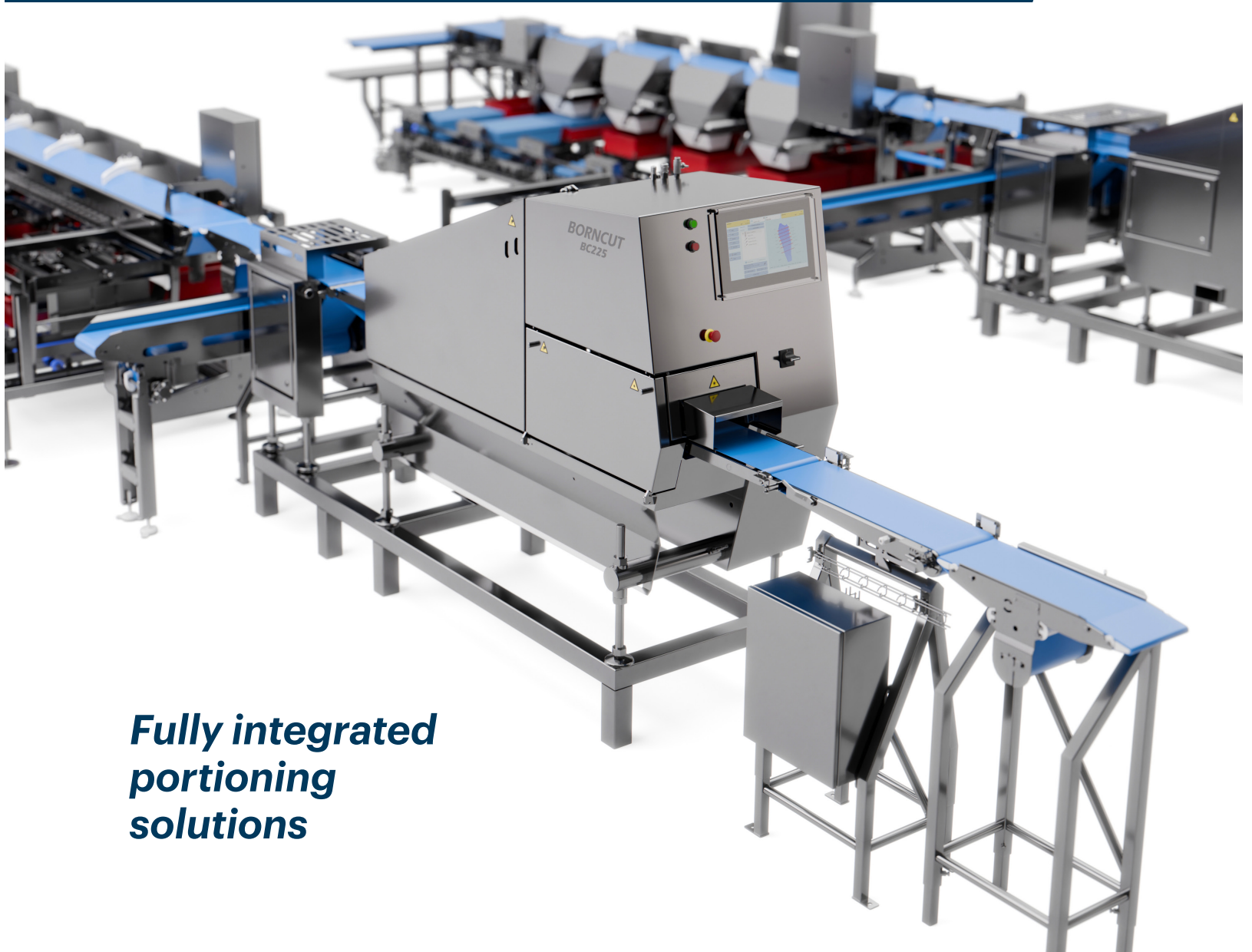


# A cut above the rest

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



**Fully integrated  
portioning  
solutions**

- Small footprint
- Low cost of ownership
- Rugged construction that is built to last
- Hygienic and easy to clean
- User – friendly HMI touchscreen
- High yields with low product giveaway

***BORNCUT***  
A cut above the rest

# Advanced Technology

With speeds of up to 4400 cuts per minute on a dual lane system, Borncut Portion Cutters are the ultimate way to produce precise, fixed-weight portions in high speed environments. The Borncut machine optimizes your capacity while reducing product giveaway and integrates easily with complex product lines.

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.



## Borncut 225S Single Lane

- Chicken, fish fillets, pork tenders etc.
- 400 Hz vision
- 90-45° cutting
- 225 mm belt width
- 2200 cut/min
- Footprint: 3500 \* 830 mm
- Drag and drop GUI



## Borncut 225D Dual Lane

- Chicken, fish fillets, pork tenders etc.
- 400 Hz vision
- 90-45° cutting
- 225 mm belt width
- 4400 cut/min/combined lanes
- Footprint: 3500 \* 1380 mm
- Drag and drop GUI



## Borncut 300S Single Lane

- Beef, pork, turkey, whole fish
- 300-3: 3 cam's, 200 Hz vision
- 300-1: 1 cam, 400 Hz vision
- 90-45° cutting
- 300 mm belt width
- 1500 cut/min
- Footprint: 3150 \* 1120 mm
- Drag and drop GUI



# Intelligent Design

## Speed and Precision

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.

## Accuracy at its best

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.

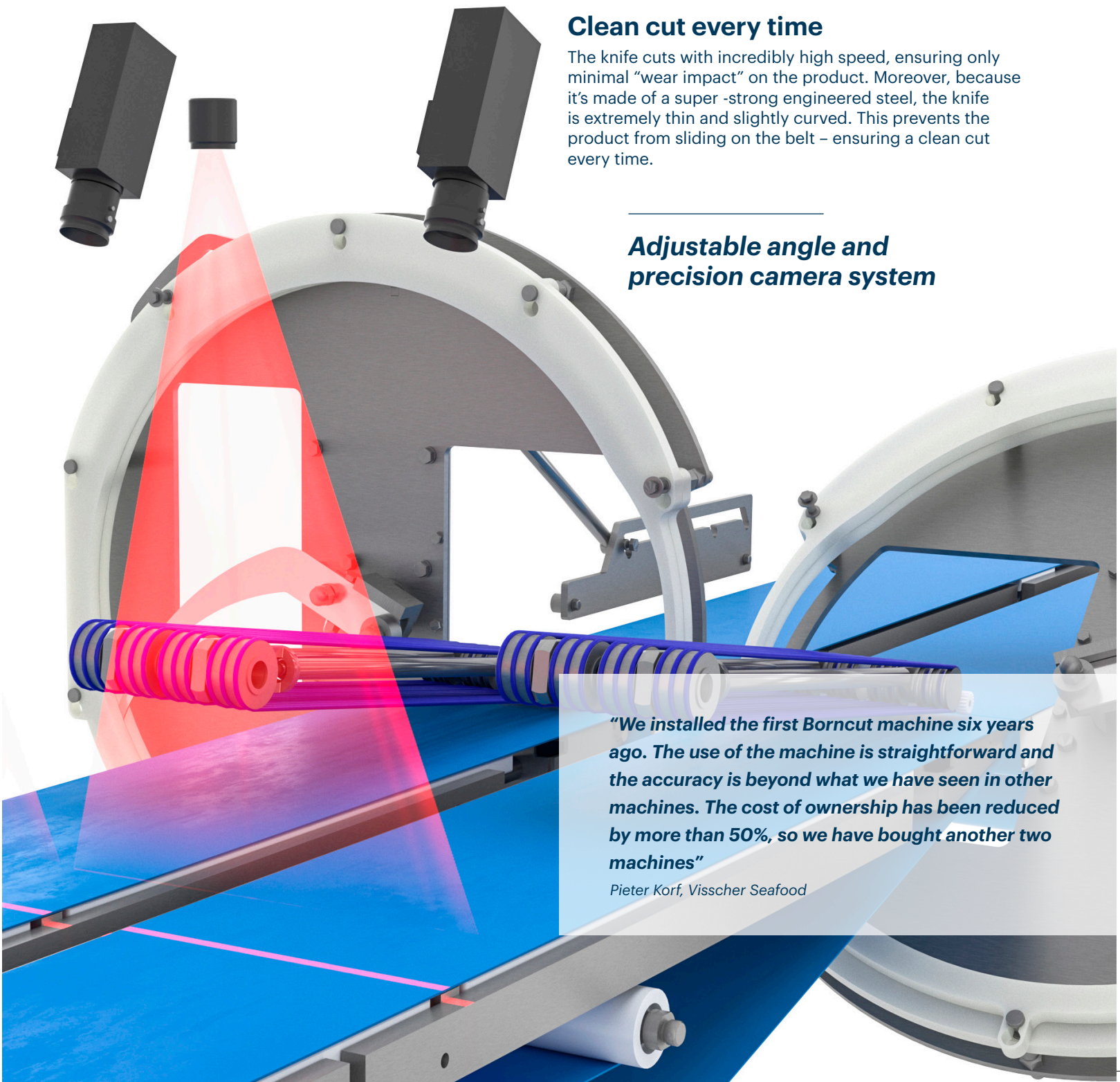
## Clean cut every time

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.

## Adjustable angle and precision camera system

*“We installed the first Borncut machine six years ago. The use of the machine is straightforward and the accuracy is beyond what we have seen in other machines. The cost of ownership has been reduced by more than 50%, so we have bought another two machines”*

*Pieter Korf, Visscher Seafood*





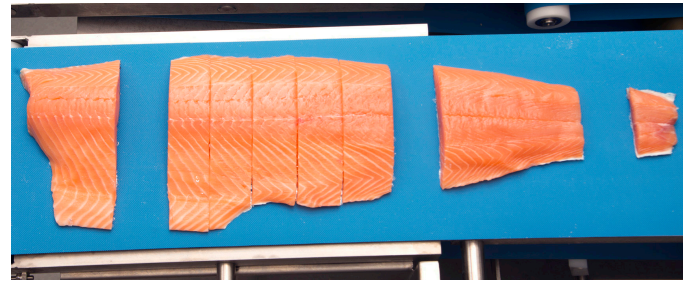
# Flexible portioning

The high capacity of up to 4400 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

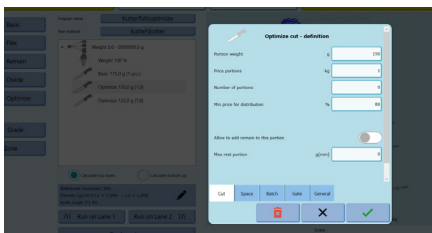
The knife ring allows for quick and easy adjustment of the cutting angle. The knife ring can be set to cut at up to four variable angles (45°, 60°, 75° and 90° for example), which can be customer -predefined. Once set, no manual adjustment of the knife is required.

This feature means that the knife is always set in 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.



# Salmon Poke Bowl made easy

Any cut, shape and size with the perfect yield and quality is possible. Cutting high quality salmon Poke Bowl is a simple task for Borncut.



Create your cutting parameters on the Borncut machine



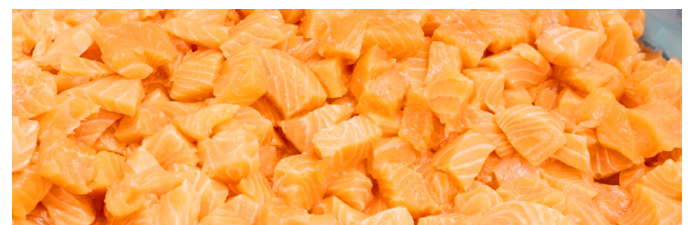
Place a fillet on the belt



The fillet is first cut into precise slices and then enters a second stage where it is cut into cubes



Small perfectly size salmon cubes exit the machine



Nice bite size products have been produced

# 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.

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

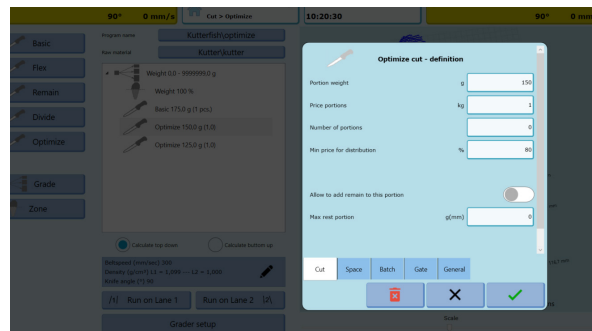
## User-Friendly Operation

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.

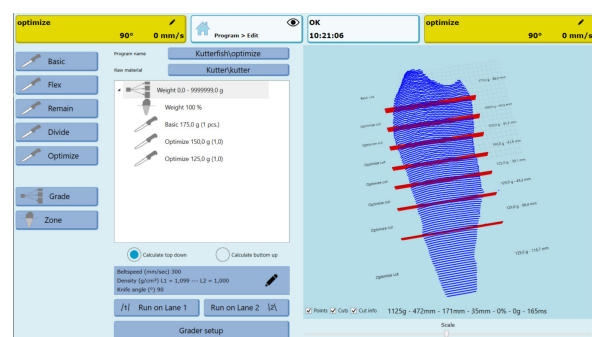
All programs can be saved in the database, ready for use, so just one click is needed to change an application. When setting up an application with a new product, a visual preview of the actual product is displayed, presenting the yield of the cutting pattern of the product. All technical specifications are converted and displayed in the product illustration.

## Remote Service

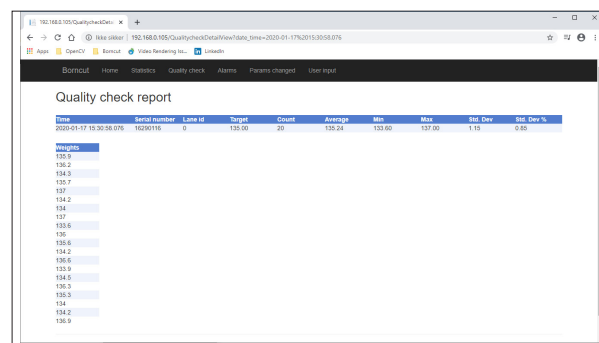
By utilizing the TEAM VIEWER feature, Borncut Portion Cutters can be accessed by our specialists for remote diagnostics, servicing and updates. An integrated connection is required.



### Easy menu application



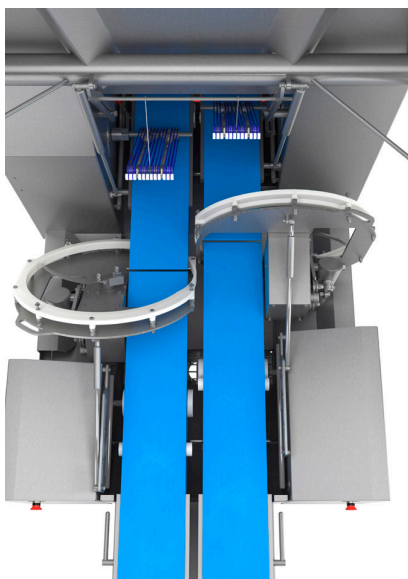
### 3D visualization



A selection of standard reports are available via web reporting as a standard for all machine

## 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. A special storage cart is available as an option, it allows belts and plastic parts to dry and be stored in a simple way.





# From a stand-alone workhorse to a factory powerhouse

***Fully integrated portioning, grading and packing system with infeed and QC stations.***

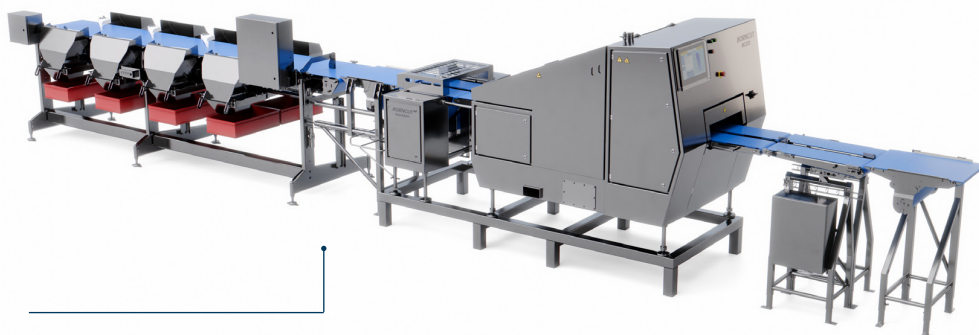
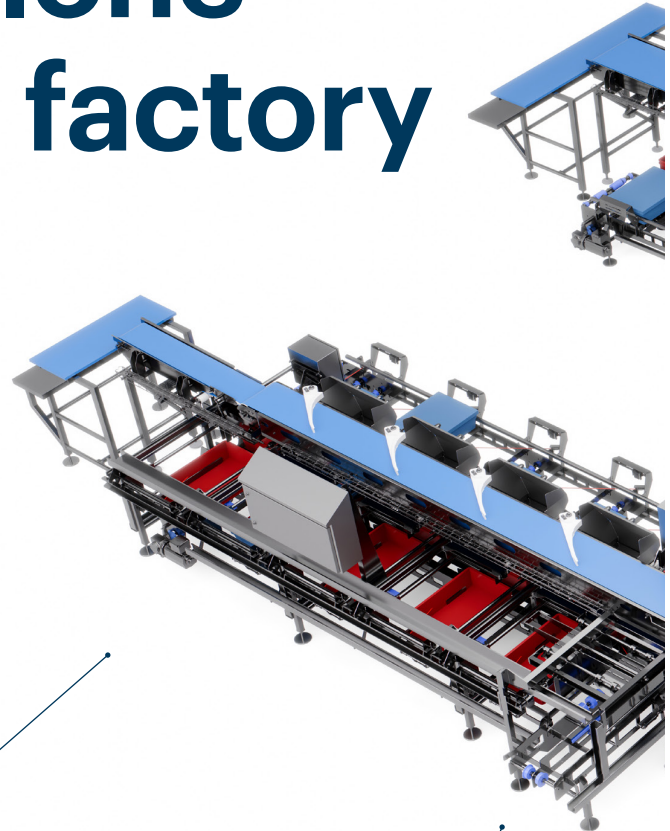
The possibilities for configuration are almost endless with Borncut. The simplicity of its design, ease of operation and its simple user – friendly application allow you to turn the machine from a stand alone workhorse to a factory powerhouse. The whole line can be controlled from a single panel from control unit of the portion cutter.

## **Packing to boxes**

The portion cutter is controlling grading and packing to box sizes, for eg. 10kg.

## **Quick Sort**

Borncut quick sort taking out trim pieces



Portion Cutter with optimize program allows raw material optimization. The following grading unit is fully integrated in the cut set-up.



## Styling Table

Specific size eg. 1500g +/- 10% sized fillets taken out for specific orders

## Grading System

Optimizing raw material by cutting various sizes to be graded

## Weighing

Dynamic infeed scale allows for density calculation for each fillet, leading to increased accuracy

Borncut equalizer regulates flow to the next process and makes sophisticated cut and batch applications possible.

Highest output per FTE on the market. Dual mode cube line allows high-speed high accuracy with a 50% higher output than other systems on the market.



A cut above the rest



Borncut's European demo center in Urk, Holland

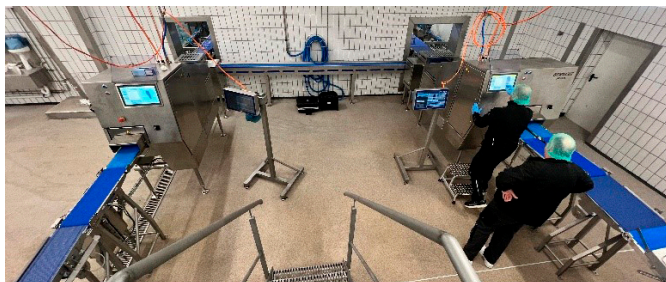
# Development of portion cutters since 1992

We have a long standing history from the food industry dating back to 1992 when we developed the first portion cutter under the Norfo brand. Since then we have been fine tuning the craft of designing, building and selling portion cutters across the world.

In 2016 we established our own line of portion cutters under the name Borncut. We strongly believe that there is not a better portion cutter on the market today.

## Global reference list

We have sold machines across the globe in the harshest of conditions. Our list of satisfied customers is extensive and we will be happy to provide you with more insights on the type of application and installations we have made.



Our experienced technical team is always ready to support and ensure maximum uptime.



Borncut.com

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