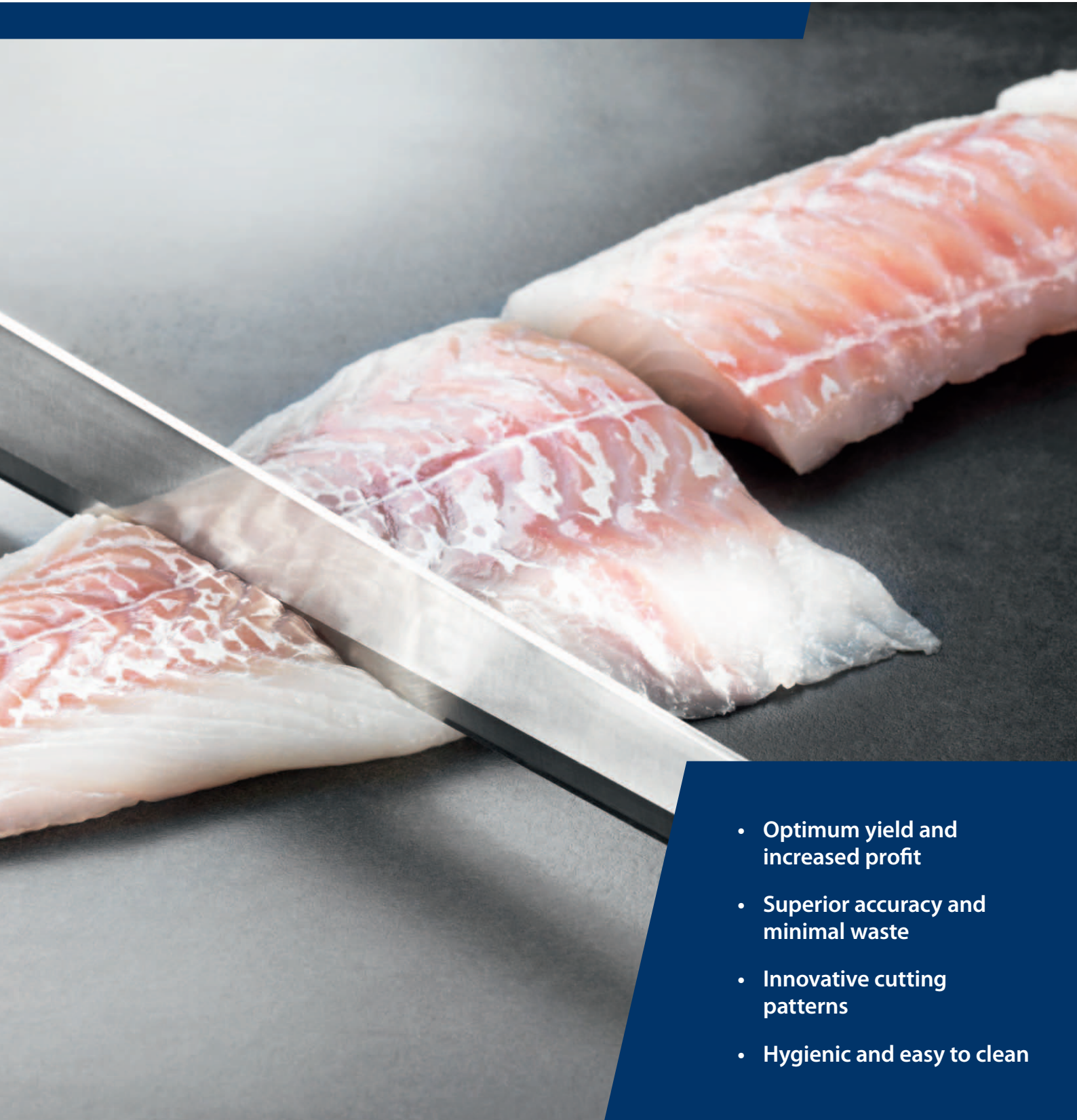


I-Cut 610 PortionCutter

Accurate portioning of whitefish made easy



- Optimum yield and increased profit
- Superior accuracy and minimal waste
- Innovative cutting patterns
- Hygienic and easy to clean

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 per lane
- Active product holders effectively stabilize the product during cutting (optional)
- TailRemover system efficiently detaches tail parts prior to downstream processing (optional)
- Removable ropanyl belts for easy sanitization

Software

- Innovative cutting patterns and superior programming flexibility
- Intelligent spacing between portions for higher throughput
- Automatic belt speed adjustment for higher throughput
- Intuitive, user-friendly operation via easy-to-operate touchscreen
- Remote service access for maximum uptime and fast service (optional)

Product dimensions

Maximum product height	150 mm	(5.9 in)
Maximum product length	Up to 1240 mm	(48.8 in)*
Maximum product width	250 mm	(9.8 in)

*Depending on belt speed and application.

Machine dimensions

Machine width	1700 mm	(66.9 in)
Machine length	3300 mm	(129.9 in)
Machine height	1600 mm	(63 in)



I-Cut 610 PortionCutter

The I-Cut 610 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 610 PortionCutter has been designed for easy and thorough cleaning to comply with food safety regulations.

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) loin	500 g (18 oz) V-cut fillet
Output	Fixed-weight loin tip, loin, two center cuts and a tail portion, head and tail trim 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) and tail portion of 100 g (4 oz), tail trim
*) Throughput per hour up to	3100 kg (6834 lb)	4000 kg (8818 lb)	2200 kg (4850 lb)	3100 kg (6834 lb)	3400 kg (7496 lb)

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



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