FOTON-CUT OPTICAL PORTIONING SYSTEM



High Precision in Portioning, Continuous Efficiency

MS SPEKTRAL develops and manufactures food inspection, sorting, and portioning solutions under the FOTON (Foton-Cut) brand for the food industry.

The FOTON-CUT2000, equipped with high-precision laser profile measurement technology and designed entirely with food-safe components, uses advanced optical sensors to analyze product forms with millimeter precision, making production processes automatic, fast, and error-free.

Portioning of products such as chicken, fillet, fish, and red meat is flexibly configured according to production line needs and performed fully automatically. This increases product quality while providing advantages in efficiency, hygiene, and labor costs.



SYSTEM FEATURES

Cutting Speed	Max: 1500 cuts /min Continuous: 750 cuts /min
Cutting Angle	90° (Optional 45°)
Minimum Slice Thickness	20mm
Conveyor Belt Speed	200-500 mm/second
Imaging Technology	Laser and Optics
Automatic Cleaning	Yes
Remote Software Support	Yes
Portioning Criteria	Weight, Size

- Minimum waste with fixed weight cutting and advanced accuracy
- Advanced AI-assisted cutting algorithms that ensure slices stay within edge gaps and reduce waste
- Hygienic and easy cleaning in compliance with food application standards
- High-speed operation and maximum efficiency
- Suitable for use in red and white meat products
- Long-lasting system components with minimal operational cost







High efficiency-oriented system design



Two different cuts at the same time with double feed line



User-selectable cutting recipes