

I-Cut 130 PortionCutter

Accurate portioning of whitefish made easy



- Multi-language, user-friendly and intuitive operation
- Superior accuracy
- Full yield control – minimal giveaway
- Hygienic, easy-to-clean design



New Generation I-Cut 130 PortionCutter

The I-Cut 130 PortionCutter is designed specifically to meet the processing needs of larger companies. It is the ideal solution for cutting fresh, boneless fish into portions of fixed weight and/or fixed length.

The new generation processing software provides superior programming flexibility and a variety of specialized cutting patterns. It guarantees consistently superior accuracy and optimum usage of raw materials. This results in high-quality products with maximum return on investment.

The I-Cut 130 PortionCutter has been designed for easy and thorough cleaning to comply with food safety regulations.

HARDWARE

- New, powerful computer with proven servo motor technology for long lifetime
- New laser vision system with the latest camera technology ensures extreme accuracy
- High-speed cutting – up to 1000 cuts per minute
- Active product holders effectively stabilize the product during cutting (optional)
- TrimSort system efficiently removes trim parts (optional)
- Removable ropanyl belts for easy sanitization

SOFTWARE

- Powerful computer with innovative cutting capabilities and superior programming flexibility
- Intelligent spacing between portions for easier packing downstream
- Automatic belt speed adjustment for higher throughput
- Intuitive, user-friendly operation via easy-to-operate touchscreen
- Remote programming and reporting abilities via Innova
- Marel's real-time monitoring software

PRODUCT DIMENSIONS

Maximum product height	150 mm	(5.9 in)
Maximum product length	980 mm	(38.6 in)*
Maximum product width	270 mm	(10.6 in)

*Depending on belt speed.

MACHINE DIMENSIONS

Machine width	1315 mm	(51.8 in)
Machine length	3270 mm	(128.7 in)
Machine height	1665-1730 mm	(65.6-68.1 in)

Product examples



Input	450 g (16 oz) J-cut fillet	600 g (21 oz) fillet	200 g (7 oz) belly/tail	300 g (11 oz) loin	500 g (18 oz) V-cut fillet
Output	Fixed-weight loin tip, loin, two center cuts & a tail portion, head & tail trim, for 100 g (4 oz) portions	Fixed-weight portions of 100 g (4 oz), head trim	Fixed-weight portions of 100 g (4 oz)	Fixed-weight portions of 100 g (4 oz), head trim	Fixed-weight loin of 300 g (11 oz), belly of 100 g (4 oz) & tail portion of 100 g (4 oz), tail trim
Throughput* per hour up to	4500 kg (9921 lb)	2000 kg (4409 lb)	1100 kg (2425 lb)	1550 kg (3417 lb)	1700 kg (3748 lb)

*Throughput depends on product size, portion size and optimal loading.



Marel is the leading global provider of advanced equipment and systems for the fish, meat, and poultry industries.