

SmartSplitter

The smart way to slice poultry

STORIK[®]
POULTRY PROCESSING

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SmartSplitter slices poultry fillets horizontally into portions of desired height



SmartSplitter is designed for pre-slicing poultry fillets and/or butterflies before portioning in order to obtain uniform thickness. The machine uses a single bandsaw blade for single and dual lanes version.

Easy to adjust height

The blade is fixed and the product belt is adjusted up or down for desired thickness. The belt is adjusted by means of manual or servo controlled (optional) mechanism. Height of the desired thickness is easily set and the result is a very high accuracy on the finished product.

The dual lane SmartSplitter can operate with different height settings on each lane. A single lane machine can handle up to

150 fillets/min. arranged in two rows or 75 butterflies/min. The dual machine handles double the throughput.

SmartSplitter can get feedback signals for height adjustments from equipment before is fed to SmartSplitter. Top part is fed onto a takeaway belt (optional) and the finished thickness controlled product continues to the out feed of the machine.

- Produces uniform thickness products
- High throughput with accurate cutting quality
- Easy to operate with low maintenance cost
- Small footprint



Technical features

- Single lane or dual lanes version
- Up to 75 butterflies per min. on single lane machine
- Up to 150 butterflies per min. on dual lane machine
- Cut-off separation (optional)
- Manual or servo driven height adjustments
- Dual lane machine can run with individual height settings on the two lanes
- Product hold-down
- Feedback signal from extra device
- Max. product height 150mm
- Single lane belt width 350mm

