

# Portion Cutting

Quality portion cutting made easy



- Superior accuracy
- Minimal giveaway
- High yield performance

# Speed and precision

Good portion cutting is all about automated high-speed, high-precision performance. At Marel, we use the latest state-of-the-art hardware and software technology to ensure superior accuracy and maximize the use of raw materials, giving you the best return on investment.

## High productivity

Automation can increase your profits considerably by raising productivity and helping you achieve close to 100% product utilization, thanks to superior accuracy and minimal giveaway.

## Proven innovation

Marel has been the leading innovator of portion cutters for more than 20 years. With more than 2,200 machines installed worldwide, our equipment helps you keep pace with the constantly evolving demands of your customers.

Our portion cutters have set the industry standard, leading the way in traceability and food safety, and helping processors maximize their product yield, quality and throughput.

## Hygiene

All Marel portioning equipment is made to meet the highest hygiene standards with fast and efficient cleaning that complies with food safety regulations.

## Standard cutting patterns

The equipment features several pre-programmed standard cutting patterns, as well as special cutting programs such as the “Cut n’ batch” program that ensures a specific target weight for a whole batch rather than individual pieces.

## Production performance

Optimize portion cutting with Marel’s Innova Food Processing Software.

Innova’s built-in traceability engine means that every portion can be traced back to its source. The software provides easy-to-use remote programming for setting up and changing cutting programs, and to share cutting programs among two or more portion cutters.

Innova enables detailed analysis and monitors performance in real time with dashboards to improve overall production performance.





# Quality portion-cutting equipment

With a wide range of machines to choose from, combined with intelligent software options, you can produce an endless variety of products. All our portion cutters perform highly accurate and reliable fixed-weight and/or fixed-length portioning for whitefish or salmon. They deliver high yield with minimum waste for maximum profits. Marel portion cutters are designed with maximum programming flexibility and have next generation touchscreens for easy selection of cutting patterns.

## Single-lane portion cutters

For fresh, boneless whitefish and salmon, as well as whole salmon (up to 6 kg)



### I-Cut 11 PortionCutter

The I-Cut 11 PortionCutter is suitable for smaller companies with no need for advanced cutting patterns. It cuts at 90° and offers a variety of standard cutting patterns.

- Smallest footprint on the market
- A variety of standard cutting patterns

### I-Cut 130 PortionCutter

The I-Cut 130 PortionCutter offers advanced cutting patterns and programs, making it easy to cut and batch, prioritize high-value cuts and control orders. It is ideal for larger processing facilities, as well as companies that need special cuts such as 45°, 55°, 65° and 90° cuts.

- Optimize throughput with intelligent spacing between portions/batches and automatic belt adjustment
- Innovative cutting patterns







# Dual-lane portion cutters

For fresh, boneless whitefish and salmon



## I-Cut 610 PortionCutter

The I-Cut 610 PortionCutter is designed specifically to meet the processing needs of larger companies. It is suitable for integrated solutions or as part of a complete processing line. The I-Cut 610 has double the capacity of two individual portion cutters, but with a smaller footprint.

- Small footprint, high capacity
- Innovative cutting patterns

## I-Cut 122 PortionCutter

The innovative I-Cut 122 PortionCutter takes portion cutting to the next level with extremely fast angled cutting, suitable for small to medium-sized products. Its high-speed functioning maximizes yield and its innovative cutting patterns include uniform cube-cutting.

- Extremely fast – up to 2,000 cuts/min per lane
- New vision control technology boosts accuracy





### SpeedSort

The SpeedSort is integrated into a processing line with portion cutting to seamlessly remove trim rejects or to sort products, thereby raising productivity.

The system's ultra-fast retraction conveyor opens and closes so quickly that it can remove trim from both the front and back of a single product.

- High-speed product sorting and trim removal

### StripCutter

The easy-to-use StripCutter cuts fixed-width portions at high speed. The versatile machine provides a range of cutting options to cut products into strips, splits, steaks or diced portions.

- Very high cutting quality
- High throughput



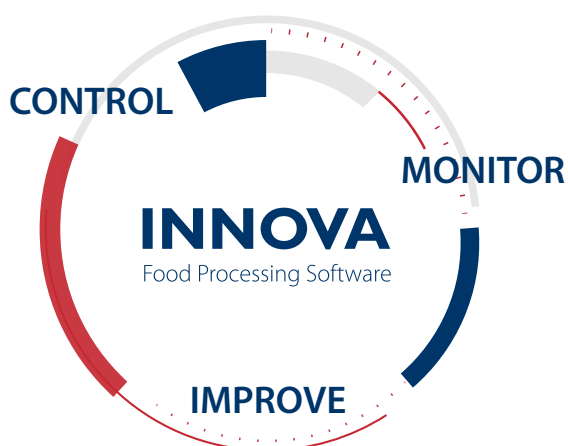


# Innova Food Processing Software

**With Innova, fish processors can maximize yield and throughput, conform to quality standards and ensure food safety. The powerful food processing software helps increase product quality and value by monitoring production, supporting process improvements and raising efficiency. It makes it easy for processors to benchmark suppliers and prevent potential production problems.**

Innova provides a solid foundation for reliable data collection. It ensures full traceability and quality control throughout the value chain as well as communicating with planning and business management systems.

This unique tool monitors key performance indicators such as yield, throughput, capacity and labor efficiency. The modular portfolio offers applications for everything from simple device control up to plant-wide total processing solutions.



## Innova for I-Cut

To ensure the best portion-cutting performance, Innova can provide a complete overview of all aspects of the portion-cutting process and its results.

A clear graphical interface enables the user to see and change programs and products running on the equipment. Reports on critical factors such as giveaway, throughput and efficiency can quickly be generated.

- Remote control of portion cutters
- Real-time monitoring for quick intervention and for reducing giveaway
- Reports that enable historical analysis of raw material and results
- Built-in traceability support
- Easy, fast and cost-effective implementation

With the insight you gain from Innova, you can make intelligent decisions on how to optimize your portion cutting results, while ensuring that production conforms to quality and food safety standards.





# Proven solutions

Our portioning line systems meet the varying needs of processors for grading, weighing and packing.



Integrated solution developed by Marel Fish. With an I-Cut 130 and a Smartline Grader the customer is able to handle multiple portioning and batching jobs at the same time.

Based on many years of experience and close cooperation with customers, our product specialists carefully design systems that add the maximum value in terms of automation, flexibility, accuracy and efficiency.

From manual packing to automatic grading into polystyrene boxes, or for delivery into trays for packing in a thermoformer, our dedicated consultants are ready to assist with advice and guidance to help you find the best solution for your processing needs.



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

With offices and subsidiaries in over 30 countries on six continents and a vast global network of agents and distributors, Marel's expertise in local markets and requirements helps it deliver the best processing innovation for its customers.

Our dedicated R&D teams ensure that we provide the latest technology for all stages of the processing value chain; ranging from single scales to integrated production lines and turnkey systems.