

# I-Cut 11 PortionCutter

Accurate portioning made easy



## I-Cut 11 PortionCutter

The I-Cut 11 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.

The I-Cut 11 PortionCutter features a powerful computer and advanced laser vision system that ensure unmatched accuracy and minimal giveaway. The new generation touchscreen makes daily operation and programming easier than ever before.

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 any small plant layouts.

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



# INNOVA

Food Processing Software

- 1 New and powerful computer** with proven servo motor technology for high-precision cutting and long lifetime.
- 2 New generation touchscreen.** Easy-to-operate touchscreen makes daily operation easy.
- 3 New laser vision system** with 200 Hz camera technology ensures extreme accuracy.
- 4 High-speed** portioning in a 90° degree angle.
- 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.

## 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)

### Product examples



<b>Input</b>	1500 g, 550 mm (3.3 lb, 21.7 in) salmon fillet, skinless or skin on	800 g, 500 mm (1.76 lb, 20 in) salmon loin, skinless or skin on	3500 g, 600 mm (7.7 oz, 23.6 in) whole de-headed salmon	1500 g, 550 mm (3.3 lb, 21.7 in) salmon fillet, skinless or skin on
<b>Output</b>	Fixed-weight portions 100 g (3.5 oz)	Fixed-weight portions 125 g (4.4 oz)	Fixed-weight whole salmon steaks 175 g (6.2 oz)	Fixed weight 900 g tail 150 g portions (31.7 oz tail 5.3 oz portions)
<b>* Throughput per hour up to</b>	1550 kg (3417 lb)	1750 kg (3858 lb)	1500 kg (3307 lb)	2160 kg (4762 lb)

\*Throughput depends on product size, portion size and optimal loading.

368.10-Sep16-ENG

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FOOD PROCESSING**

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