

I-Cut 130 PortionCutter

Accurate portioning of salmon made easy



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The I-Cut 130 PortionCutter is the ideal solution for high-value portioning of salmon into fixed-weight and fixed-length portions. It has been designed with advanced software to guarantee maximum return on investment.

Flexible software solutions such as intelligent spacing between individual portions and automatic belt adjustment significantly increase throughput and thereby profitability. In addition to this, the intelligent choice of cutting patterns ensures optimal use of raw materials.

The I-Cut 130 PortionCutter features a powerful computer and new laser vision system with a 200 Hz camera technology that ensure unmatched accuracy. The new generation touchscreen makes daily operation and programming easier than ever before.

- **Extreme accuracy**
- **Easy operation touchscreen**
- **Minimal giveaway**
- **Hygienic and easy to clean**



Hardware

- New laser vision system with 200 Hz camera technology ensures extreme accuracy
- Multiple cutting angles – 45, 55, 65 and 90 degrees – for increased plate coverage and innovative cutting patterns. Up to 1000 cuts per minute
- Built-in TrimSort and trim take-away system for efficient sorting on separate outfeed (optional)
- Ropanyl belts for easy sanitization
- Active product holders for efficient product infeed and cutting of round and odd shaped products

Software

- New and powerful computer with proven servo motor technology for high-precision cutting and long lifetime
- Remote service access through Ethernet for maximum uptime (optional)
- Easy-to-operate touchscreen makes daily operation easy
- Intelligent spacing between portions for higher throughput
- Automatic belt speed adjustment for higher throughput

Product dimensions

Maximum product height	150 mm	(5.9 in)
Maximum product length	750 mm	(29.5 in)
Maximum product width	270 mm	(10.6 in)

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)

Examples of products



Input	1500 g, 550 mm (3.3 lb, 21.7 in) salmon fillet, without skin	1500 g, 550 mm (3.3 lb, 21.7 in) salmon fillet, without skin or with skin	800 g, 500 mm (1.76 lb, 19.7 in) salmon loin, without skin or with skin	3500 g, 600 mm (7.7 lb, 23.6 in) whole de-headed salmon	1500 g, 550 mm (3.3 lb, 21.7 in) salmon fillet, without skin or with skin
Output	Fixed-weight portions 150 g (5.3 oz) 45° cut	Fixed-weight portions 100 g (3.5 oz) 90° cut	Fixed-weight portions 125 g (4.4 oz) 90° cut	Fixed-weight whole salmon steaks 175 g (6.2 oz) 90° cut	Fixed weight 900 g tail, 150 g portions (31.7 oz tail, 5.3 oz portions)
* Throughput per hour up to	4500 kg (9921 lb)	3300 kg (7275 lb)	2600 kg (5732 lb)	4800 kg (10582 lb)	4500 kg (9921 lb)

* Depending 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.