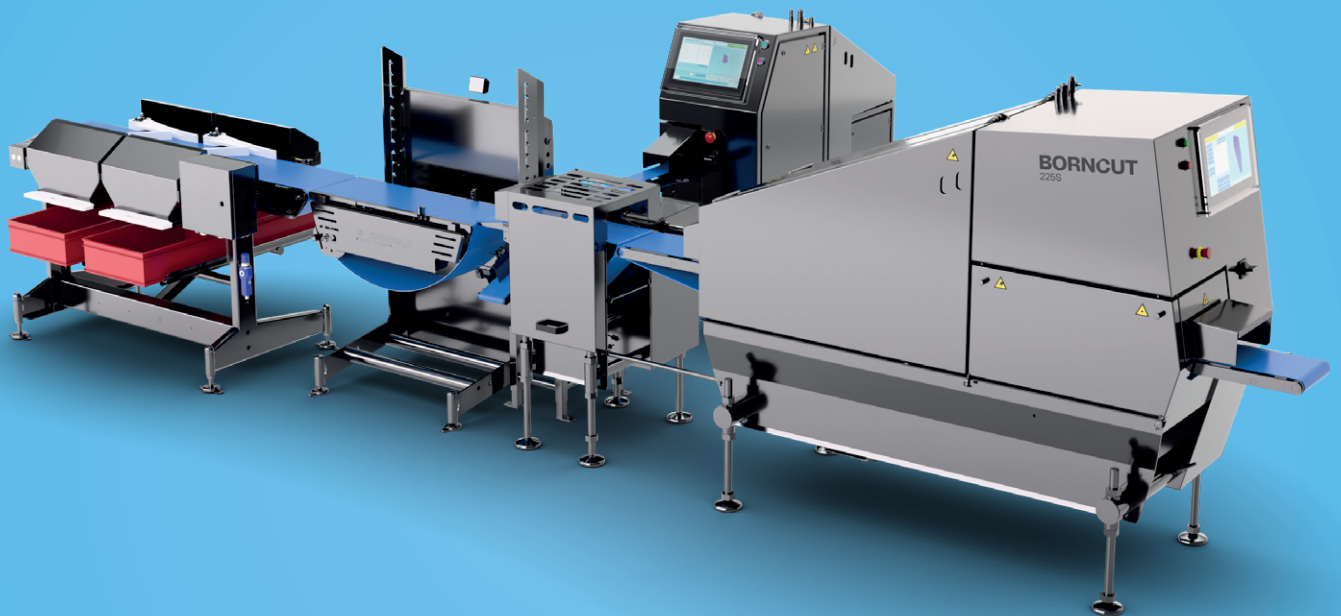


# PackMaster Hybrid

Mastering efficiency from raw material to portioning.



# PackMaster Hybrid – optimal for food service

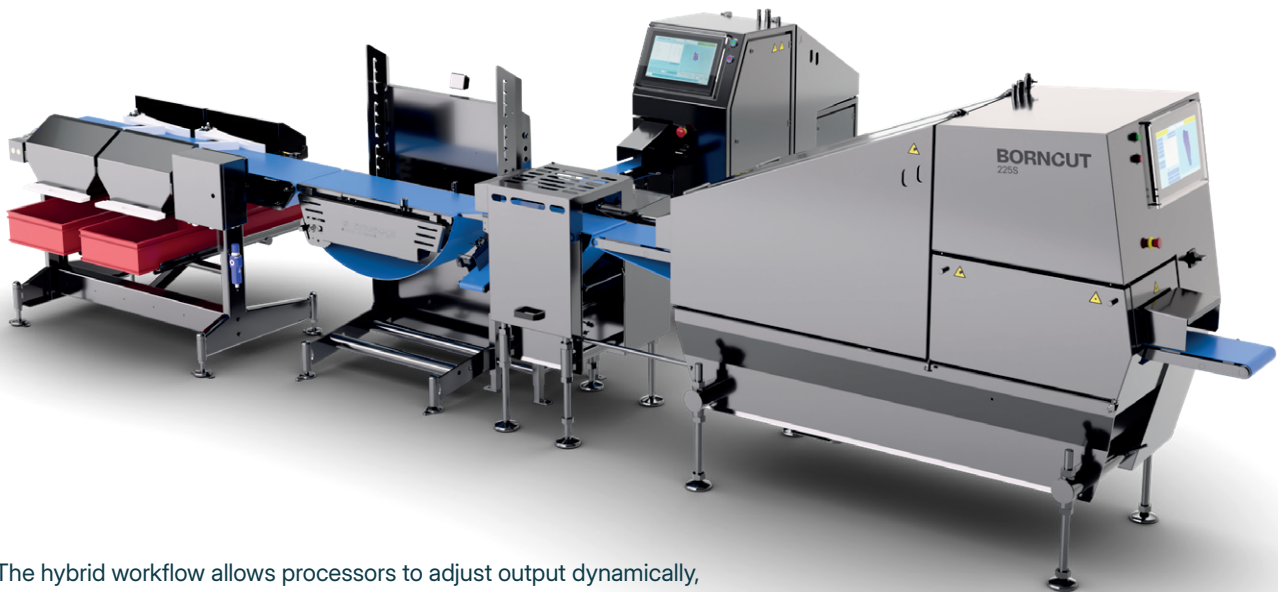
The PackMaster Hybrid combines precision cutting, intelligent grading, and real-time feedback control into a flexible food-service portioning solution. Continuously measuring, grading, and adjusting each cut, the system optimizes raw material use and produce multiple products simultaneously.



Watch the  
PackMaster Hybrid  
in action.

Using the Borncut BC 100 with integrated grading and weight feedback, the PackMaster Hybrid regulates portion density and automatically redistributes secondary cuts for alternative products – such as cubes, strips, or toppings – ensuring minimal giveaway and maximum yield.

- 2,170 cuts/min precision portioning
- Up to 70 trays/min high-speed loading
- Accurate cutting with less giveaway



The hybrid workflow allows processors to adjust output dynamically, balancing high-value portions with secondary products in one seamless process. The system adapts to changing product specifications and demands, making it ideal for food-service operations with mixed orders.

- Maximize yield and reduce waste with automated optimization
- Flexible production: retail portions, food-service packs, cubes, strips, toppings
- Integrates with existing setups or operates as a standalone solution

## Applications:

- Perfect for food-service packs, mixed menus, or value-added products
- Cubes, strips, and toppings from secondary cuts
- Mixed production with multiple portion sizes in one line

Lillevangsvej 6  
DK-3700 Roenne  
Denmark

+45 8988 8224  
mail@borncut.com  
borncut.com



Scan to find your  
local Borncut  
distributor.

**BORNCUT**  
a cut above