

Exceptional salmon slicing capabilities

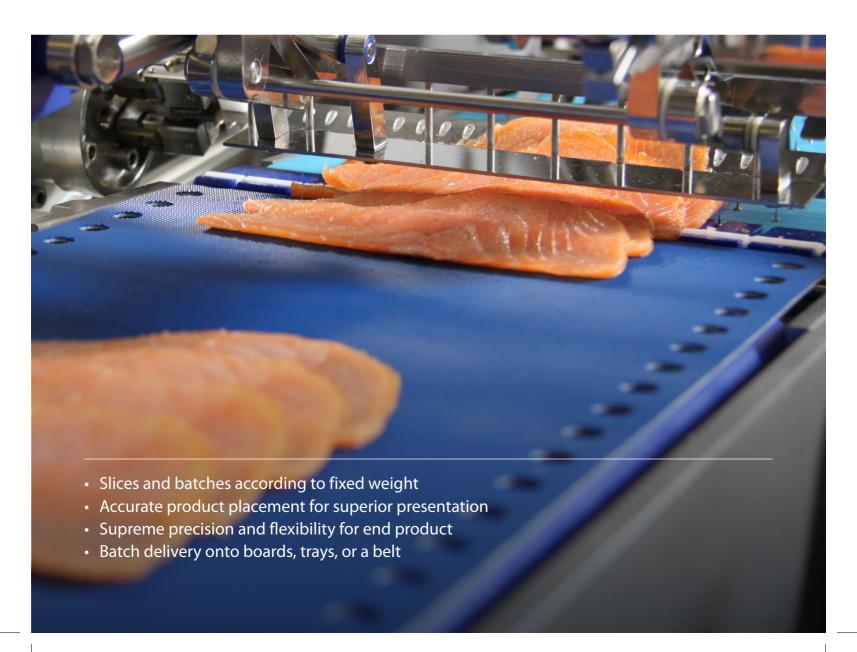
Retail Pack Slicer I-Slice 3400

High accuracy and utilization

The Retail Pack Slicer I-Slice 3400 is meeting the consumer demands for new salmon products—to make smaller package sizes and enable the production of shorter slices.

Designed to automatically and efficiently produce fixed weight

retail packs of sliced salmon, the I-Slice 3400 slices and batches salmon to fit every pack's size and weight down to 50 g. With an option to upgrade to a multi-angle slicer with a cutting angle interval of 8° - 72° , the accuracy and flexibility of the I-Slice 3400 are unmatched.







TECHNICAL FEATURES Capacity Up to 90 kg/h* Line capacity App. 360 kg/h* (with 4 slicers) **Cutting angle** 8°-40° / Optional 8°-72° Max cutting width 1 x 250 mm Max product length 750 mm Max product height Up to 60 mm Max slice length 200 mm Slice thickness 2-20 mm Batch size 2-50 slices / up to 1000 g Product temperature -0 °C to +- 4 °C 3x400V + N + PE / 3x220V + PE Electricity Power consumption Compressed air 50 l/min. min. 8 bar pressure Dimensions L x W x H 3330 x 1380 x 1610 mm Weight 1050 kg BOARD/TRAY SIZE Min./max length 90-460 mm Min./max width 65-250 mm Max depth trays 40 mm

Hands-free handling

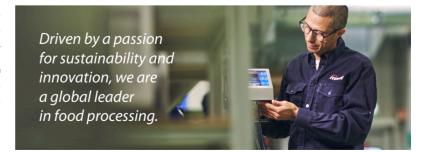
The I-slice 3400 is safe for all users to operate and made simple through the multilingual color touch screen. The process is entirely automated, resulting in the utmost efficiency and superior product presentation on a board, tray, or conveyor for skin packing.

The salmon fillets are first weighed and scanned to calculate the optimal utilization, reducing waste to a minimum. Each slice is cut to meet the defined weight, and accurate batches are created according to the pack size. The slices in each batch are perfectly aligned for exceptional pack presentation and spaced to match the board size automatically, eliminating the need for manual handling.

Extended flexibility

While the standard cutting angle interval is 8°-40°, the retail pack slicer is available as an upgraded edition with an angle interval of 8°-72°, enabling the production of high-angle products like portions and short slices.

Marel can offer various complete solutions with up to 4 slicing units, with checkweighing and packing customized to your needs.



^{*} Depending on batch configuration