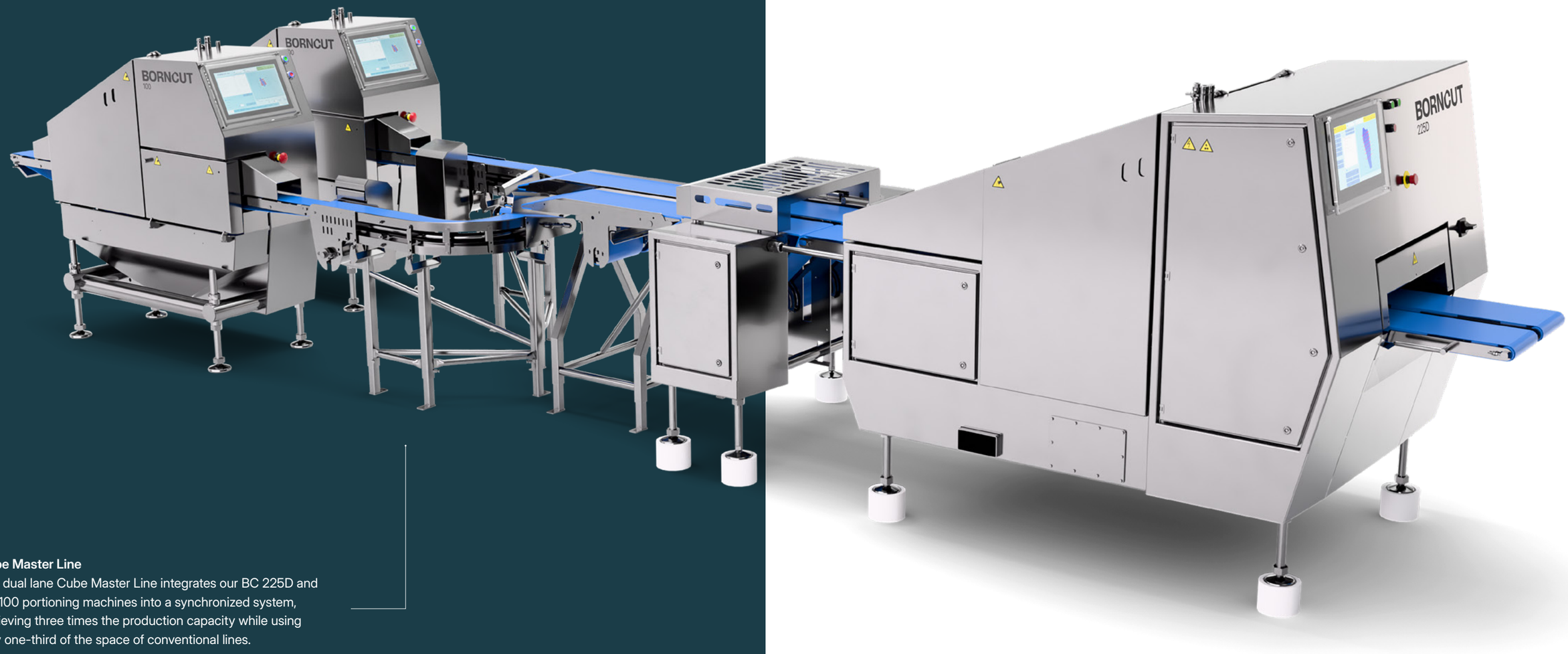
From Standalone
to State-of-the-Art

BORNCUT

a cut above

Cut out for precision, innovation and performance



Cube Master Line
The dual lane Cube Master Line integrates our BC 225D and BC 100 portioning machines into a synchronized system, achieving three times the production capacity while using only one-third of the space of conventional lines.

Leading the future of portioning

We never stop refining, pushing boundaries and challenging the status quo. At Borncut, we don't just follow industry standards – we set them. Every breakthrough we achieve is a step toward redefining what's possible in portioning technology. So far, no one has managed to outpace us.

Watch the Cube Master Line in action.

Cut out for commitment to lasting partnerships

Our partners are your partners

With a global install base we have partners in every corner of the world. Our partner network is your direct link to expert sales and service support. Your local agent is more than just a point of contact – they're a trusted advisor with deep knowledge of your market, competitive landscape and production needs. Whether you need tailored guidance during the sales process or ongoing technical service, our carefully selected partners are equipped to support you at every stage. They understand our systems inside and out and speak your language, both locally and industry-wise.

"The combination of speed, the new high-frequency scanning camera and ultra-thin blade design allow us to cut at extreme speeds with higher accuracy than ever before. Nobody else in the market is using a 1 kHz scanning system. Competitors are at 400 Hz or lower, which means we are leagues ahead in precision."

Robert Dubravac
Head of R&D at Borncut

Cut out for quality delivery

Engineered for reliability and precision, our systems deliver superior product quality and cutting accuracy with advanced scanning and portioning technology.

Fish

High-yield loins, uniform fillets and smooth slices with minimal trim waste. Strips and poke cuts hold their shape and texture, ensuring clean output that moves straight into the next step.

Poultry

Delivers consistent fillets, tenders, strips, nuggets and poke cuts with tight weight control and clean separation – reducing rework and keeping lines running efficiently.

Meat

Steaks, medallions, slices, strips and cubes are portioned with precision and weight accuracy. Every cut meets spec with minimal trim, less manual handling and better flow downstream.

Portioning that respects your protein

Our cutting tech is fast, accurate and gentle on raw material – giving you better products with less waste. High-speed scanning and ultra-thin blades deliver clean, consistent cuts, whether it's chicken strips, salmon cubes or beef steaks. Portions look great and hit target weights every time.

Real-time adjustments adapt to every fillet or cut using high-frequency scanning, automatic density calibration and smart software. The result: higher throughput, tighter specs and maximum yield from every gram of protein.

Cut out for speed and accuracy

Our range of portioning machines delivers unmatched speed, accuracy and yield with high-frequency scanning, ultra-thin blades and real-time portion control – so you get more product, less giveaway and consistent results. Built for performance, they're compact, hygienic and easy to run and backed by some of the sharpest portioning experts in the industry.

BC 100

Compact performer of precision portioning

- Ultra-thin 0.7 mm blade for precise cuts
- 1 kHz imaging ensures accuracy
- Up to 3,200 cuts/min per minute
- Ideal for small portions in tight spaces

BC 225S

Single-lane workhorse for streamlined accuracy

- 225 mm belt for fish, poultry and meat
- High-speed servo and imaging system
- Delivers up to 2,170 cuts per minute
- Compact, hygienic, user-friendly design

BC 225D

Dual-lane powerhouse of high-volume output

- Two independent 225 mm cutting lanes
- Advanced imaging and adjustable angles
- Up to 4,340 cuts per minute
- Built for large-scale protein processing

BC 300-3

Heavy hitter for high-value processing

- 300 mm belt for large meat applications
- Triple-camera, 400 Hz scanning system
- Accurate fixed-weight cutting with low giveaway
- Handles raw material variability with precision

Cut out for modular flexibility

Think of our equipment like building blocks – designed to fit seamlessly into your production line, whether you're adding a single high-precision portion cutter or upgrading your entire system. From portioning to weighing, sorting and packing – we've got the smart add-ons to help you build a more productive, profitable line.

Equalizer

Optimized portion flow and trim management

The Equalizer is an advanced post-cutting solution designed to optimize the flow of portioned products into packing systems. By ensuring consistent spacing between portions and efficiently removing head and tail trims, the Equalizer makes sophisticated cut and batch applications possible.

Watch the Portioning and Packing line in action

QuickSort

Smart trim removal that streamlines your portioning

The QuickSort is a servo-driven trim removal system designed to automatically sort out head, tail and trim pieces from soft, unfrozen products like chicken or fish fillets. Operating at up to 110 items per minute per lane, it integrates with the Portion Cutter to deliver precise, highspeed sorting that improves product consistency, yield and line efficiency.

Weighing System

High-precision dynamic weighing system

We offer a state-of-the-art dynamic weighing system engineered specifically for integration with our high-performance portion cutters. Available in three configurations for different product types, our dynamic weighing system enhances portioning precision across a range of production setups.

Modular Portioning Lines. Cut out to grow your business

Borncut Modular Portioning Lines help you turn portioning, weighing, grading, sorting and packing into one connected workflow. The modular design allows you to build the line around your production needs and easily expand or adapt whenever requirements change. Each module is designed to fit seamlessly, whether you are adding a single portion cutter or upgrading your entire system. The result? Production lines cut out to grow your business.

Cube Master Line. Cut out for maximum output in minimum space

Combining the BC225 and BC100 in one synchronized flow, Cube Master Line delivers exceptional throughput, precision and yield in a compact footprint.

Key Benefits

- Triple capacity in a compact layout
- High-speed synchronized production
- Scalable modular design

Watch the Cube Master Line in action.

PackMaster Hybrid Line. Cut out for flexible food service production

Combining precision cutting, intelligent grading and real-time optimization, PackMaster Hybrid enables efficient production of multiple product types in one adaptive line.

Key Benefits

- Simultaneous multi-product output
- Continuous process optimization
- Improved consistency and yield

Watch the PackMaster Hybrid in action.

PackMaster Optimizer Line. Cut out for intelligent retail portioning

Using real-time scanning, weighing and cut optimization, PackMaster Optimizer maximizes raw material utilization while delivering highly accurate fixed-weight portions.

Key Benefits

- Minimal giveaway
- Consistent retail-ready portions
- Improved profitability

Watch the PackMaster Optimizer in action.

PackMaster Cut2Tray Line. Cut out for maximum yield and minimum loss

PackMaster Cut2Tray combines cutting, weighing and sorting in one automated flow, ensuring accurate tray weights while maximizing raw material recovery.

Key Benefits

- Accurate fixed-weight trays
- Reduced over-cutting
- Higher yield and throughput

Watch the PackMaster Cut2tray in action.

Built for performance

Engineered to last

Cut out for record breaking performance

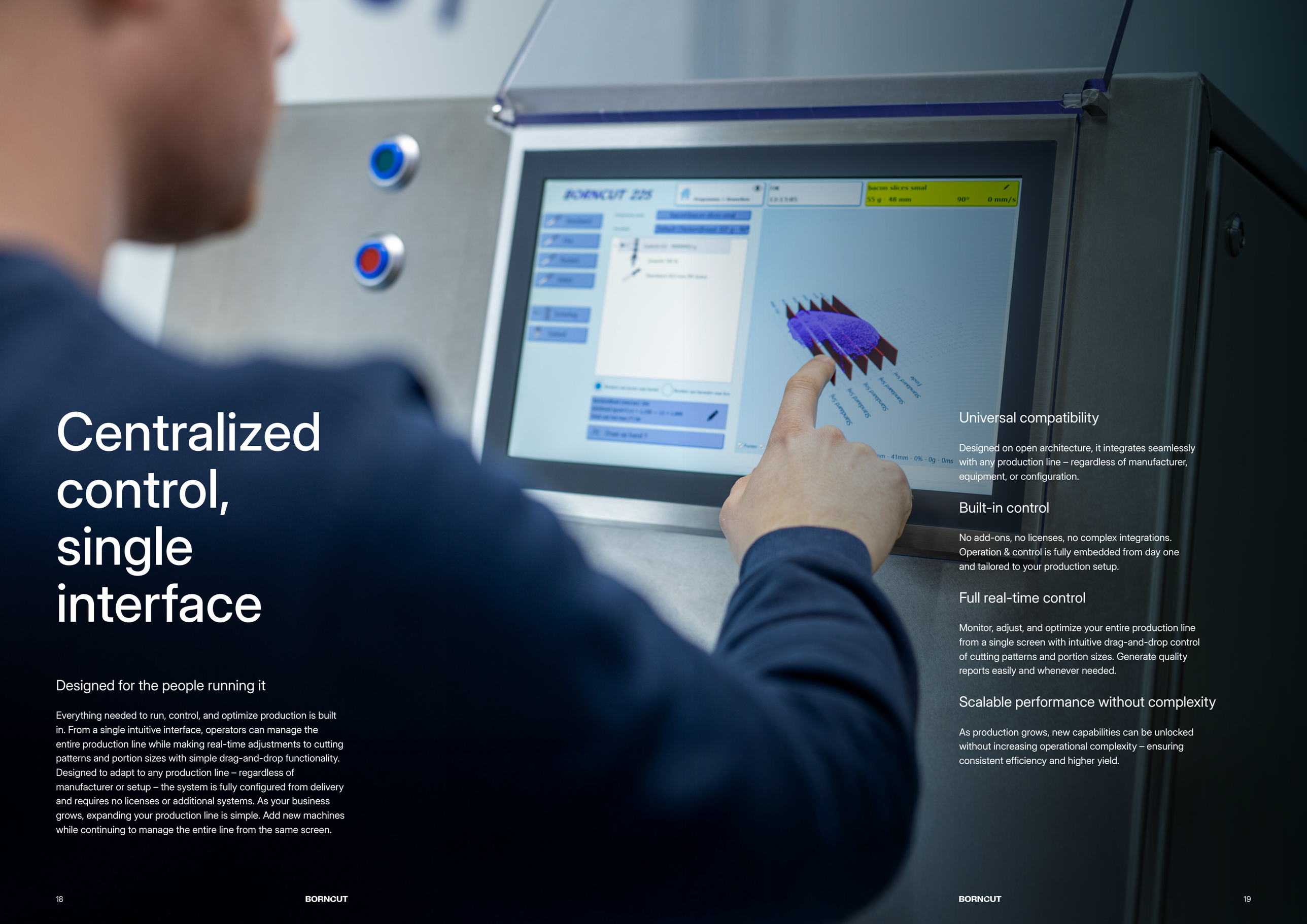
Our applications are built to outperform and designed to last. Unmatched speed and precision in scanning and portion cutting deliver industry-leading performance and accuracy. We offer smart line control with remote diagnostics and real-time optimization that simplifies the operation and streamlines your portioning process. A modular, flexible approach allows us to easily work with existing production lines and install single application or full new systems.

One interface, full control
Cutting, grading and packing – all from one screen. Simple, streamlined, efficient.

Fast and precise
Up to 3,200 cuts per min. 400-1, 000 Hz camera tech. Tight weights and clean cuts.

Built to fit your line
From stand-alone to full line. Quick changeovers, custom configurations, no manual hassle.

Better yield, less waste
Ultra-thin blades and real-time density control improve raw material utilisation.



Centralized control, single interface

Designed for the people running it

Everything needed to run, control, and optimize production is built in. From a single intuitive interface, operators can manage the entire production line while making real-time adjustments to cutting patterns and portion sizes with simple drag-and-drop functionality. Designed to adapt to any production line – regardless of manufacturer or setup – the system is fully configured from delivery and requires no licenses or additional systems. As your business grows, expanding your production line is simple. Add new machines while continuing to manage the entire line from the same screen.

Universal compatibility

Designed on open architecture, it integrates seamlessly with any production line – regardless of manufacturer, equipment, or configuration.

Built-in control

No add-ons, no licenses, no complex integrations. Operation & control is fully embedded from day one and tailored to your production setup.

Full real-time control

Monitor, adjust, and optimize your entire production line from a single screen with intuitive drag-and-drop control of cutting patterns and portion sizes. Generate quality reports easily and whenever needed.

Scalable performance without complexity

As production grows, new capabilities can be unlocked without increasing operational complexity – ensuring consistent efficiency and higher yield.

Redefining Portion Cutting

Borncut combines innovation, craftsmanship and cutting-edge technology to set new standards in portion cutting. Since 2016, we've been developing some of the fastest and most precise portioning solutions, built on over 30 years of expertise.

Designed for efficiency, accuracy and seamless integration, our machines maximize yield while reducing waste. More than just technology, we're a trusted partner – delivering smart solutions and dedicated support to keep businesses ahead.

At Borncut, we don't just follow industry trends – we set them.

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BORNCUT
a cut above