

APC Max

Automatic fixed weight/fixed thickness portion control sawing of T-bone steaks.



Key Features and Benefits

- Cuts a wide variety of frozen and bone-in, meat or fish products to constant weight or constant thickness portions.
- Gravity feed system ensures the highest yields.
- Superb cut quality with no smear, no curl, no bone chips and a clean cut product face.
- High output: a single operator can produce more than 600kg of weight controlled portions in one hour.
- Speed: up to 35 portions per minute at constant weight or at constant thickness.



APC Max

AEW Delford Systems advanced **APC Max** applies all the benefits of APC technology to the cutting of large cross-section bone-in and hard frozen products.

This high output, automatic horizontal bandsaw produces up to 35 portions per minute, enabling a single operator to produce more than 600kg (1320lbs) of weight-controlled portions in one hour. Giving maximum yields from ultra-high speed bandsaw blades, the **APC Max** maintains portion weight accuracy typically to 2–3% standard deviation. No tempering is required – it portions hard frozen product with a superb quality cut – no smear, curl, bone chips or saw dust on the product.

APC Max incorporates a scanning system to measure the cross section of each log of product. From this scan the computer decides how the product should be portioned in accordance with the user's priorities.

For example, the user may decide that the main priority is 350g steaks, but if the slice thickness becomes too great, 300g could be the required alternative.

Integrated Systems

APC Max can operate as a stand alone machine or it can be integrated with a range of weigh/grading options.

For further information please logon to: www.aewdelford.com

Key Features and Benefits (continued)

- 99 product programme memories allow quick product changeover.
- Very easy to use with clear on-screen graphics.
- Automatic feed weight lifting for ease of product loading.
- Robust construction with product contact parts in stainless steel and food grade materials.
- Cutting pattern software allows up to 4 different weights/thicknesses to be programmed within a loin.
- Smartweight cutting patterns allow automatic selection of portion weight to ensure maximum yields and efficiency.
- Quick and easy to clean.

Technical Information

Net Weight: 1800kg

Blade Speed: 70m/sec

Slice Thickness: 4–57mm

Typical Portioning Rate: up to 35 slices/min

Product Magazines: 3

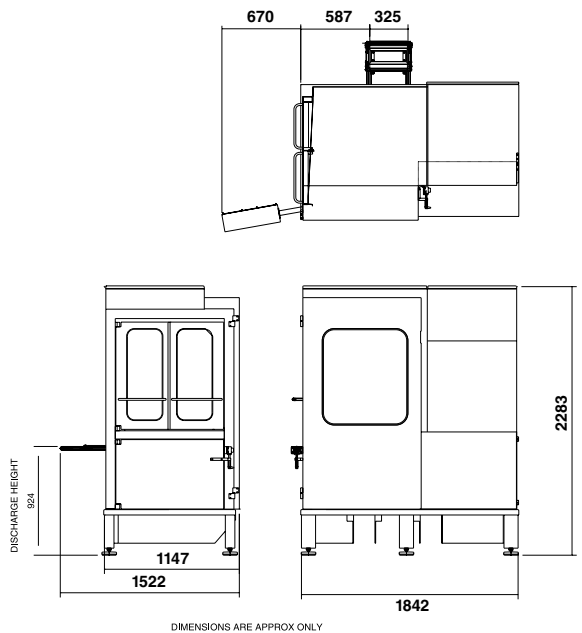
Maximum Product Size:
290 x 185 x 725mm

Product Temperature Range:
-2°C to -20°C

Electrical Power: 15kVA

Air Supply: 300 l/min(max) @ 7 bar

AEW Delford Systems machines carry CE certification.



RETURN ON INNOVATION

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food systems