

# DSI™ 800 Series

8 Cutter Portioning System



# A Lot More Throughput In Less Space



## Your portioning production plan for this week calls for nuggets, strips, fat trimmed product and traditional portions.

You wish you had a Portioner built for high volume portions, a precision machine for high accuracy intense cuts and a machine with a new generation scanner for effortless fat trimming – all-in-one. And you wish you could get more portioning capacity into your existing factory space. The new DSI 800 series portioning system from JBT FoodTech is the answer. The new DSI 888 has eight moving cutters as well as optional stationary cutters and patented jet blockers, making it the highest throughput and most compact waterjet portioning system available. Period. All cutters move the

full width of the belt so at the touch of a button you can run two or more lanes of whole breast poultry product or up to 6 lanes of trimmed half breasts. New DSI Q-LINK™ Portioning Software allows random loading, so you can use less labor while achieving the highest throughput available. If you want to track incoming product attributes like weight, thickness, width and length and use that information to optimize yield, the DSI Q-LINK Data Center delivers the reports you need to make measurable improvements. If you want your portioning system to send you an e-mail if yield has trended low and stays low, or if loading efficiency has dropped, the DSI 888 is your production partner. The DSI 888 knows what you want and can send you a message if it is not performing per your plans. If the upstream slicer is out of adjustment, it will let you and the operator know immediately. You find out about issues before QA does. In short, the DSI 888 lets you do more.





The new 8 cutter Portioning System from DSI delivers groundbreaking functionality and versatility in a compact, cost effective and easy-to-use package. Key features include:

### Highest Yield

- New software achieves highest portioning yields available from traditional 2D portioning
- Integrates seamlessly with the DSI Adaptive 3D Portioning System for double digit yield improvements

### Reduces Labor

- Allows randomly loaded input product at infeed
- Replace manual fat trimming operations with our new and easy-to-use feature recognition system for fat trimming applications
- Achieves complete cuts to enable patented automated harvesting process

### More Throughput

- Able to cut portions and nuggets without slowing down
- New software allows smaller gaps between input products
- Ideal combination of belt speed, small gaps and high yield generates more finished pounds per day at the lowest cost

### Matches your product mix and orders on any given day

- Convertible from single lane to multi-lane mode at the touch of a button
- All cutters travel full belt width for maximum flexibility and load sharing
- Run two or more lanes of whole breast or up to six lanes of singles
- Dial in your product mix and let the system do the rest

Model	Series	Max Lanes	Moving Cutters
888	8	8	8
866	8	6	6
844	8	4	4
822	8	2	2

## Achieves improved uptime while reducing maintenance effort

- New scanning system results in far fewer components and higher performance
- Camera adjustment and feature recognition system (FRS) calibration eliminated
- Improved remote maintenance capabilities using standard internet connection
- Mechanical safety interlocks
- Simple conveyor drive system
- Scan belt tear, buckle and alignment issues eliminated
- New state of the art industrial network and new safety circuit means more uptime and easier diagnostics

## Integrates seamlessly with DSI slicing and sorting systems

- Feedback loop between Portioner and Adaptive Slicer ensures industry-leading performance with matched capacities
- Common parts and common software platform
- Smooth transfer from upstream slicer to DSI Portioner eliminates unnecessary labor

## More applications

- Employs DSI's industry-leading Q-LINK Portioning Software
- Delivers unparalleled application capability and customer response time
- Has touch screen functionality
- Uses internet connectivity for a new level of remote support

## Superior support structure

- Superb service and applications support and responsiveness
- Available for purchase, capital lease, full service operating lease and rent
- Service support packages available

## Ergonomically Sound

- Loading, harvesting, sanitation and maintenance operator reach comply with OSHA and other standards
- Open, well lit design is easy to clean and inspect

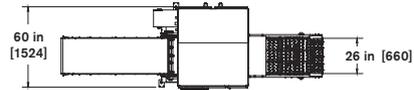
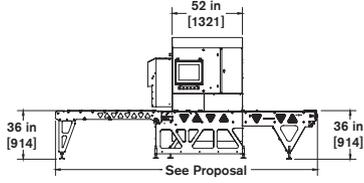
## Available with new DSI Q-LINK Data Center Capability

- Allows real-time remote performance monitoring of DSI systems
- Provides easy access to current and historical raw material and DSI production data
- Accessible from your office workstation, laptop or smart phone
- Standard reports available
- Available in secure cloud computing format - no servers for you to maintain, just a password for you to access your cloud server
- Uses existing DSI Q-LINK Portioning software internet connection
- Informs process optimization efforts, increasing yield and throughput
- Provides proof of portion attribute specification compliance when combined with DSI 100% inspection systems

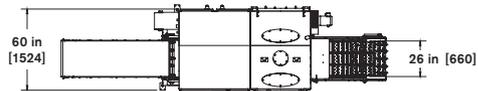
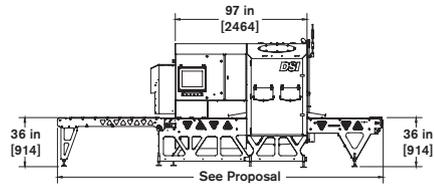


# DSI 800 Series Portioning System

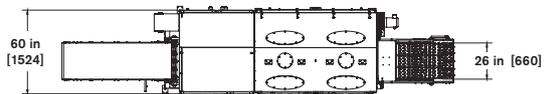
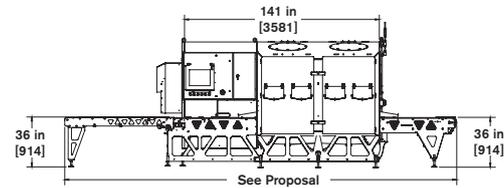
## DSI 800 Series Scanner



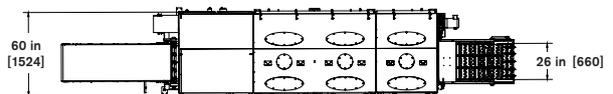
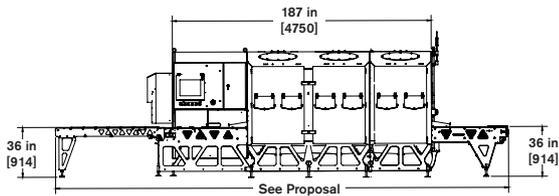
## DSI 822 Portioner



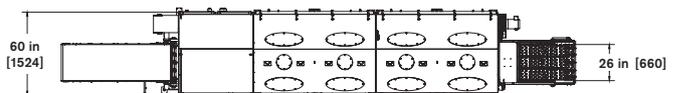
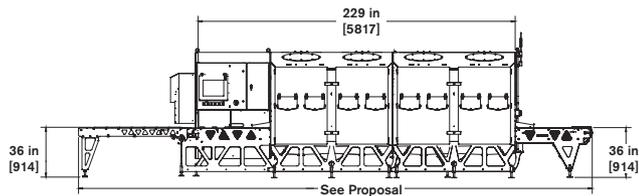
## DSI 844 Portioner



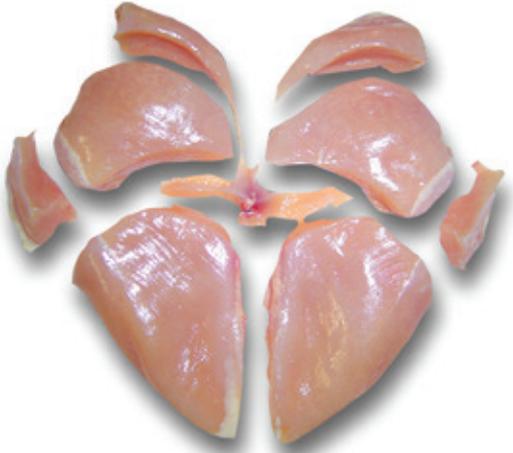
## DSI 866 Portioner



## DSI 888 Portioner



# Examples of cut strategies for poultry, fish and red meat



*Poultry breast - four portions*



*Poultry fillet - tapered strips*



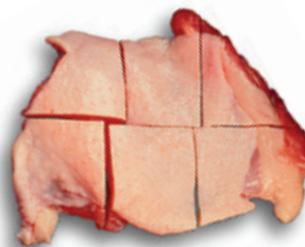
*Poultry breast - portions with nuggets*



*Poultry fillet - 100% yield nuggets with shape control*



*Poultry breast - strips*



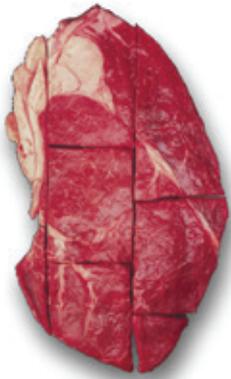
*Poultry leg meat - nuggets*



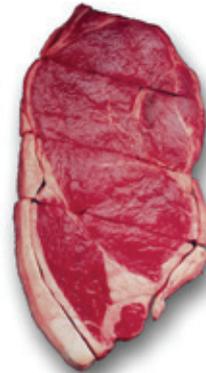
*Salmon fillet - portions and belly trim*



*Salmon fillet - portions*



*Steak - portioning*



*Steak - fat trimming*



*Ham - fat and rind trimming*



*Pork belly - sorting and trimming*



## We are your single source for profitable processing solutions

JBT FoodTech can provide you with portioners, freezers and everything in between – including process control, food product development assistance, operator training and a full range of customer support alternatives.

Our Food Technology Centers have served leading processors in the development of many of the world's most popular food brands. Learn how to increase your processing potential by contacting your JBT FoodTech Account Manager or by visiting our website.

We're with you right down the line.™

[www.jbtfoodtech.com](http://www.jbtfoodtech.com)



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