



Marel StripCutter

High-speed cutting solution for fixed-size portions



- High throughput
- Phenomenal cutting quality
- Rapid blade changing
- Small and compact
- Maximum profit due to rapid payback

Flexible high-speed cutting of accurate portion sizes

The Marel StripCutter is an easy-to-use portioning machine that cuts fixed-size portions at high speed.

The Marel StripCutter cuts your products into strips, splits, steaks or diced portions, and is available in 400, 600 and 1000 mm belt widths. You have a vast range of cutting options as a result of easy adjustment of both speed and product width.

How it works

The infeed conveyor brings the product to the cutting section for accurate portioning size. To minimise giveaway, it is important to position the product correctly at the infeed conveyor. This can be done by using laser indication or stainless steel pointers.

The products, which are prevented from moving during cutting, will be delivered on the outfeed conveyor in fixed-sized portions, all ready for packing.

Easy cleaning

The StripCutter's design features soft edges that help ensure easy cleaning and quick drying.

Fixed blade StripCutter

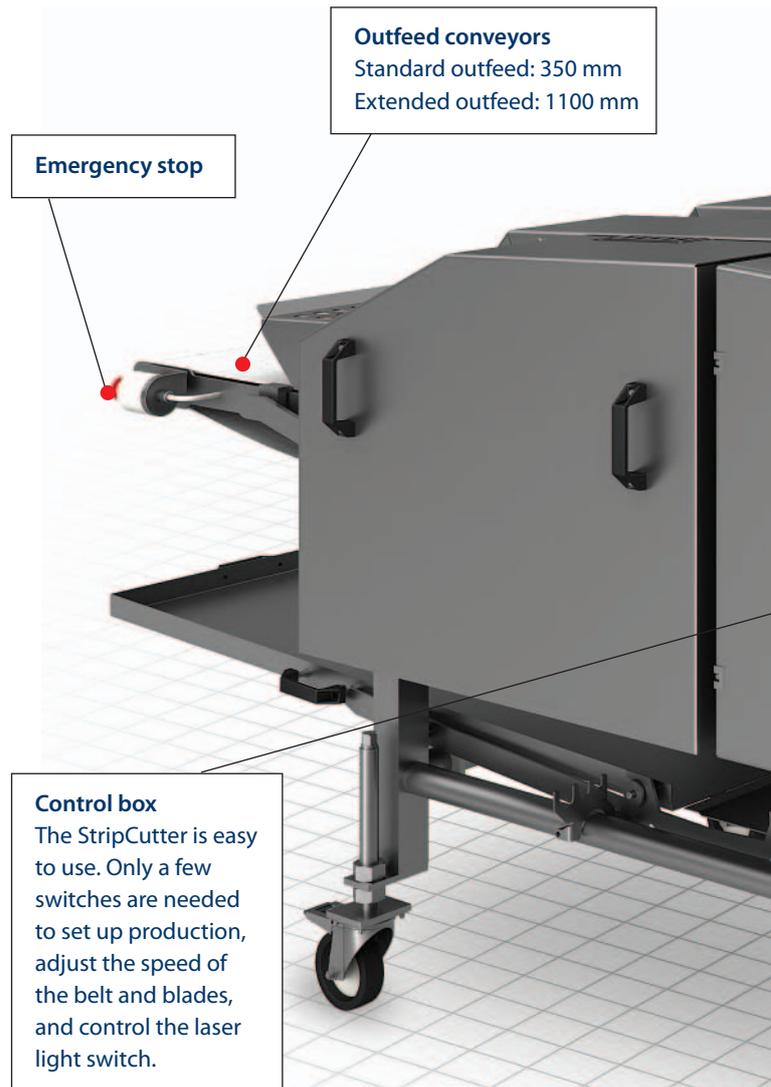
The cutting is carried out by a series of circular blades mounted on a rotating shaft. The distance between the blades determines the size of the portions.

On the fixed blade model of the Marel StripCutter, shifting the set-up for a different distance between the blades involves changing the entire blade shaft.



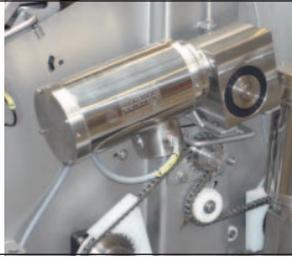
Adjustable blade StripCutter

The 600 mm and 1000 mm models of the Marel StripCutter feature adjustable blades as an option. This makes it easy to move the blades from side to side to comply with different portion size requirements. The cutting roller at the bottom moves in step with the blade, so that the product to be cut is held securely in position. The minimum distance between the adjustable blades is 45 mm.



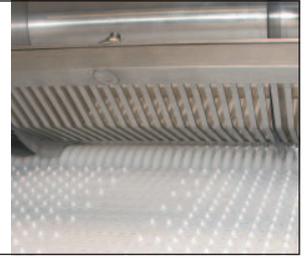
Stainless steel motors (option)

The stainless steel components ensure great durability when dealing with salted products, in particular.

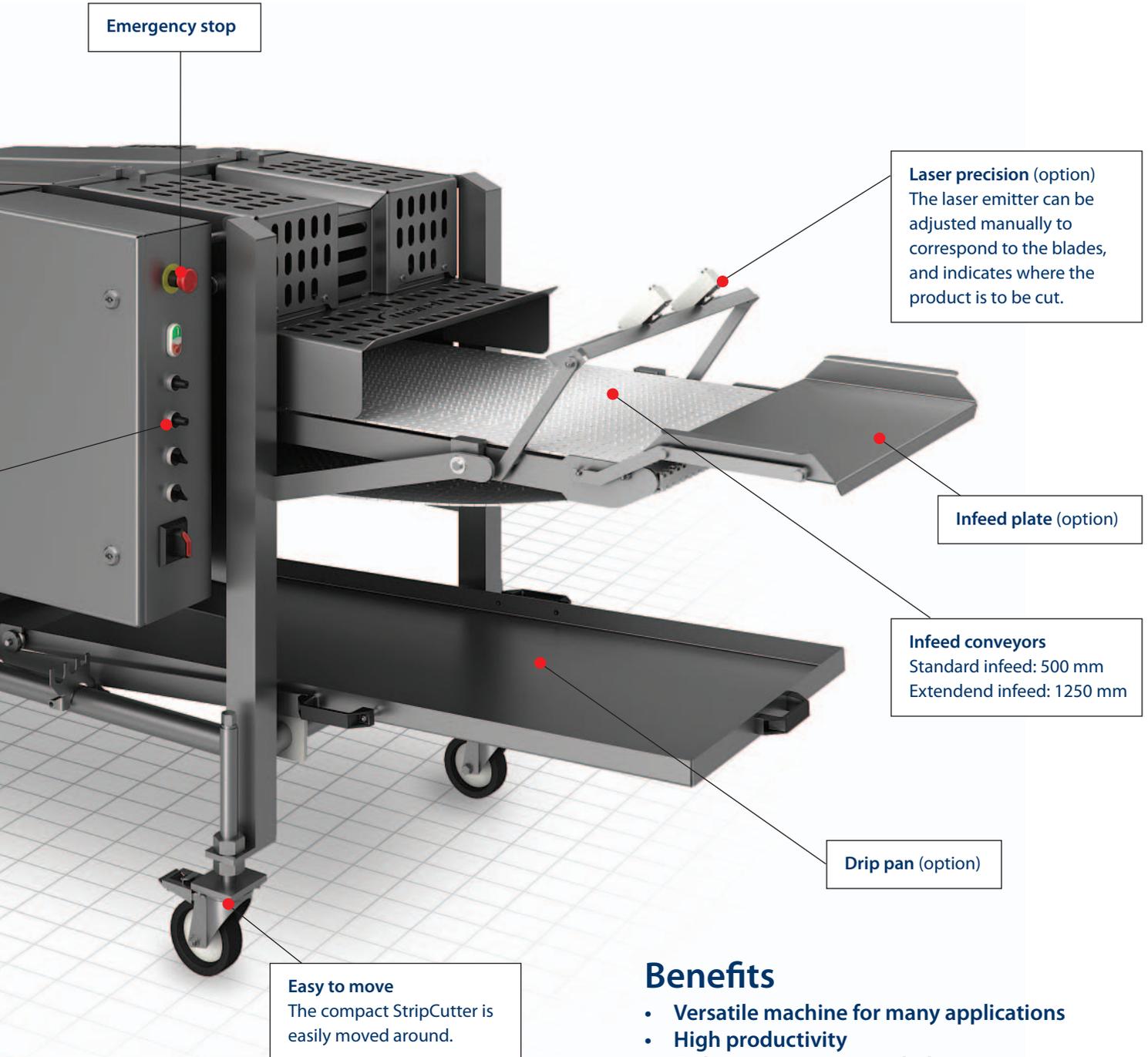


Clean cut

The moving cutting roller ensures a clean and accurate cut.



Emergency stop



Laser precision (option)

The laser emitter can be adjusted manually to correspond to the blades, and indicates where the product is to be cut.

Infeed plate (option)

Infeed conveyors

Standard infeed: 500 mm
Extendend infeed: 1250 mm

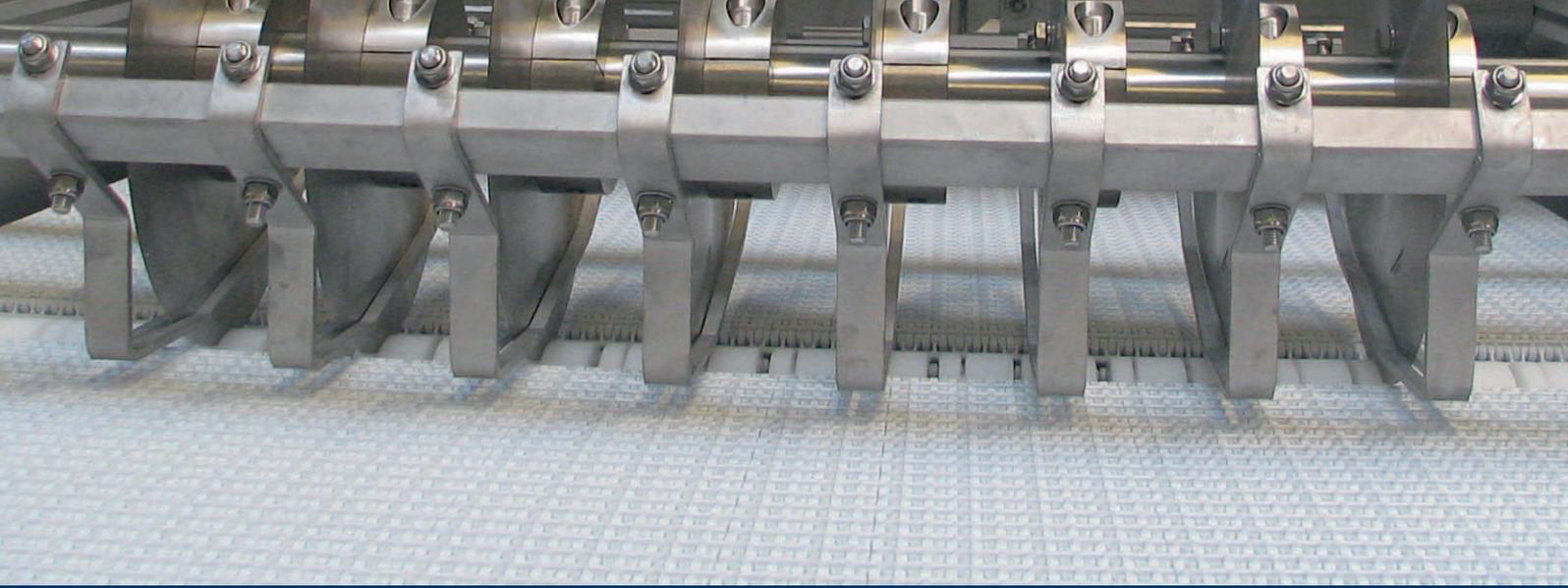
Drip pan (option)

Easy to move

The compact StripCutter is easily moved around.

Benefits

- Versatile machine for many applications
- High productivity
- Only one operator needed
- High speed (belt speed up to 30 m/min)
- Easy to use and easy to clean
- High operator safety – no open cutting areas



Technical specifications

Option/Model	400	600	600	1000	1000
Knife system	Fixed	Fixed	Adjustable	Fixed	Adjustable
Min. split (mm)	6 - 7*	6 - 7*	45	6 - 7*	45
Max number of blades	38	58	15	98	25
Max. product height	70	70	70	70	70
Conveyor speed (m/min)	0 - 30	0 - 30	0 - 30	0 - 30	0 - 30
Rated voltage	230V +PE	230V + PE	230V + PE	230V +PE	230V +PE
Rated frequency	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz
Electrical consumption	2 kW	2 kW	2 kW	2.5 kW	2.5 kW
Water connection	½ "	½ "	½ "	½ "	½ "
Water consumption 5 bar**	2 l/min	2 l/min	2 l/min	2 l/min	2 l/min

* Depending on application

** Only to make the knives lubricate – not necessary for normal operation



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