

# Portioning Machines



We produce **machines to portion and to divide** cold cuts, both cooked and seasoned (without bones), cheese, vegetarian and vegan products. They **cut quickly and accurately**, in full compliance with **safety rules** ensuring the easiest and most effective **sanitation**.

**The portioning machine model PORTMP**, with or without automatic loading, allows to obtain quickly and accurately **portions of the required size**, even according to the number of pieces obtained, with or without initial, lateral and final trimming, **even for products of irregular shape**.

A **touch screen panel allows to set different recipes for different types of products** and it is also possible to perform **remote assistance**.

The portioning machine can handle **products with maximum dimensions of mm 300 x height mm 220 x length mm 1,000** and can feed our packaging machines. **Also available is the PORTMP-F model, equipped with a 3D scanning device for fixed-weight cross-cutting.**

**MACHINES AND PLANTS  
FOR FOOD INDUSTRY**



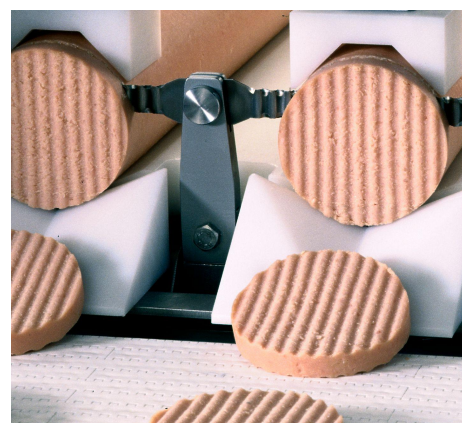
## PORM PORTIONING MACHINE

The **most economical model** is the semi-automatic PORM portioning machine for cutting different products in halves or quarters; used for low production rates, it still ensures **excellent cutting quality**.



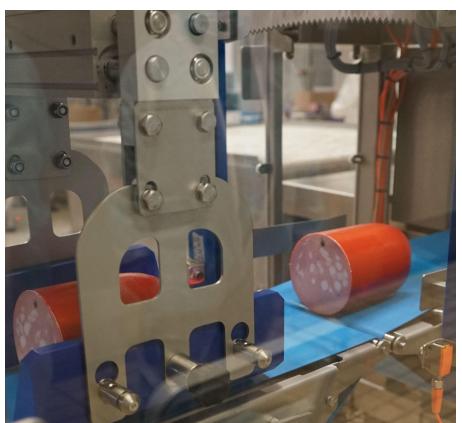
## PORQUA PORTIONING MACHINE

The PORQUA portioning machine, 2, 3, 4 ways, realizes the **corrugated cutting, with customizable "wave", of products (meat, cheese or vegan) till 1 meter long**. The **high precision** and the **high speed** allow combining the machine to our **robotized loading system** of thermoforming machines. All parts in contact with the product can be disassembled without the use of tools, to facilitate and **optimize the washing and sanitizing operations**.



## TMNR PORTIONING MACHINE

The TMNR cutting machine makes the **cutting in half of cylindrical products**, such as mortadella, but also cheese or other products, **from 4 to 50 kilos**, measuring them individually to ensure the correct division. The cut products can be oriented so that they all have the same orientation of the cutting face. The machine is through-feed and can be easily inserted in automatic lines.



## TSP PORTIONING MACHINE

We also produce machines for **cutting products such as mortadella and cheese into discs, and then into wedges**, model TSP. A **continuous measuring device** detects the diameter of the product, calculating from time to time the thickness, and thus obtains wedges of similar weight.

