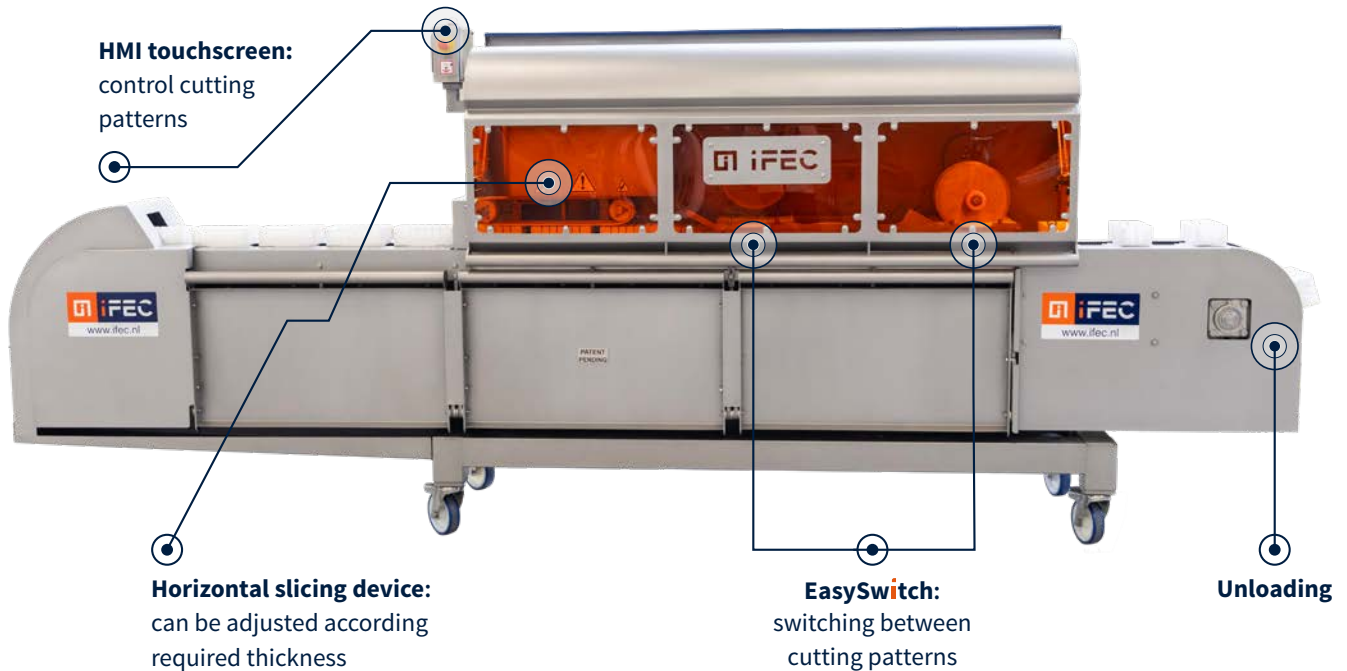


Matrix 1.0

ADD VALUE | OPTIMIZE |
FOOD SAFETY | SUSTAINABILITY

IFEC | MATRIX 1.0



HMI touchscreen:
control cutting
patterns

Horizontal slicing device:
can be adjusted according
required thickness

EasySwitch:
switching between
cutting patterns

Unloading

PRODUCT HIGHLIGHTS

- A dicer (it can make cubes in different sizes)
- A lengthwise slicer (it can make strips thick and thin)
- A horizontal slicer (it can either cut a top layer, butterfly or make thin steak slices)
- A vertical slicer (different thickness and for example cut the breasttip triangle and slice the rest)
- All these things can be done on the same machine. The blades can be put in or out position automatically, the product carriers can be exchanged easily by a easy click on system

KEY BENEFITS

- Compact machine that can make different products
- **EasySwitch** system to easily switch between different cutting patterns
- Click of and on product molds
- Endless flexibility
- Integrated CIP (clean in place) system to meet the highest hygiene requirements
- The ideal machine if you need full flexibility combined with a minimum investment and using a minimum of floorspace



Scan for more
information

Capacity:	3000 infeed products/hour
Power:	1.5 kW
Input:	400V - 480V 50 - 60Hz
Weight:	1100 kg
Size (L x W x H):	4200 x 760 x 1750 mm



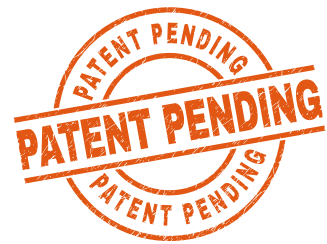
Have you always been looking for a machine that cuts your boneless meat products in cubes, steaks or stripes?

A machine that can do it all?

Meet the all new revolutionary MATRIX 1.0 by IFEC. The MATRIX concept is the only multifunctional boneless meat portioning machine available in the meat processing industry.

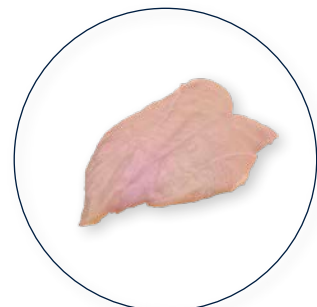
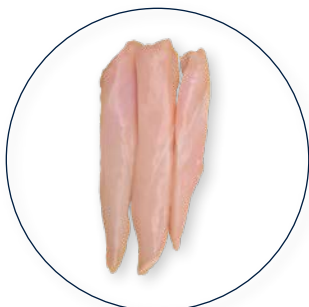
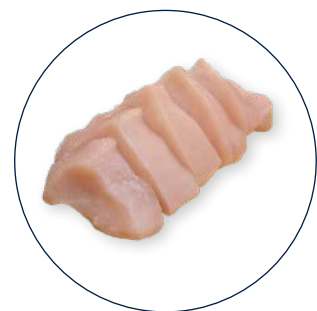
Changing the different cutting patterns can be done easily by and unique **EasySwitch** system. The **EasySwitch** system also allow you dismantle the cutting molds easily for cleaning.

The MATRIX 1.0 is the ideal machine if you need full flexibility combined with a minimum investment and using a minimum of floorspace. Either you already produce all kinds of boneless products such as diced or sliced products, or if you want to open new markets to supply market demands without investing in several equipment produce this automated the MATRIX 1.0 is your solution!



ONE MACHINE DOES IT ALL

The machine has been designed and engineered in a way that it can easily cut and portion boneless meats in different cutting patters such as dicing (cubes), horizontal slicing, vertical slicing and sliced and diced at the same time.



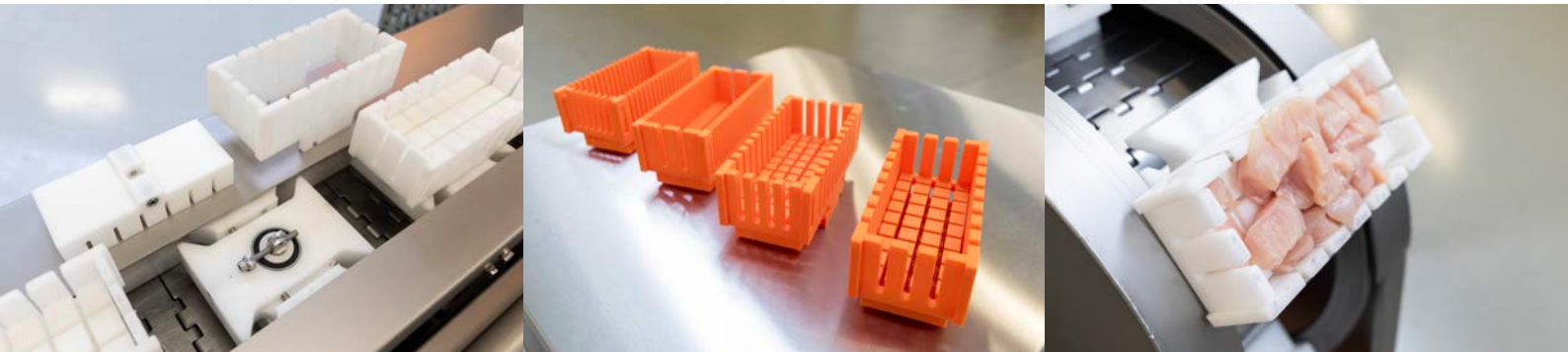
dicing & slicing

IFEC | YOUR GATEWAY TO A WORLD OF INNOVATION



Our company may be brand new, but our founders are veterans of the poultry processing industry. Their decades of experience are supplemented by the out-of-the-box thinking of a young and enthusiastic team. This combination allows IFEC to add value to a market that is dominated by mass production where profit is found in volume.

Our aim is to bring innovation to this market and allow producers to open new avenues of revenue while minimizing the need for extra manpower and changes to their daily production. To achieve this we develop small and specialized machines for automated processing of standard products into specialty products. These specialty products are a great way to increase profit, add value and increase sustainability.



Another unique feature on the MATRIX is that IFEC can supply the cutting molds easily according your specifications. With using the most modern 3D printing techniques IFEC can easily make prototypes.



What can we develop for you?

We are thrilled to hear from you which specialty products we could help you to launch or for which product we could develop automation.

IFEC.NL

Röntgenstraat 18 - NL-3261 LK Oud-Beijerland - The Netherlands
info@ifec.nl - +31 (0)85 - 008 27 85

