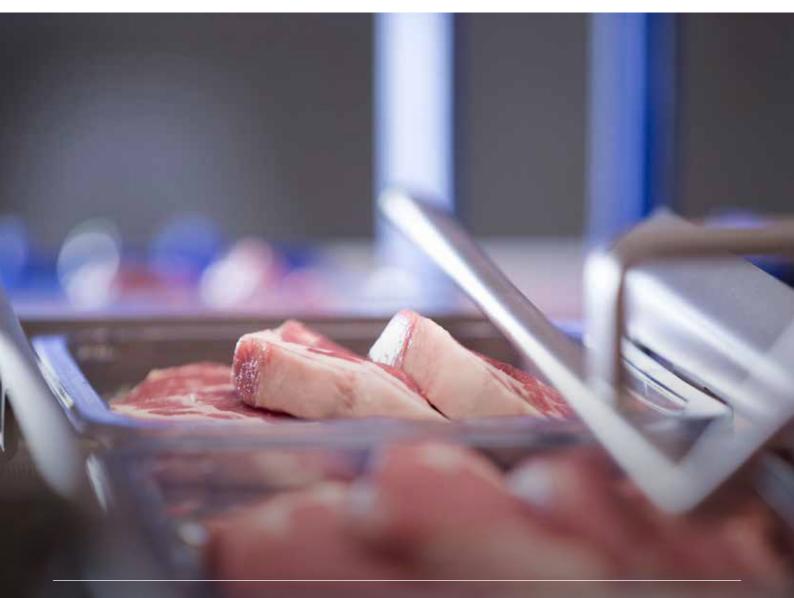


Accurate volumetric portioning for optimal product presentation

V-Cut 160 PortionCutter



- Fixed weight portioning
- Uniform shape
- Optimal product presentation
- Multiple cutting options
- Runs fresh and IQF meat

Multiple cutting options

The V-Cut 160 is designed to cut non-frozen, boneless meat into fixed-weight portions of uniform shape. It is ideal for small to medium-sized businesses who want to improve their operations. Production processes can be optimized and the product portfolio expanded in a very short time with minimal effort. Especially when labor is expensive or hard to find, the V-Cut 160 can provide valuable services.

Exceptional accuracy and uniformity

Meat muscle in its original shape is placed into the V-Cut 160 and formed in a portioning template of a pre-defined shape and volume. Volumetric portioning ensures maximum use of raw material while delivering accurate weight, equal thickness and uniformly shaped portions that meet target weights.

Multiple cutting options

The V-Cut 160 has a wide selection of cutting options to suit a variety of processing needs—from portions and butterflies, to cubes and strips. Its user-friendly design makes it easy to change cuts by simply swapping out the portioning plate or template set. The machine can handle a large number of different cuts of meat, including:

Pork loin, silverside, topside, knuckle, neck Beef silverside, striploin Turkey breast

Optimal product presentation

The V-Cut 160 is capable of singulating portions, allowing you to work more efficiently with your product when additional valueadded processing is needed. It can also create shingled portions for direct tray packing.

Flexible set-up

Marel built the V-Cut 160 specifically with small to medium-sized processors in mind to give maximum flexibility. The symmetric build allows for convenient operation from either side of the unit. It is also available with an in-line portion take-away or a 90-degree positioned conveyor, with an exit to the left or the right for full efficiency.

MACHINE DIMENSIONS	
Width	971 mm / 1451 mm (with 90-degree outfeed conveyor)
Length	2508 mm / 1870 mm (with 90-degree outfeed conveyor)
Lloight	2702 2002 mm (depending on configuration)

Height 2793 - 2993 mm (depending on configuration)



Three options for out-feed conveyer setup.



Driven by a passion for sustainability and innovation, we are a global leader in food processing.