# Optimize Yield & Performance

- A Yield optimization software ensures precise cuts and the highest yields in portioning applications
- A DSI BladeSense™ Software increases throughput and improves cutting performance
- A Touchscreen interface allows for quick changeover between different applications
- A Product and process information such as yield, throughput and other important data is accessible locally and on mobile devices

# Achieve Consistent Portioning Accuracy

- B Robust conveyor structure maintains consistent cutting gap
- © Precision quick-change blades allow for timely change out of dull blades

## Increase Production

- D Belt speeds of up to 100 feet (31 meters) per minute
- E Up to 2200 cuts per minute,

## Reduce Maintenance

#### Blades

- A Blade change notification alerts operator of opportune time to change blades
- © Quick-change blades minimize equipment maintenance time

- G Self-aligning modular belt is more durable than competing belts, improving uptime
- Belts or belt sections can be replaced quickly

# Improve Hygiene

- Water-resistant servo motors allow for direct wash down during cleaning and do not require a motor housing
- Ample lighting, open surfaces and removable features simplify sanitation procedures
- K Cutting debris is collected via removable trays, enabling easier clean-up and debris collection

# Improve Safety

Exterior controls ensure operator safety during cutting angle adjustments

# Robust Structure

M Solid conveyor structure reduces need for frequent belt alignments

# Adaptable Platform

N Scanning module can be redeployed as an adaptive slicer or act as a standalone scanning system





# We are your single source for profitable

JBT 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

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 Account Representative or by visiting our website.

We're with you, right down the line.™

www.jbtfoodtech.com

# processing solutions

support alternatives.



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Dual-Blade Portioning System

DSI<sup>™</sup> DB20



www.jbtfoodtech.com

# A Low-Maintenance Blade Portioner Powered by DSI™ Software

For more than 30 years, the further processing industry has depended on JBT's proven DSI portioning solutions for poultry, red meat, pork and seafood applications. With innovations such as waterjet portioning, our patented DSI Q-LINK™ portioning software, scanning and conveyor technology advancements, our customers have been able to process a wider variety of cut strategies while achieving increased throughput and the highest yields.

Now, with the development of the new DSI DB20 Portioning System, JBT has assembled DSI's portioning innovations and applied them to a dual-blade portioner.

- A cost-effective portioning solution for simple linear poultry and fish portioning applications
- An effective portioning solution for plants that may have water, noise or electrical power restrictions
- Runs industry-leading DSI Q-LINK Portioning Software

Put our portioning solutions to the test. Schedule testing or training time in our state-of-the-art Tech Center in Sandusky, Ohio by calling 419 627 4319.

# Optimize Yield & Performance

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# Achieve Consistent Portioning Accuracy

- B Robust conveyor structure maintains consistent cutting gap
- C Precision quick-change blades allow for timely change out of dull blades

## Increase Production

- D Belt speeds of up to 100 feet (31 meters) per minute
- E Up to 2200 cuts per minute, per lane

## Reduce Maintenance

### Blades

- A Blade change notification alerts operator of opportune time to change blades
- Quick-change blades minimize equipment maintenance time

## Belts

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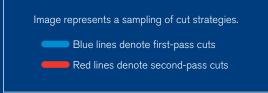
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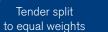
# DSI Q-LINK™ Portioning Software



# **POULTRY APPLICATIONS**









Weight-controlled tender



Thigh rectangular steak





Linear fat trim and keel removal with dimensional strips



Dimensional strips



Half-breast strips





Angle-cut tail portion with strips



Angle-cut tail portion



Two weight-controlled portions per half breast



per half breast

# FISH APPLICATIONS



Salmon portions



Cod portions