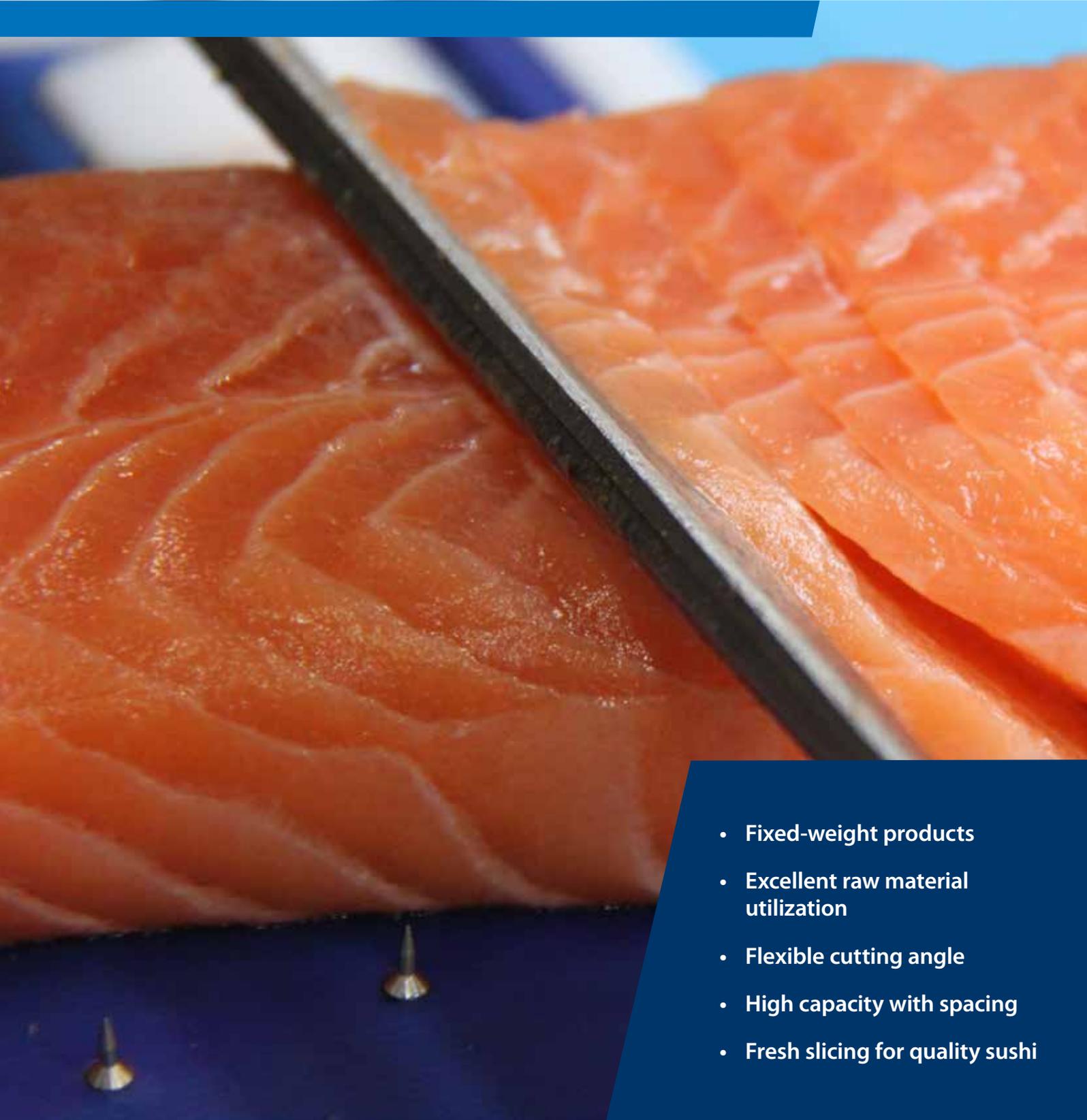


# Slicing for sushi products

For fresh salmon and similar species



- Fixed-weight products
- Excellent raw material utilization
- Flexible cutting angle
- High capacity with spacing
- Fresh slicing for quality sushi

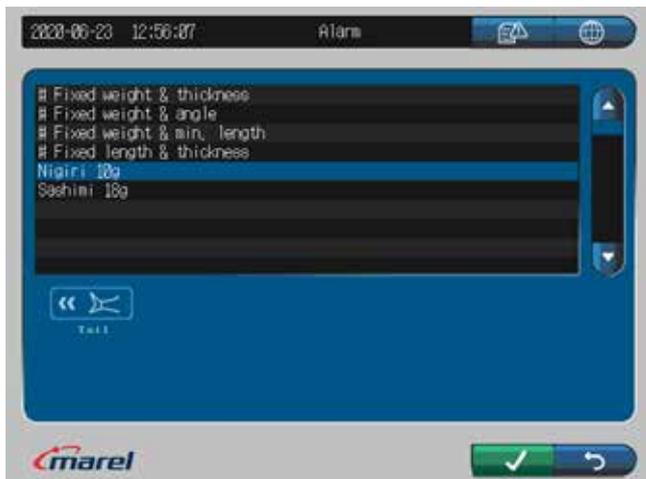
# Take your sushi production to the next level

## Meeting the demand for sushi

As sushi consumption grows, so does the need for higher-capacity fish cutting for sushi dishes.

With a Marel slicer, you can increase your volume, cutting fresh fish daily with excellent accuracy, minimal waste and very little handling, all while producing a high-quality end product.

The slicers can be used for cutting fish most frequently used for sushi, like salmon, tuna and kingfish.



## Flexible production

The slicers can cut fish at angles of up to 70° and as fine as 2 mm thick, delivering the correct pieces for sashimi and nigiri.

The fresh fish is cut at 0 °C +/- 4 °C, depending on the condition of the fish, to get the best-quality slices.

Operating the slicers is safe and easy, with a touch screen for all settings and operations. You can specify and store each product type you make as a program on the slicer, making it simple to change the production from one product type to another.



# Slicing that matches your needs

We offer three types of slicing machines for raw sushi cuts that suit different needs in terms of volume, accuracy and special features. The slicers can each be delivered as a solution with a packing line.

## MSC 90 MA - Small and flexible

This smaller slicer is a perfect match for companies with small to medium production volumes. This is an extremely reliable machine with very high slicing quality and maximum flexibility on the cutting angle interval.



## I-Slice 135 MA - Unique accuracy

This is the most advanced slicer on the market, with all the special features in our slicing program. By using 3D vision scanning of the fillet or loin, it can precisely cut products at fixed weight or with fixed thickness and length. The slicer cuts each fillet or loin to get the most usable slices possible, minimizing waste and boosting your yield.



## SC 250 MA - High speed for large volumes

This dual-lane slicer can perform at high speed and still make high-quality products. With up to 250 cuts per minute, the slicer provides a production volume that is unmatched by any other slicer. It has special features like cutting products with fixed thickness and length, and it can space out the slices after cutting, making them easy to handle on the production line.



## Book a demo

The best way for you to experience the performance of our slicers is to try them out with your own raw material. You can book a demo session with us, and we can schedule a day for you to visit our demo center and bring your own fish.

Alternatively, you can ship your fish to our demo center, and we'll perform a demo based on your product specifications. It can be a live online session, or we can record the test and send you a video of the session.

Contact your local Marel representative to book your demo, or send an email to [smarter.sushi@marel.com](mailto:smarter.sushi@marel.com)



# Technical features

	MSC 90 MA	I-SLICE 135 MA	SC 250 MA
Capacity - max cuts / minute	90	125	250
Cutting angle interval	8-70°	8-68°	10-68°
Slice thickness mm	2-600	2-300	2-600
Max slice length mm	200	250	250
Max product height and length mm	45 / 700	80 / 750	50 / 750
Max cutting width mm	205	250	2 x 220
Fixed weight		•	
Fixed thickness and length		•	•
Spacing of slices		•	•
Advanced trimming options		•	
Product holder for better yield		•	
Infeed scale		•	Optional
Innova software compatible		•	•
Dimensions mm (L x W x H)	2090 x 780x1440	3650 x 1000 x 1610	2950 x 1180 x 1500
Weight kg	305	775	750



# Complete solutions

We also design processing solutions, for efficient manual lines that ensures a smooth workflow and reduce handling of the raw material, when you prepare fillets and loin pieces prior to cutting on the slicer. You can make bulk packages for the production of Nigiri and other types of sushi, or retail packs with ready-to-eat sashimi slices.





## Other equipment

We have a range of equipment for other processing steps before slicing, such as filleting, trimming, pin bone removal and skinning, primarily designed for salmon.

We offer scales to weigh your products before packing. Marel scales are specifically designed to withstand the harsh environment of food processing plants without any trade-off in weighing accuracy.

### Traceability from source to shelf

Food safety is essential when handling raw and fresh fish, and traceability is a vital part of this. Our Innova software can collect data during the whole production process, which enables you to trace every product back to its source. This traceability is key to reassuring your customers about the quality and safety of your products.



## INNOVA

Food Processing Software

F1000-EN-20-07



In partnership with our customers, we are transforming the way food is processed. Our vision is of a world where quality food is produced sustainably and affordably.

**TRANSFORMING  
FOOD PROCESSING**

[marrel.com/fish](https://www.marel.com/fish)