Hiwell Professional
food processing system

Attachment: By choosing different parts, so as to realize the automation of production, improve enterprise productivity

unqualified removal

47~51g

51 49 50 51 50 46 50 49   51 49 50 51 50 50 49

46

On-line inspection

Classification

Package

Intelligent Portion Cutter

☐ **Minimize labor cost**

☐ **Meet requirements of manual cutting products**

☐ **Maximum usage of raw materials**

☐ **High efficiency**

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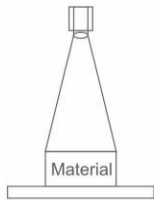Tel: 0086-531-84277277   13905315168

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CE

Intelligent Portion Cutter CUT28-IV

Material

The two-dimensional measurement of **irregular meat** is used, analytical calculation by software, which can get the product cutting length and do multiple degrees cutting. Then it can make sure each piece with **same weight after cutting** or other required weight. It can be applied with fresh raw meat (Thaw), meat thickness ≤50mm, mainly apply with **fish** and **poultry meat** cutting, such as **fish fillet**, **fish steak**, **chicken meat**, **chicken steak** etc.
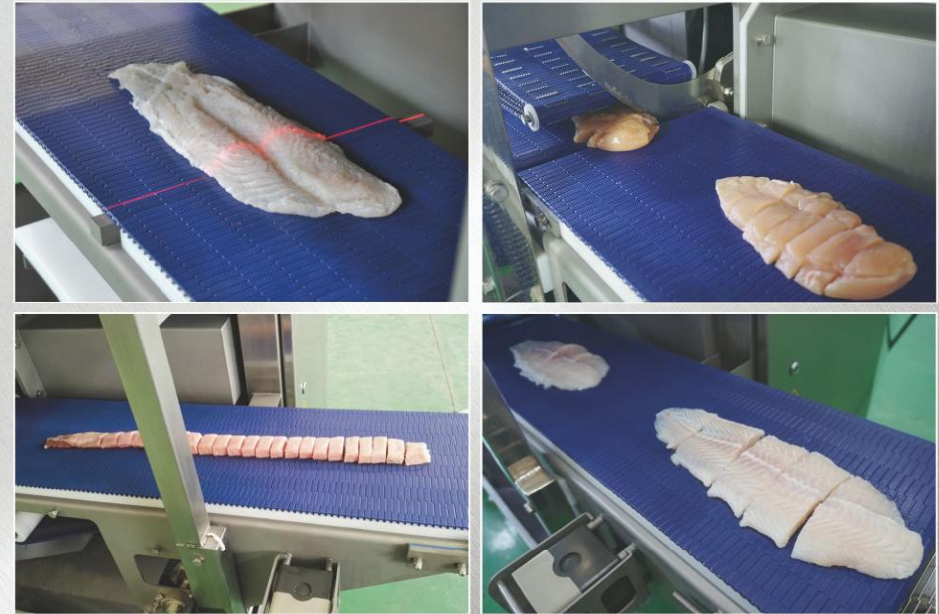
Application:

☐ Cutting required euqal weight product
☐ Remove the tail and head and with equal weight cutting.
☐ Remove the tail and head which does not meet the size requirements, cutting the meat according to the specified width, size and recipe weight.

Features:

☐ The two-dimensional measurement of irregular meat is used, analytical calculation by software to make sure product cutting weight.
☐ High precision cutting, Weight error ≤2%.
☐ Cutting parameters can be adjusted easily, directly operated by touch screen.
☐ Multiple cutting angles 45 or 90 degree.
☐ It Can be applied with different blades depend on different meat; Apply Europe Standard blade for process.
☐ Adopting imported module type belt, Long service life.
☐ Adopting SIEMENS electrical parts, with CE approved safety protection device.
☐ Adopting 304 Stainless steel and engineering-plastics, Easy to clean. HACCP standard Easy operation, low maintenance cost.
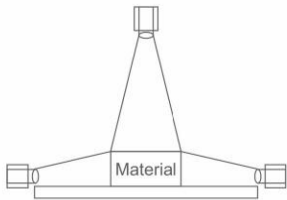
Technical parameter:

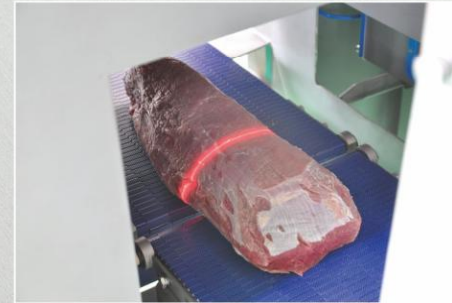| Model	CUT28-IV
Belt width	254mm
Belt speed	5~20m/min
Weight error	≤2%
Cutting speed	1000 cuts/min
Max. product height	50mm
Max. product length	650mm
Max. product width	240mm
Input/Output height	1050±50mm
Power	7.55kW
Overall dimension	2512×1200×1680mm

CE

Intelligent Portion Cutter CUT3D28-II

The three-dimensional measurement of **irregular meat** is used, analytical calculation by software, which can get the product cutting length and do multiple angles cutting. Then it can make sure each piece with **same weight after cutting** or other required weight. It can be applied with **fresh raw meat** (Thaw), meat thickness ≥40mm, mainly apply with **fish** and **poultry meat** cutting, such as **fish fillet**, **fish steak**, **chicken meat**, **chicken steak** etc.
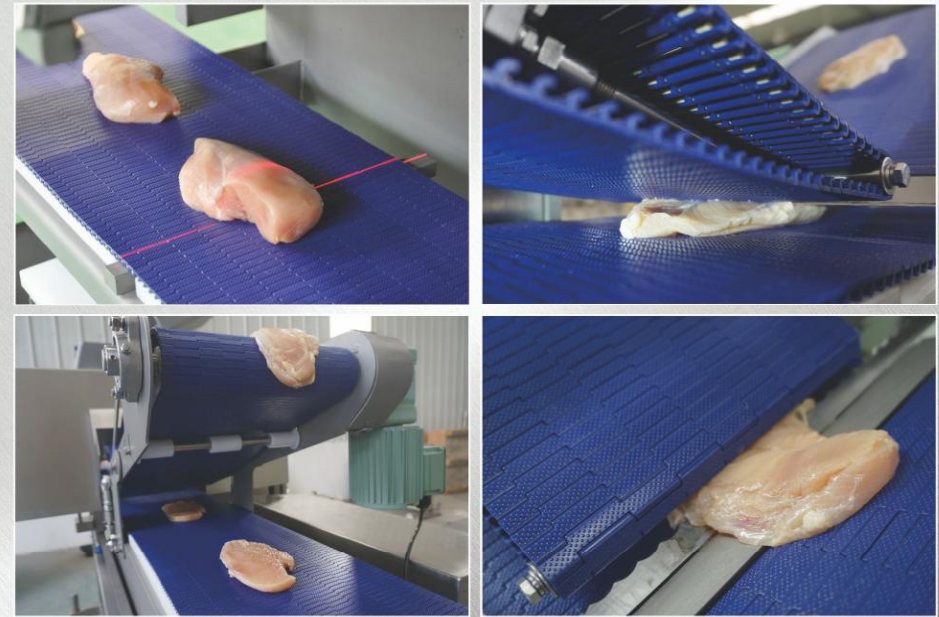

Application:

☐ Cutting required equal weight products.
☐ Removal of the head and tail which does not meet the requirements, then Cut the equal weight products.
☐ Cutting weight is within a certain weight range, cutting the whole meat with equal weight, no waste.
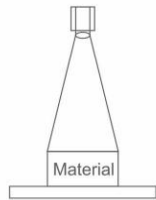
Features:

☐ The three-dimensional measurement of irregular meat is used, analytical calculation by software to make sure product cutting weight.
☐ To measure all-dimensional.
☐ High precision cutting,Weight error ≤2%.
☐ The cutting parameters is easy to be adjusted, operated directly by the touch screen.
☐ Can do 90 degree cutting angle.
☐ The adoption of the European blade.
☐ Adopting Imported modular belt, the long service life.
☐ Adopting SIEMENS electrical parts, with safety guards, CE compliant.
☐ Adopting stainless steel and engineering plastics, easy to clean, in line with HACCP requirements.
☐ Easy operation, low maintenance costs.

Technical parameter:

Model	CUT3D28-II
Belt width	254mm
Belt speed	5~20m/min
Weight error	≤2%
Cutting speed	1000 cuts/min
Max. product height	140mm
Max. product length	650mm
Max. product width	240mm
Input/Output height	1050±50mm
Power	7.55kW
Overall dimension	2512×1340×1680mm

Intelligent Horizontal slicer IFQJ28-II

Material

Measurement of irregular meat is used, analytical calculation by software, which can get the product **cutting thickness** and do the **horizontal cutting**. Then it can make sure the required thickness and weight. It can be connected with **intelligent portion cutter** to realize the automatically cutting for **chicken steak**.

It can apply to the horizontal cutting for **poultry** and **fish**.

Application：

☐ Cutting meat with equal thickness.
☐ Cutting meat with equal weight.
☐ Cutting the chicken breast one devides in two.
☐ Cutting chicken leg steak with the raw material size, it can guarantee optimum usage of raw material.

Features：

☐ The Two-dimensional measurement of irregular meat is used, analytical calculation by software, which can get the product cutting length and thickness.
☐ High Precision cutting, Weight error ≤2%.
☐ Cutting parameter can be easily adjusted by touch screen.
☐ Horizontal cutting.
☐ Apply Europe standard blades
☐ Trimsort system efficiently removes trim parts (optional).
☐ Adopting imported module type belt,Long service life.
☐ Adopting SIEMENS electrical parts, with CE approved safety protection device.
☐ Adopting 304 Stainless steel and engineering-plastics, easy to clean, HACCP standard.

Technical parameter:

Model	IFQJ28-II
Belt width	254mm
Belt speed	5~20m/min
Weight error	≤3%
Cutting speed	60pcs/min (by chicken breast)
Input/Output height	1050±50mm
Power	1.05kW
Overall dimension	2512×1180×1610mm