

Accurate portioning made easy

I-Cut 11 PortionCutter



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- Top accuracy and minimal giveaway
 - Easy-to-operate touchscreen
 - Hygienic, easy to clean
 - Smallest footprint on the market



INNOVA
Food Processing Software

- ① **Powerful computer** with proven servo motor technology for extremely durable high-precision cutting and long lifetime.
- ② **Easy to operate touchscreen**
- ③ **Laser vision system** with 200 Hz camera technology ensures extreme top accuracy.
- ④ **High-speed** portioning at 90° degree angle.
- ⑤ **Remote service** access through Ethernet for maximum uptime (optional).
- ⑥ **Small footprint** – the compact design fits into small plant layouts.
- ⑦ **Ropanyl belts** for easy sanitization.
- ⑧ **Quick release belts allow easy** release and removal of belts for cleaning. No tools required.

I-cut 11 portioncutter

The I-Cut 11 is an accurate and reliable portion cutting machine, designed to bring immediate benefit to your bottom line. Being robust and easy to use, it is the perfect entry-level machine for smaller processors with simple portioning needs. It is also suitable for medium size operations and large companies needing to make a niche product. It offers straightforward basic cutting performance and will cut its infeed material into fixed-weight or fixed-length portions.

With just a few touches to its control panel, you can produce accurate portions of boneless meat products from beef, pork and

veal. The equipment's integrated software features a number of pre-programmed, standard cutting patterns. The speed and versatility of the I-Cut 11 will save you substantial amounts of labor. Also, improvements in yield will ensure a very fast payback on your investment.

The machine has been designed for easy and thorough cleaning. Its compact design makes the I-Cut 11 Portion Cutter easy to install in virtually any small plant layout.

Examples of products

Input



Pork loin
2500-3000 g (5.5-6.6 lb)



Pork neck
1500-2500 g (3.3-5.5 lb)



Beef striploin
1000-4000 g (2.2-8.8 lb)



Beef tenderloin
1000-3000 g (2.2-6.6 lb)

PRODUCT DIMENSIONS

Maximum product height	100 mm	(3.9 in)
Maximum product length	650 mm	(25.6 in)
Maximum product width	250 mm	(9.8 in)

MACHINE DIMENSIONS

Machine width	1000 mm	(39.3 in)
Machine length	2700 mm	(106.3 in)
Machine height	1650 mm	(65 in)

