

# Borncut Portion Cutters

## Models 225d and 225s



- Higher speed
- Better vision technology
- More cutting accuracy

**BORNCUT**

Precise portion cutting, taken to the ultimate level.

# BORNCUT

## Borncut Portion Cutters

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

*With speeds of up to **4,340 cuts per minute**, Borncut Portion Cutters are the ultimate way to produce precise, fixed-weight portions of fresh meat like boneless breasts and salmon, in high-speed production environments. The Borncut machine optimizes your capacity while reducing product giveaway, and integrates easily with complex production lines.*



### 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.

### 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 250 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.

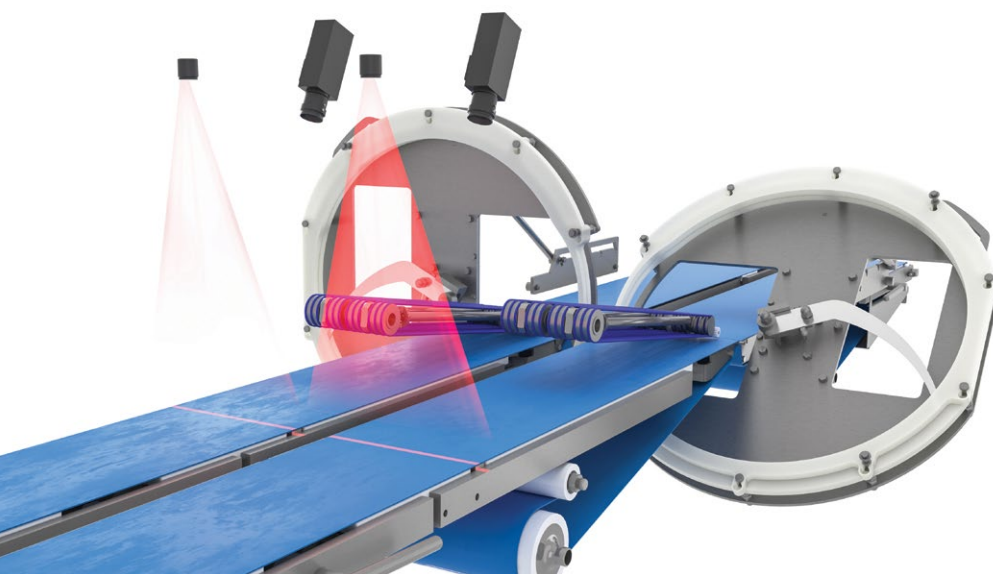
### Key benefits:

- High-speed portioning – up to 4,340 cuts per minute
- 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



### 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 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.

## High-Capacity Cutting

The high capacity of up to 4,340 cuts per minute is achieved by the finely-tuned system. Combined with advanced proprietary software, this results in cutting precision and speed never before achieved. The result? Optimized yield with 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 at the precise angle,

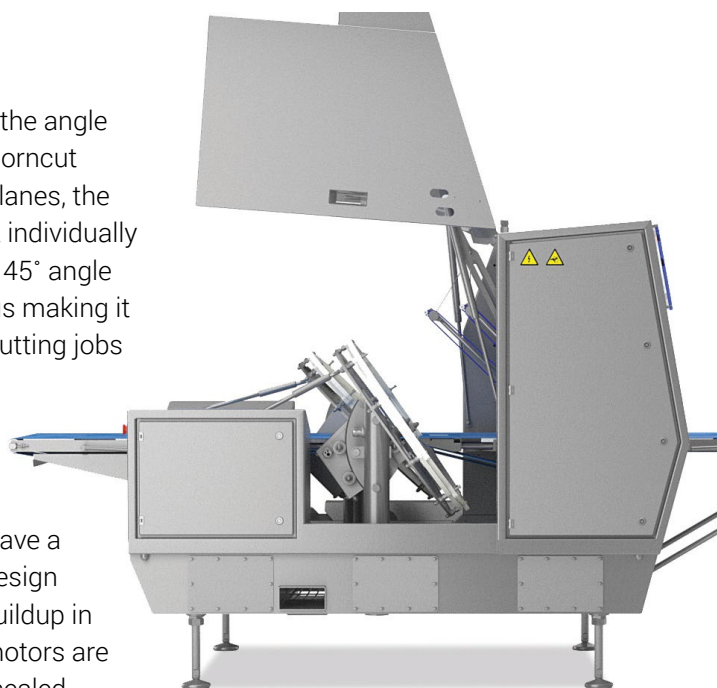
making it easy to change the angle from one to another. On Borncut Portion Cutters with dual lanes, the two knife-rings can be set individually – for example, one with a 45° angle and the other at 90° – thus making it possible to run different cutting jobs at the same time.

## 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 each motor is water-cooled, it eliminates the need to have unhygienic air-cooling tubes inside the machine.

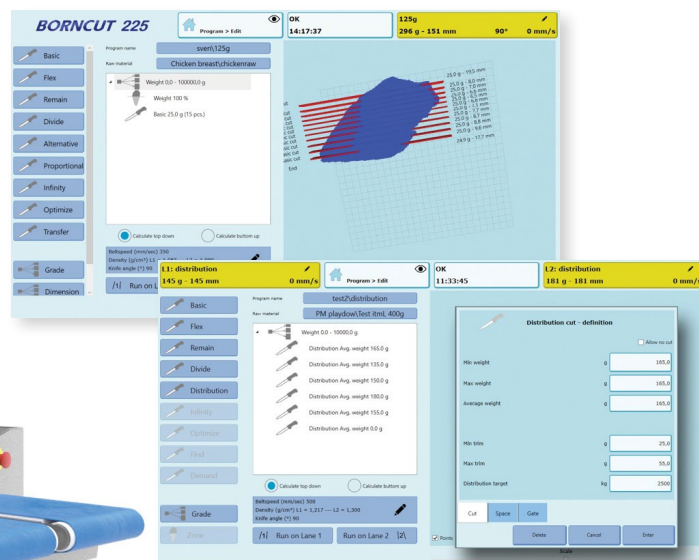
## User-Friendly Operation

The Borncut Portion Cutter is 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.

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.



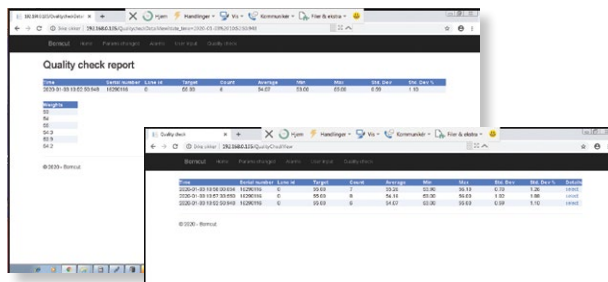
## QC Accuracy Verification

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 such as a Cantrell•Gainco AccuSizer™ Belt Grader, 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.

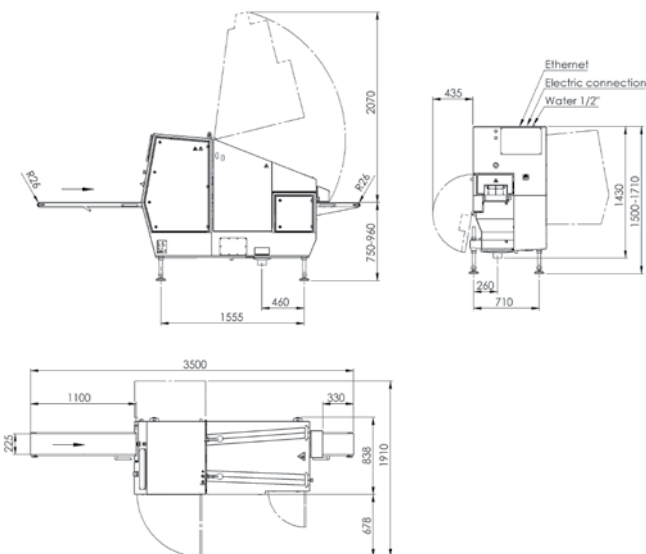


As part of various available production reports, a special QC report will be automatically generated.

## Borncut Portion Cutters Technical Specifications

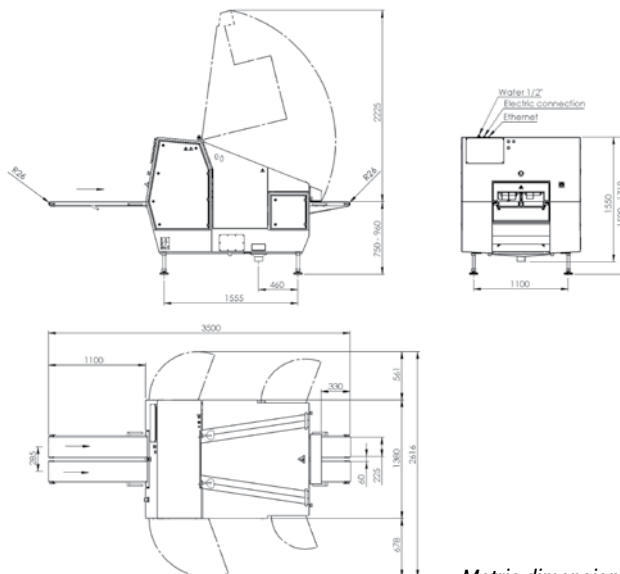
<b>HMI Operator screen</b>	15.6", multi-touch widescreen 16/9	
<b>Construction</b>	AISI type 303 and 304 stainless steel; food-grade polymer components	
<b>Footprint</b>	74.8 x 54.3 in (1,900 x 1,380 mm)	
<b>Production</b>	Max cutting speed - per lane	2,170 cuts/minute
	Max belt speed	27.5 in (700 mm/sec)
<b>Products Processed</b>	Max product length	29.5 - 32.6 in (750-830 mm)
	Max product height	3.14 in (80 mm)
<b>Dimensions</b>	Belt/production height	29.5 - 37.4 in (750-950 mm)
	Belt width	8.85 in (225 mm)
	Infeed belt - max length	43.3 in (1,100 mm)
	Dimensions L x W x H	137.8 x 50.4 x 63 in (3,500 x 1,280 x 1,600 mm)
<b>Supply</b>	Power Connection	480V, 3Ph, 16A, 60Hz
	Water connection	½" (12.7 mm)

### Single Lane



Metric dimensions.

### Dual Lane



Metric dimensions.



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