

# I-Cut 610 PortionCutter

Accurate portioning of salmon made easy



## 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 salmon fillets and fresh whole salmon 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.

- 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)

### Product examples



<b>Input</b>	1500 g, 550 mm (53 oz, 22 in) salmon fillet, skinless or skin on	800 g, 500 mm (28 oz, 20 in) salmon loin, skinless or skin on	3500 g, 600 mm (123 oz, 24 in) whole de-headed salmon	1500 g, 550 mm (53 oz, 22 in) salmon fillet, skinless or skin on
<b>Output</b>	Fixed-weight portions 125 g (4 oz) 90° cut	Fixed-weight portions 150 g (5 oz) 90° cut	Fixed-weight whole salmon steaks 200 g (7 oz) 90° cut	Fixed weight 900 g tail 150 g portions (32 oz tail 5 oz portions) 90° cut
<b>* Throughput per hour up to</b>	9000 kg (19842 lb)	5200 kg (11464 lb)	11000 kg (24251 lb)	9000 kg (19842 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.