

Increase fillet value with portioning flexibility

FleXicut Tres



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- 300mm wide X-ray capability for large fillets
 - Portion for maximum fillet value
 - Optimize yield with accurate pinbone removal
 - Flexibility with dual cutting technologies

Superb performance with X-ray bone detection

As fillets pass through the 300mm wide X-ray scanner, a high-resolution X-ray locates bones as small as 0.2mm, the X-ray is also used to accurately measure and weigh individual fillets.

The FleXicut Tres provides incredible cutting flexibility in portioning using dual technologies of three water-jet robots and twin cutting blades.

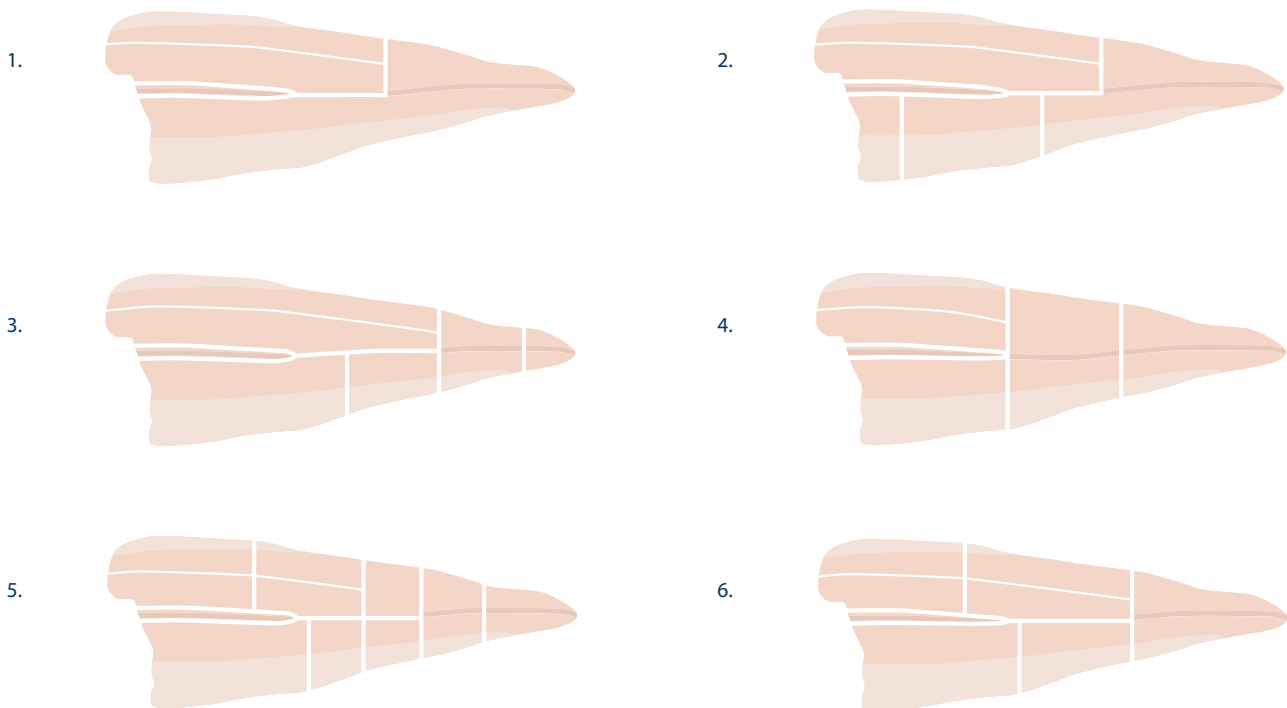
Water-jet robot cutters and twin cutting blades operate in tandem to increase portioning flexibility with multiple cutting abilities. Intelligent software analyzes the X-ray scans and automatically adjusts cut angles to the shape and thickness of each fillet to

ensure precision bone removal and portioning that minimizes raw material cut-off.

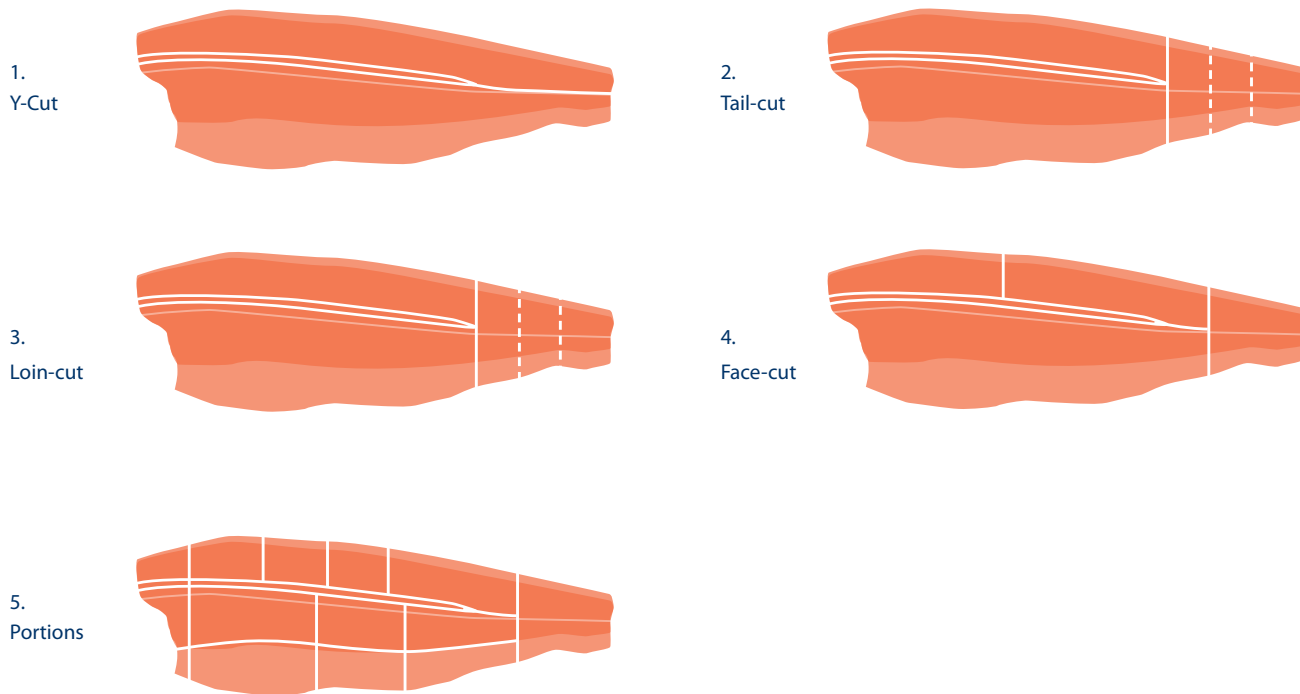
The three water-jet cutting robots remove pinbones and make curved horizontal cuts, while the twin blades make vertical cuts according to predefined cutting patterns, specific weight, length and shape.

Preprogrammed cutting patterns focus on high-value portioning improving fillet utilization for processors of large whitefish and pre-rigor salmon fillets.

Cutting patterns example: Whitefish



Cutting patterns example: Salmon

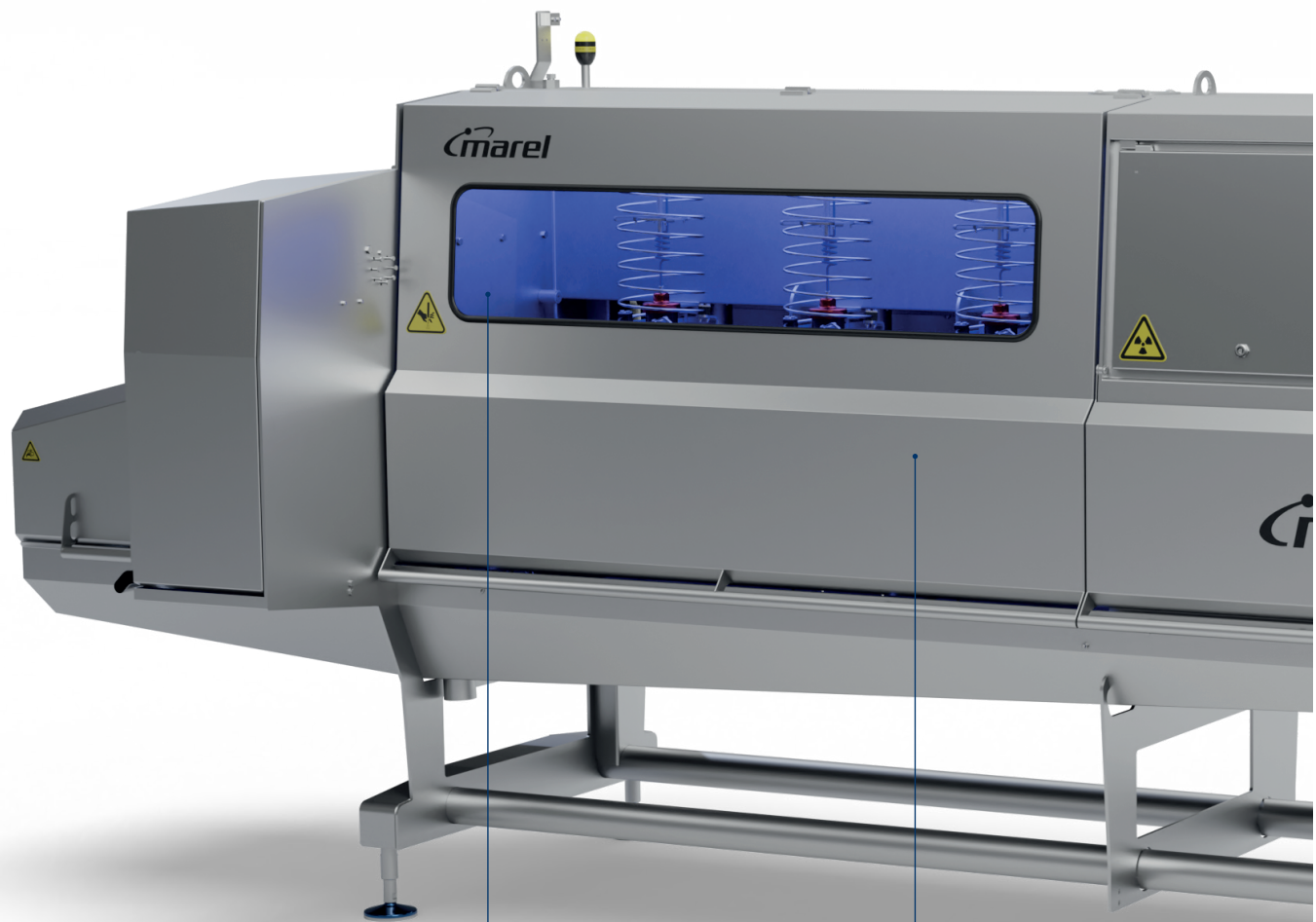


Innovative products with FleXicut Tres example



The advanced technology of the

The advanced technology of the FleXicut Tres improves yield and reduces labor dependency for Pre-Rigor salmon pinboning and portioning. With the FleXicut Tres, salmon processors can control throughput to suit changes in processing.



X-ray vision and 3D scan

A high-contrast x-ray locates bones as small as 0.2mm. 3D scanning measures the shape and density of the fillets for cutting based on weight.

Precision cutting

Water-jet robot cutters and dual blades cut straight, angles and curves, removing bones and portioning with minimal cuts

FleXicut Tres



User friendly interface

Quickly and easily change programs and portion patterns

TECHNICAL FEATURES

Capacity*	50 fillets/min
Fillet height	45mm
Fillet width	300mm
Fillet length	900mm
Water consumption (average)	12 liters/min
Dimension LxWxH	4815x1620x2215mm
Weight	1600kg
Electricity standard	3x400V +N + PE 50Hz
Compressed air	100 liters/min at 6 bar

* At maximum belt speed of 0.42m/s, based on a fillet length of 450mm, with 50mm between fillets

Software

Benefits of Innova for the FleXicut

- Lets you change settings quickly and remotely in response to demand
- Collects and analyzes real-time and historical data, providing vital insights
- Powerful editor for creating and maintaining cutting programs
- User-friendly, centralized management of material flow to other destinations

Monitor and control fish processing

The Innova module for the FleXicut and FleXicut Salmon lets you monitor and control your pinboning, trimming and portioning in real time. Dashboards provide live feedback for a clear overview of processing, meaning you can quickly and easily make adjustments to ensure production is running optimally. Easy-to-use program management allows you to control FleXicut settings remotely and for multiple devices.

Get operational insight

Vital performance data is collected and stored in the Innova database, enabling you to analyze and optimize your process.

This statistical analysis takes away the guesswork and allows you to make effective, data-driven decisions.

Connect your business

Innova software can be implemented stand-alone with your FleXicut, or it can be integrated with other Marel processing equipment across a full-line solution. Valuable KPIs provided by Innova help you make intelligent decisions to maximize your results.

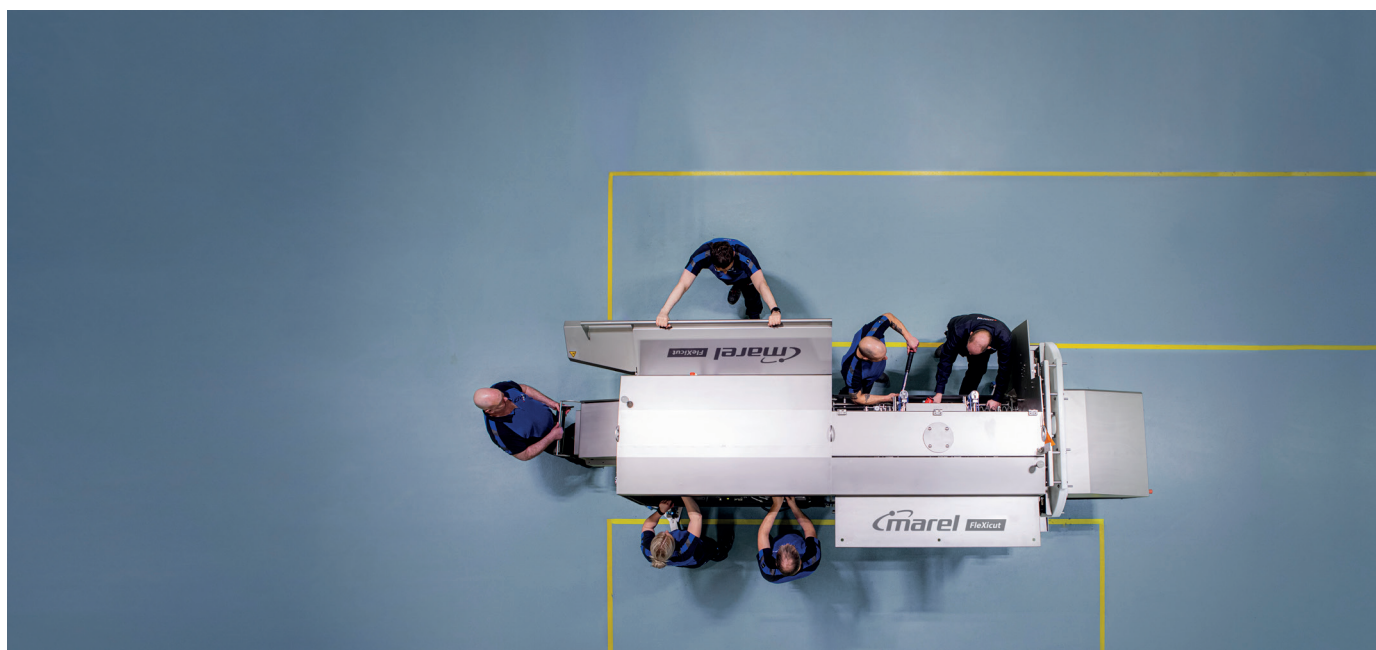


Service

Marel offers a range of service solutions to prevent failures, maximize performance, or in case of unexpected breakdowns, remote or onsite assistance.

Marel has offices in 30 countries across all regions and a global network of highly skilled professionals that provide remote as

well as onsite service support. We provide quality spare parts and customized service agreements for our customers to ensure optimal performance of Marel equipment.



TRANSFORMING FOOD PROCESSING

