

BORNCUT

Borncut Portion Cutters

Model 300 Series



- Higher speed
- Better vision technology
- More cutting accuracy

Dedicated to the art of PORTION CUTTING

Superior portion cutting for consistent product weight, shape and quality – each and every time.

With speeds of up to **1,500 cuts per minute**, Borncut Model 300 Portion Cutters are the ultimate way to produce precise, fixed-weight portions of fresh meats. Borncut machine optimizes your capacity while reducing product giveaway and integrates easily with complex production lines.

Key benefits:

- High-speed portioning – up to 1,500 cuts per minute
- Advanced 3D vision up to 400scans per. second
- High yields, with low product giveaway
- User -friendly HMI touchscreen
- Hygienic and easy to clean
- Rugged construction that's built to last
- Value-priced for quick ROI payback

Model 300 configurations

- BC300-1 (one top camera) for scanning flat products
- BC300-3 (one top camera plus two side cameras) for scanning shaped products like whole round beef and pork muscle meats

Advanced Technology

The high speed and superior precision of Borncut Portion Cutters are the result of developing a sophisticated system that has been honed to perfection. Our experienced developers have designed the “ultimate” machine by combining the best attributes of various advanced technologies. Incorporating a high-resolution 400 Hz camera, advanced servo-technology, a precise laser system plus advanced software for calculating the product density and converting the data to cutting specs, Borncut Portion Cutting machines are capable of handling their tasks with unprecedented speeds and precision.

The cutting spec consists of “cutting blocks” which can be formulated in endless combinations to tailor the setup and obtain the highest yield from each product.



Intelligent Knife design

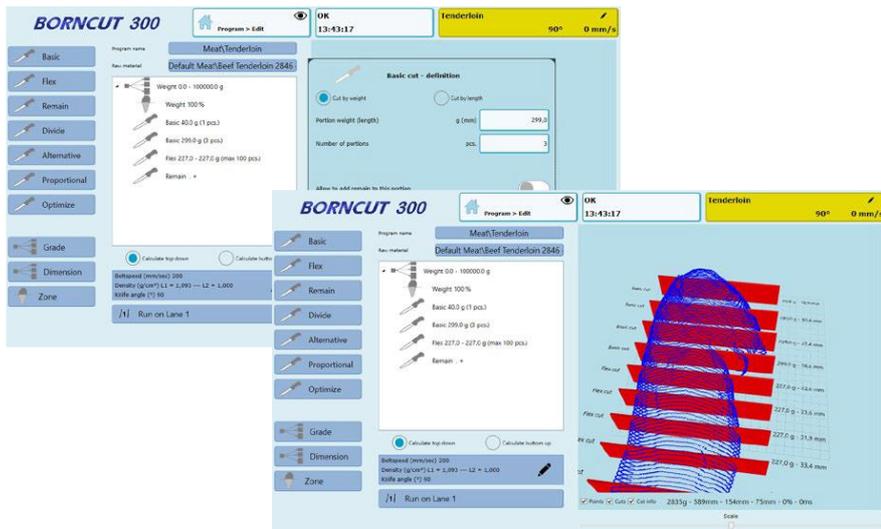
The knife on the Borncut Portion Cutter is mounted into a knife ring which cuts in a 360° circle every time it strikes. At the point of cutting there is a small gap between the two belts where the knife can pass through.



The “Real” Portion Cutter

The world's first portion cutter was designed by Norfo, which is where the developers of the Borncut Portion Cutter gained their technical experience and insight. Since then, these developers have maintained their leading position as producers of renowned equipment that we know today.





When setting up an application with a new product, a visual preview of the actual product is displayed, presenting the yield of the cutting pattern of the product. All technical specifications are converted and displayed in the product illustration.

Data exchange is easy, too, such as with an external Microsoft® SQL server.

QC Accuracy Verification

Borncut Portion Cutters can be configured with an optional QC reporting package that will ensure correct calibration and adjustment of product densities, based on standard deviations and average weight. Using random quality sampling, the quality control system – which may consist of static or dynamic weighing equipment, plus proprietary software – will register and document the weight of the cut-up products that have been selected for sampling. Based on the sampling results, the Borncut machine will automatically adjust the product density using the actual product weight compared to the target weight.

The knife cuts with incredibly high speed, ensuring only minimal “wear impact” on the product. Moreover, because it’s made of a super -strong engineered steel, the knife is extremely thin and slightly curved. This prevents the product from sliding on the belt – ensuring a clean cut every time.

Active Product Holder

For added precision, an optional active product holder consists of two overlaying belts that are driven synchronously with the product belt. These belts support the product during the cutting procedure, engaging and disengaging at prescribed times. minimized product giveaway.

Flexible Cutting Angles

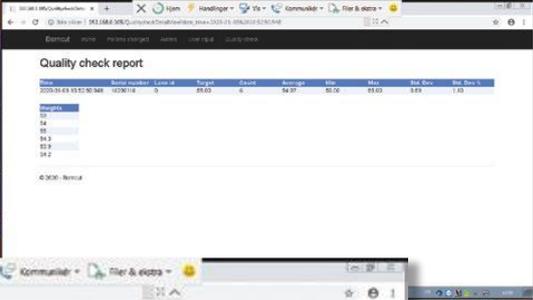
The knife ring allows for quick and easy adjustment of the cutting angle. The knife ring can be set to cut at up to four variable angles (45°, 60°, 75° and 90° for example), which can be customer -predefined. Once set, no manual adjustment of the knife is required. This feature means that the knife is always set in the precise angle, making it easy to change the angle from one to another.

Rugged, Hygienic Design

Borncut Portion Cutters have a polished stainless steel design that minimizes product buildup in collection points. Servo-motors are enclosed in hermetically sealed cabinets in an IP65 environment. Because the knife motor is water -cooled, it eliminates the need to have unhygienic air-cooling tubes inside the machine.

User-Friendly Operation

Borncut Model 300 Portion Cutters are driven by an intelligent multi-controller with a user-friendly multi-touch screen. Workers can easily operate the preprogrammed applications by simply keying-in values and specifications for the given end-product. All programs can be saved in the database, ready for use, so just one click is needed to change an application.



Borncut Portion Cutters Technical Specifications

Model BC300-1 and BC300-3

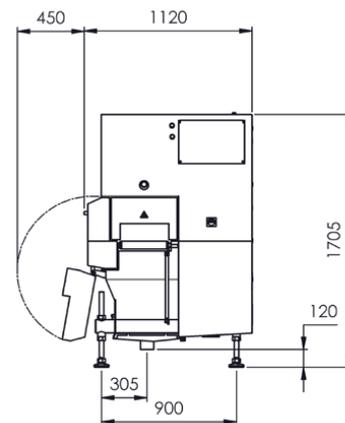
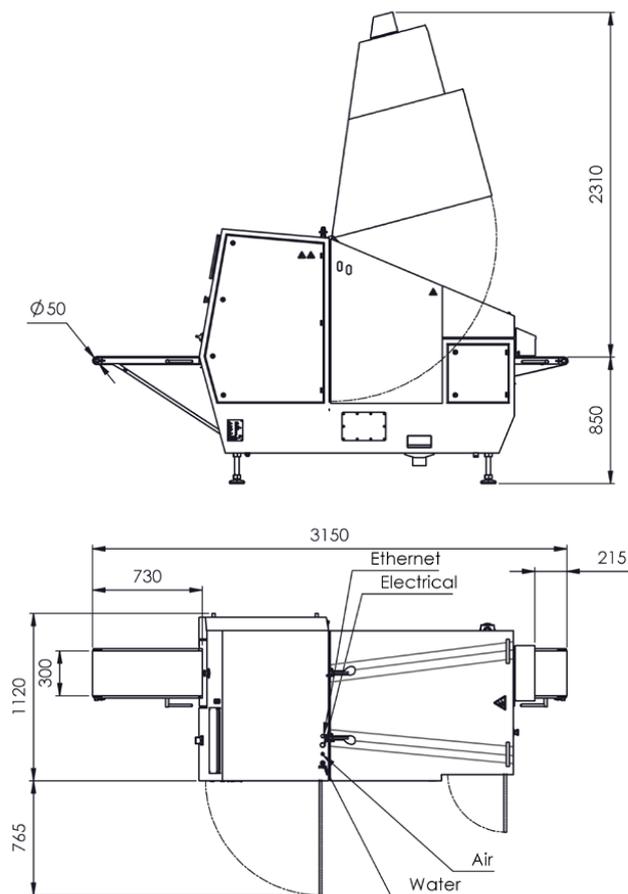
HMI Operator screen	15.6", multi-touch widescreen 16/9	
Construction	AISI type 303 and 304 stainless steel; food-grade polymer	
Footprint L *W	2,100 x 1120 mm	
Production	Max cutting speed	1,500 cuts/min
	Max belt speed	700 mm/sec
Products Processed	Max product length	800 mm, ∞ in infinity mode
	Max product width	300 mm
	Max product height	120 mm
Dimensions	Belt/production height	800-1000 mm
	Belt width	300 mm
	Infeed belt - max length	730 mm
	Dimensions L x W x H	3,150 x 1,120 x 1,705 mm)
Supply	Power Connection	480V, 3Ph, 16A, 60Hz
	Water connection	½"
	Comp. air connection	¼" (6 Bar)



Remote Service

By utilizing the *TeamViewer* feature, Borncut Portion Cutters can be accessed by our specialists for remote diagnostics, servicing and updates.

- An Internet connection is required.



Borncut PortionCutter Model BC300-3