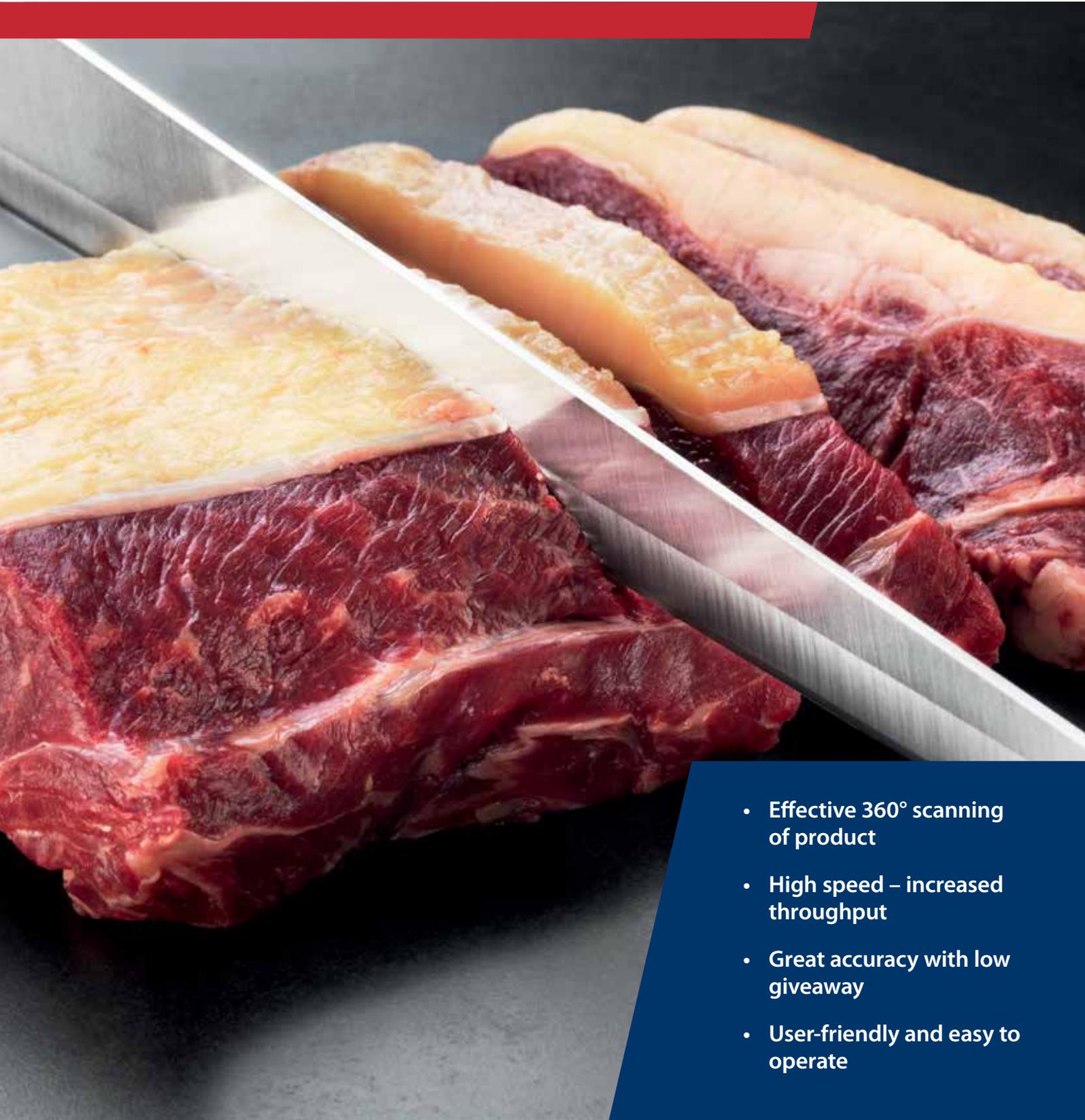


I-Cut 55 PortionCutter

Accurate portioning of meat made easy



- Effective 360° scanning of product
- High speed – increased throughput
- Great accuracy with low giveaway
- User-friendly and easy to operate



- ① **3-D scanning all around the product**
360° scanning ensures accurate and consistent measuring results. Three precision cameras are placed around the conveyor to prevent unseen areas and shadow effects.
- ② **No product movement**
The combination of unique V-belt design and product holder significantly reduces unintended product movement during cutting, and help ensure reliable, efficient product infeed.
- ③ **Open construction**
Large top-hinged doors provide easy access for cleaning and maintenance. Conveyor belts can be removed for inspection and cleaning, without using tools.
- ④ **Perfect product fixation**
The joint item technique and boundary detection system prevent products moving backwards while being cut.
- ⑤ **Safety stop**

I-Cut 55 PortionCutter

The I-Cut 55 is designed specifically for the accurate portion cutting of boneless meat products – beef, pork, veal and lamb. Using 360° laser technology to scan each product before cutting, the machine calculates the best possible cut figuration, ensuring minimal giveaway. Improved yield ensures more rapid return on investment and better profit opportunities. Pre-programmed calibration makes it easy to switch product set-ups in seconds. The PortionCutter can be adjusted from the touch-screen control panel at any time during the portioning process, which improves performance.

Product dimensions

Maximum product height	180 mm*
Maximum product length	950 mm
Maximum product width	300 mm

* With holder

Machine dimensions

Machine width	1650 mm
Machine length	3332 mm**
Machine height	1800 mm

** Including conveyor belts

Product examples						
Input:	3 kg pork loin	2.2 kg pork neck	5 kg rump without cap	2.5 – 6.5 kg bacon joints or pork loin roast	2.5 kg top butt without cap	4.0 kg ribeye
Output:	100 – 150 g	100 – 150 g	500 g = approx. 15 mm	0.9 – 2 kg	200 – 340 g	200 – 340 g
Portion accuracy ¹⁾ <100 g: g >100 g: %	1.5	1.5 – 2.0	1.5 – 2.5	1.0 – 1.5	1.5 – 2.0	2.5
Throughput ²⁾ per hour up to:	1200 – 1800 kg	1200 – 1800 kg	5800 kg	5500 kg	2000 – 3500 kg	2000 – 3500 kg

1) +/- 1 std. 2) Throughput depends on product size, portion size and efficient loading.

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