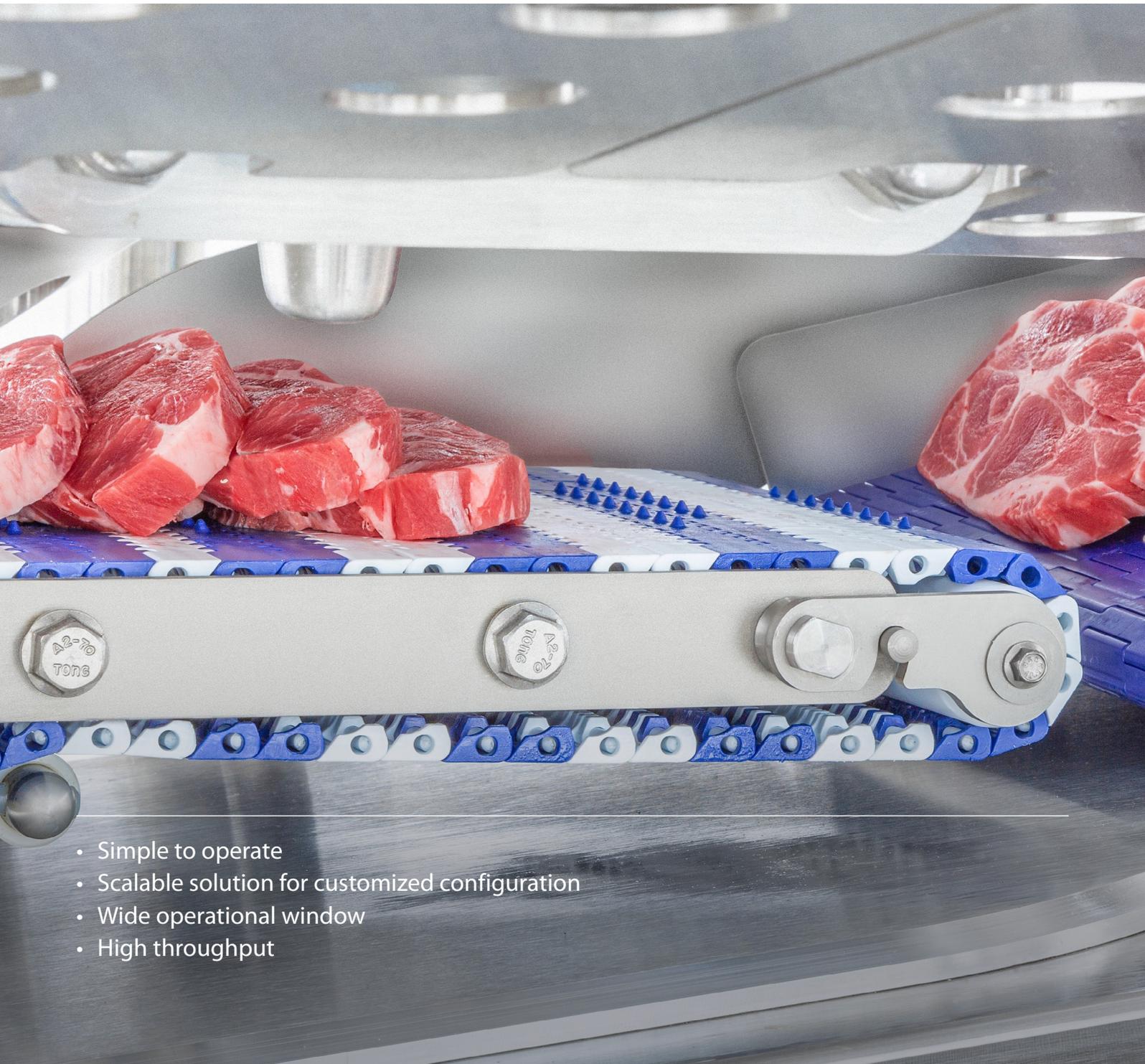


Multifunctional volumetric portion cutting

V-Cut 180



- Simple to operate
- Scalable solution for customized configuration
- Wide operational window
- High throughput



V-Cut 180

The V-Cut 180 is a scalable, multifunctional volumetric portion cutter that can grow with your business. It is ideal for medium-sized butcheries and industrial processors operating small lines. Easy to operate, it offers exceptional versatility and delivers optimized yield and excellent portion quality when creating uniform fixed-weight or fixed-thickness portions.

Customized cutting configuration

The V-Cut 180 starts with a base model, and from there you can configure your machine with individually fitted add-ons, such as modules for cutting bone-in pork chops or uniform cubes and strips.

Outstanding end product variety

The V-Cut 180 can cut an impressive variety of products into equal portions, including:

- Slices for schnitzels
- Prime steaks
- Minute steaks
- Very thin slices
- Cubes/dice
- Butterfly portions
- Bone-in pork chops

Slices can come out as single portions and as pre-formatted shingled or stacked batches. Portioned like this, the products are ready for automatic loading in trays so that the processor can save manual processes.

Optional modules:

- Different mold sets for a variety of meat raw materials/end products
- Mold set for bone-in products
- Mold set for cubes and strips



MACHINE DIMENSIONS

Width	2,232 mm (including conveyor)
Height	3,075 mm
Depth	938 mm
Footprint	1.98 m ²
Weight	1,200 kg

