

At last, a multi-functional system for accurate portioning with minimal or no trim.

VIEW A LIVE
DEMONSTRATION
AT AMI, BOOTH N2226



Introducing a new standard in meat portioning.

The **GMS Multicut 1200** from Wolf-tec is the meat industry's optimum portioning solution. It integrates advanced molding and precision slicing technologies to deliver exact-weight portions with virtually no trim. The flexible **GMS Multicut 1200** portions all types of red meat products – both boneless and bone-in, all on the same machine. Changeover times between product types are very short and achieved without the need for special tools.

Integrated product molding and state-of-the-art measuring systems optimize yields and accuracy. Portions can be cut to either fixed thickness, fixed weight or a combination of both. In many cases, the **GMS Multicut 1200** produces no-loss portioning to deliver the absolute highest yields.



GMS MultiCut 1200

Wolf-tec, inc. **POLAR**
TECHNOLOGY

T V I  
MEAT PORTIONING SYSTEMS

1.877.965.3832 Kingston, NY USA www.wolf-tec.com sales@wolf-tec.com