

Accurate portioning of meat made easy

I-Cut 130



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

I-Cut 130

The I-Cut 130 portion cutter is the ideal machine for high-value portioning of meat.

The machine's robust design makes cleaning easy, ensuring optimal hygiene.

Hardware

- Next generation laser and mirror vision system ensures greatest possible accuracy
- Powerful computer and PLC controllers with proven servo motor technology
- High-speed portioning up to 1000 cuts per minute
- Active product holder arms and back hold fork for efficient product stability during portioning process of round and odd-shaped products
- Removable Ropanyl belts for optimal sanitation
- Ethernet connection for remote access using Innova, Marel's Food Processing Software
- Secomea module for secured remote service access

Software

- Powerful computer with innovative cutting capabilities and superior programming flexibility
- Automatic, dynamic belt speed adjustment for higher throughput
- Knife speed adjustable to suit each individual product
- Intuitive, user-friendly and multilingual operation via 15" easy-to-operate touch screen
- Remote programming and reporting abilities via Innova, Marel's Food Processing Software



PRODUCT DIMENSIONS

Max. Height	150 mm / 5.9 inch
Max. Length	750 mm / 29.5 inch
Max. Width	270 mm / 10.6 inch

MACHINE DIMENSIONS

Height	1590-1940 mm / 62.6-76.4 inch
Length	3270 mm / 128.7 inch
Width	1315 mm / 51.8 inch



Product volume calculate by vision system



Open construction and easy access for cleaning

Accurate and intelligent option for separating and aligning portions

Separating and aligning portions has always been a challenging task, even for an intelligent portioning machine. This is because of the way meat proteins bond pieces together after slicing. The patented Singulator automatically separates and aligns fresh boneless beef portions such as loins and necks. It does this right at the knife and at up to 200 pieces per minute. It can handle products variable in length and weight, including slices of 80-120 grams and roasts of up to 800 grams. The Singulator works seamlessly with other processes such as weighing, grading/batching, marinating, and packing solutions.



The I-Cut 130's vision system and flexible software support provide superior portioning accuracy, while ensuring maximum optimization of each individual item of raw material, with minimal giveaway. Using the latest in laser vision technology, the I-Cut 130 portion cutter sets a new benchmark for vision systems. Numerous advanced cutting patterns and software features ensure maximum return on investment, while routine touchscreen operations are made easy with flexible, intuitive and multilingual instructions.



TRANSFORMING FOOD PROCESSING

