

# Salmon Slicing

I-slice 135 series for maximum flexibility



## New features ensures greater stability

The I-slice 135 MA is a further development of Marel's fixed weight slicer program with the unique ability of making fixed weight slices or portions or with fixed length and thickness. With the improvements of the I-slice 135 the accuracy and stability of the machine is outstanding.

At the infeed the fillet is weighed and then it is scanned by a new camera with the latest vision technology to measure the volume of the fillet. With this data each fillet gets a cutting profile to meet the specifications of the final product.

A new cutting table has been designed with new style cutting belts to improve precision and stability of the product. For extra support a new product holder is fixating the fillet at the end part on the spike belt to keep it stable during the final cutting process. The operation of the I-slice is easy and safe for all users; through the multilingual colour touch screen all settings are easily made.

- Fixed weight slices, or fixed length and thickness
- Improved stability with product holder
- Minimum handling at retail packing
- High product inlet for special products



The I-slice 135 MA is made with an increased height of the product inlet facilitating cutting of special products. The slicer is available in two versions; as a standard slicer with a cutting angle interval between 8°-45° and as a multi angle edition cutting in a range between 10°-68° or 8°-66°.

Marel can offer a complete solution with 1, 2 or more slicing units, packing stations and check weighing set-ups, customized to meeting your exact requirements.



## Technical features

|                       |                               |
|-----------------------|-------------------------------|
| Capacity slicer:      | Up to 130 kg/h                |
| Cutting angle:        | 8°-45° or 10°-68°/8°-66°      |
| Max cutting width:    | 1 x 250 mm                    |
| Max product length:   | 750 mm                        |
| Max product height:   | 80 mm inlet opening           |
| Product temperature:  | -4° C to +4° C                |
| Electricity:          | 3x400V + N + PE / 3x220V + PE |
| Power consumption:    | 1,8 kW                        |
| Compressed air:       | 10 l/min. min. 8 bar pressure |
| Dimensions L x W x H: | 3640 x 980 x 1485 mm          |
| Weight:               | 720 kg                        |



Advanced touch screen panel for easy operation



Product holder for stable cutting



Improved transfer to board and packing line

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