

Rapid Payback on Marelec Portion Cutters

Faster than ever ROI on Marelec portion cutters for meat processors



Stock of the current range of advanced portion cutters from industry-leading manufacturer Marelec is currently available, and you can get a rapid return on investment. Savings will be made on both increased yield and reduced operator requirements.

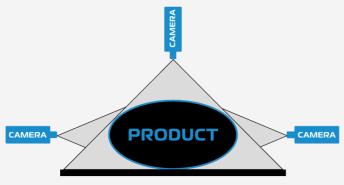
Why the PORTIO?

- Fast return on investment
- Cutting-edge portion cutting technology
- Unparalleled portioning accuracy
- Full engineering, integration, and ongoing support from the SF Engineering team, including spare parts, servicing, and maintenance

PORTIO 3

The PORTIO 3 cuts fresh and boneless meat products into fixed weight, fixed thickness, or any combination.

- Ideal for portioning meat products including steaks, pork loin, cubes, etc
- 3 camera/laser technology creates highly accurate 3D representations of the meat
- Average increased yield of 2% compared to manual portioning
- User-friendly software
- Hygienic and easy to clean



3 Cameras

400 Hz cameras, scanning at 150-300 frames/ sec. to ensure unparalleled accuracy.

Typical dimensional portioning & yield ratios

Big primals : Rib eye, strip & pork loin



Small primals : Beef & pork tenderloins



Smoked & cooked primals



RED MEAT *98% Yield on variable weight cuts. *92-98% Yield on fixed weight cuts. Approx 150 steaks/min **PORK MEAT** *93-98% Yield on fixed weight cuts. Approx 200-300 steaks/min

Portion Cutter Payback and Yield Improvement Calculator

Use the calculator to test your products

Our portion cutter calculator will provide you with two essential figures to help with your decision-making process. The first is the percentage increase in yield that you can expect by integrating a Marelec portion cutter on your production line. The second is the estimated payback time on your investment. To use the calculator visit: www.sfengineering.net/calculator





PORTIO Equipment Servicing & Spare Parts

Expert support for your Marelec portioning equipment from our skilled service technicians

As part of our PORTIO Service Level Agreements (SLAs), we will carry out regular service inspections and perform detailed preventative maintenance checks and necessary calibrations to maximise uptime and enhance your portioning reliability.

SLAs are available for both newly installed and existing PORTIO machines, and they are fully customised to ensure all calibration, maintenance, and related equipment is covered according to your requirements.

Included as standard

- 2 Sites visits per year
- Full service
- Full machine health check
- Unlimited remote support
- Discount on spare parts

Contact the service team to discuss your service options

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^{*} Typical % depending on cut and application

PORTIO options



Density Scale



Dynamic Infeed Weigher (DIW)



Automatic Product Holder (APH)



Back Holder (BH)



Front Holder (FH)



Retractable
Outfeed (RO)



Outfeed Product Holder (OPH)



Grader in line with Portio



High Speed Cutting



Matrix CP Software

Customised grading options

Depending on species











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