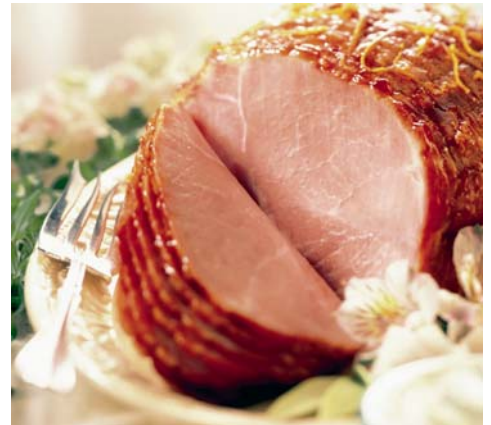


Portioning on weight of meal components

The Technology

- ✓ **FALCON** designed for portion slicing on weight of cooked & fresh products with and without bones like steaks, sirloin, pork chops, casseller ribs, etc.
- ✓ Multifunctional programming to change weight in a second.
- ✓ The only weight portioner which uses a gripper to minimize restpieces and off-cuts.
- ✓ Also portioning on thickness to increase flexibility on market demands.
- ✓ Variable slicing speeds for optimal product quality.



The Innovation

- ✓ Patented sickle knife with “sandwich” guiding device
- ✓ Up to 240 cuts/minute to maximize product yield.
- ✓ 360° rotating laser scanners to catch every corner of your product.
- ✓ Optional with checkweigher and sorting station.
- ✓ Touch screen control with 100 programmes to store the specific parameter for each product.
- ✓ Specific knives for products to ensure durability and cutting quality.



The Benefits

- ✓ Precision slicing to increase product quality.
- ✓ Slicing speed adjustable to adapt to product consistence for optimal product surface and no loss of meat juices.
- ✓ Straight cuts due to sandwich guiding device.
- ✓ Less give away due to intelligent feed back of production data of single portion weight (with checkweigher)
- ✓ Capacity increase without quality decrease!

