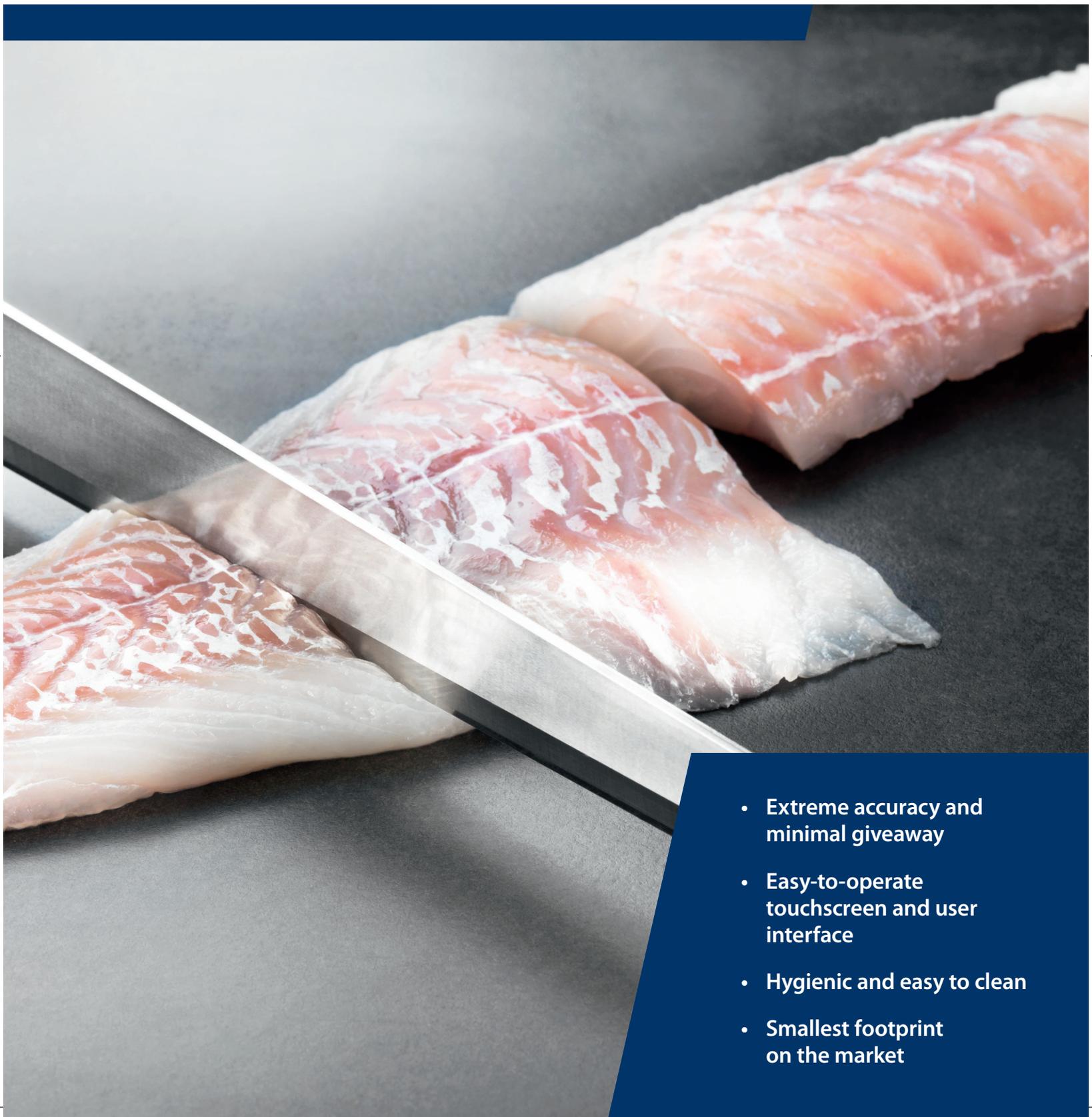




# I-Cut 11 PortionCutter

Accurate portioning of whitefish made easy



- Extreme accuracy and minimal giveaway
- Easy-to-operate touchscreen and user interface
- Hygienic and easy to clean
- Smallest footprint on the market



- 1 New and powerful computer** with proven servo motor technology for high-precision cutting and long lifetime.
- 2 New generation touchscreen and user-interface.** Easy-to-operate.
- 3 New laser vision system** with 200 Hz camera technology ensures extreme accuracy.
- 4 Open and easy to clean knife system.**
- 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.** Easy release and removal of belts for cleaning – no tools required.

## I-Cut 11 PortionCutter

The I-Cut 11 PortionCutter is an accurate and reliable portioning machine designed to give immediate results on your bottom line. The I-Cut 11 is the ideal solution for high-value portioning of whitefish fillets into fixed weight and shapes. With only a few touches to the control panel you can move away from inaccurate cutting by hand to accurate portions on weight every time. You can make substantial savings on labour due to the speed and versatility of the I-Cut 11. Improvements in yield will furthermore secure a very fast payback on your investment. The machine has been designed for easy and thorough cleaning to comply with food safety regulations. The compact design makes it easy to install the I-Cut 11 PortionCutter in almost any small plant layouts.

### 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)

#### Examples of products

<b>Input</b>	250-1500 g (8.8 oz-3.3 lb) Cod fillet, fresh & light salted, pollack, haddock	200-500 g (7-17.6 oz) Cod belly/tail, pollack, haddock	300-600 g (10.6-21.2 oz) Cod loin, pollack, haddock
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<b>Output</b>	Fixed-weight portions	Fixed-weight portions cut from belly and tail	Fixed-weight portions cut from loin
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\*Throughput depends on product size, portion size and optimal loading.

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Marel is the leading global provider of advanced equipment and systems for the fish, meat, and poultry industries.