



Meat & Poultry

# Multibatcher

**Fully automatic weighing and batching of large portions at high speed**

**Our fully automatic multibatcher performs accurate high-speed combinatorial weighing and handles portion sizes of up to 35 kg of meat or meat by-products. The accurate weighing of batch sizes reduces give-away significantly compared to other systems and improves your return on investment.**

**The Cabinplant multibatcher is tailor-made based on product size and batch size according to customer request and available either as a stand-alone unit for automatic or manual bagging, box packing or filling into thermoformed packages, or as part of a complete packing line.**

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**Cabinplant®**

## Automatic handling of large portions



### Make the most of your raw product

With efficient high speed combinatorial weighing and handling of portion sizes up to 35 kg, the multibatcher can easily process complex and demanding products.

The multibatcher can process up to 15 batches per minute or up to 900 batches per hour, ensuring you automatic, consistent and reliable handling of your raw material, 24/7, all year. The solution is tailor-made to your specification and can be fitted into existing packing lines or used as a stand-alone unit.

The multibatcher is suitable for all kind of products including meat, poultry and fish products.

### Capacity

	MB10	MB30
Batch size max. kg	10	35
Hopper volum litres	10	40
Hopper size (LxWxH) mm	200x120x200	400x240x200
Throughput max. batches/min.	15	15

### Dimensions mm

	MB10	MB30
Length	3400	3400
Height	2400	3000
Width	1550	1750

Dimensions may vary depending on type of use.

### Advantages

- Accurate combinatorial high-speed weighing
- Reduced give-away (10 times less than other systems)
- Hygienic design - easy to clean
- Logic process interface - easy to operate
- Rapid change to other product by using recipe control

### Application

- Poultry (bone-in or boneless)
  - Drumsticks
  - Thighs
  - Breast
  - Breast caps
  - Saddle
  - Leg quarters
- Meat (pork, beef)
  - Feet
  - Lacones
  - Riblets
  - Neckbone
  - Hack
  - Belly trim
  - Trim
- Fresh pelagic fish
- Frozen pelagic fish

### Functionality

- Batch size from 2 - 35 kg