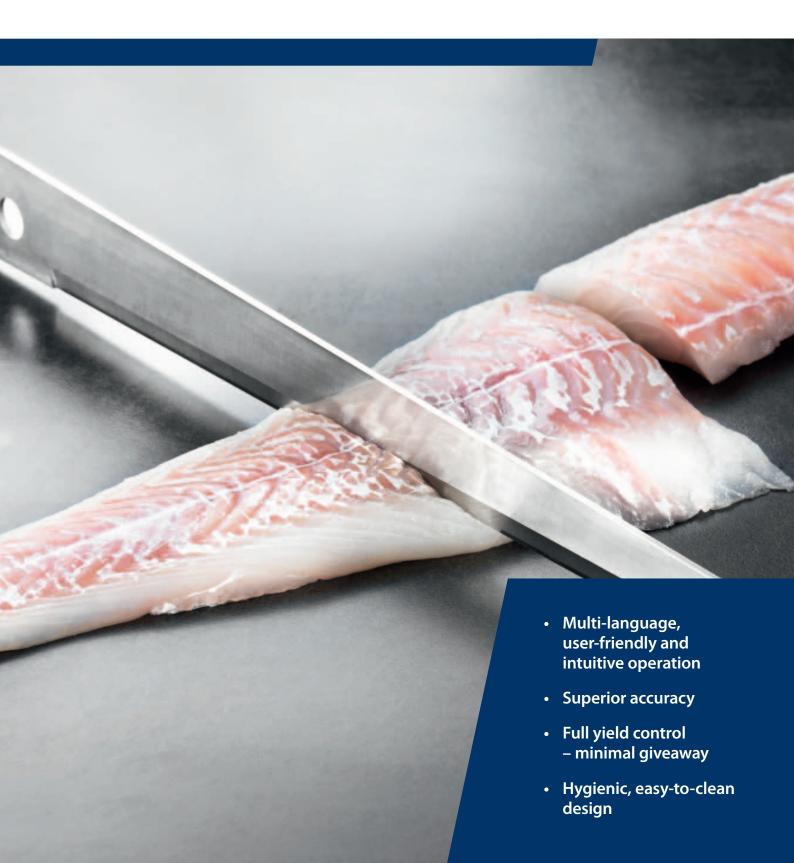


I-Cut 130 PortionCutter

Accurate portioning of whitefish made easy





New Generation I-Cut 130 PortionCutter

The I-Cut 130 PortionCutter is designed specifically to meet the processing needs of larger companies. It is the ideal solution for cutting fresh, boneless fish into portions of fixed weight and/or fixed length.

The new generation processing software provides superior programming flexibility and a variety of specialized cutting patterns. It guarantees consistently superior accuracy and optimum usage of raw materials. This results in high-quality products with maximum return on investment.

The I-Cut 130 PortionCutter has been designed for easy and thorough cleaning to comply with food safety regulations.



HARDWARE

- New, powerful computer with proven servo motor technology for long lifetime
- New laser vision system with the latest camera technology ensures extreme accuracy
- High-speed cutting up to 1000 cuts per minute
- Active product holders effectively stabilize the product during cutting (optional)
- TrimSort system efficiently removes trim parts (optional)
- Removable ropanyl belts for easy sanitization

SOFTWARE

- Powerful computer with innovative cutting capabilities and superior programming flexibility
- Intelligent spacing between portions for easier packing downstream
- · Automatic belt speed adjustment for higher throughput
- Intuitive, user-friendly operation via easy-to-operate touchscreen
- Remote programming and reporting abilities via Innova
- · Marel's real-time monitoring software

PRODUCT DIMENSIONS

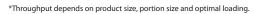
Maximum product height	150 mm	(5.9 in)
Maximum product length	980 mm	(38.6 in)*
Maximum product width	270 mm	(10.6 in)

^{*}Depending on belt speed.

MACHINE DIMENSIONS

Machine width	1315 mm	(51.8 in)	
Machine length	3270 mm	(128.7 in)	
Machine height	1665-1730 mm	(65.6-68.1in)	

Product examples					
Input	450 g (16 oz) J-cut fillet	600 g (21 oz) fillet	200 g (7 oz) belly/tail	300 g (11 oz) Ioin	500 g (18 oz) V-cut fillet
Output	Fixed-weight loin tip, loin, two center cuts & a tail portion, head & tail trim, for 100 g (4 oz) portions	Fixed-weight portions of 100 g (4 oz), head trim	Fixed-weight portions of 100 g (4 oz)	Fixed-weight portions of 100 g (4 oz), head trim	Fixed-weight loin of 300 g (11 oz), belly of 100 g (4 oz) & tail portion of 100 g (4 oz), tail trim
Throughput* per hour up to	4500 kg (9921 lb)	2000 kg (4409 lb)	1100 kg (2425 lb)	1550 kg (3417 lb)	1700 kg (3748 lb)





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