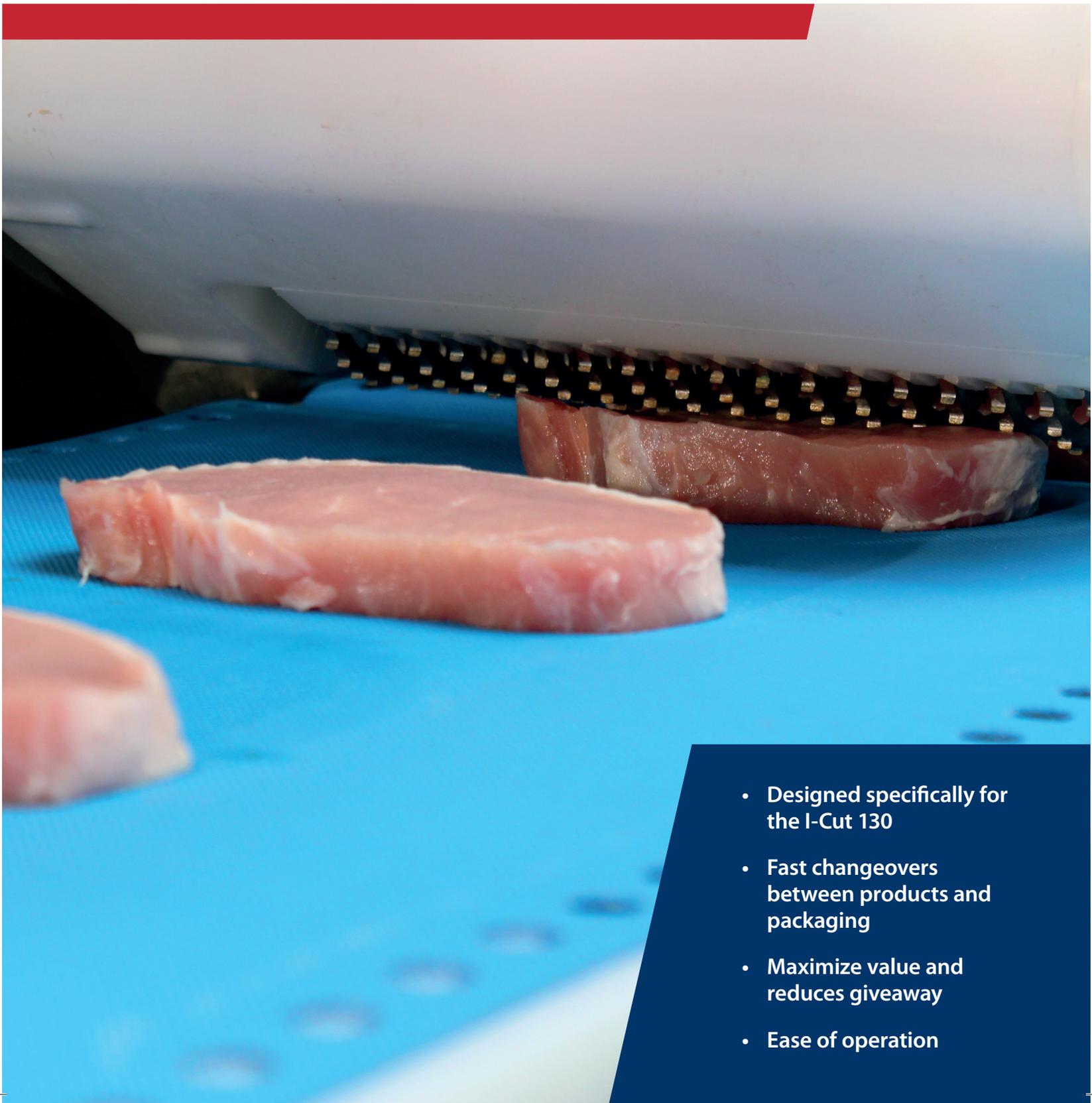




Optional Singulator for the I-Cut 130



- Designed specifically for the I-Cut 130
- Fast changeovers between products and packaging
- Maximize value and reduces giveaway
- Ease of operation



Accurate and intelligent solution for separating and aligning portions

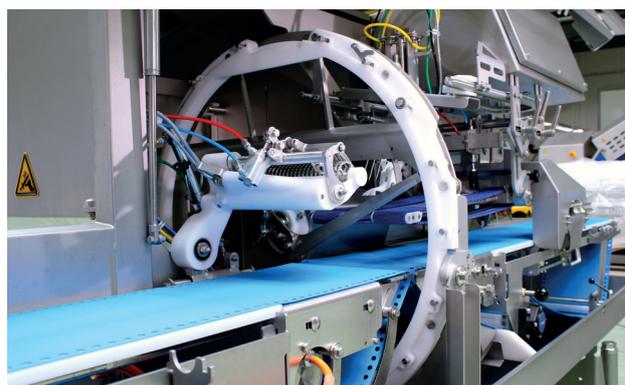
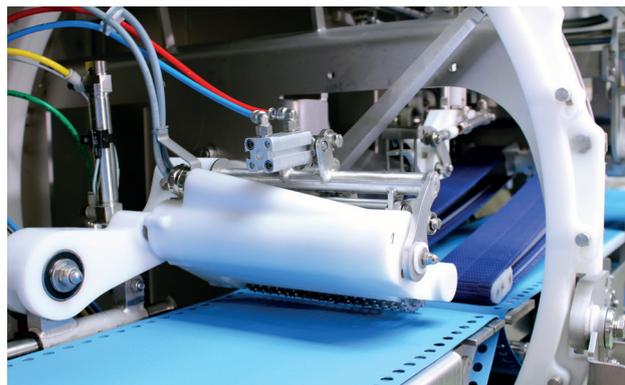
The separation and alignment of portions have always been a challenging task, even for an intelligent portioning machine, because of the way meat proteins bond pieces together after slicing.

Marel has now developed an intelligent Singulator that separates and aligns the individual portions right at the knife. It is precisely here that results in a 99% rate of separation. This Singulator is so accurate and reliable—even on smaller portions—that we think of it as bulletproof.

The Singulator was built exclusively for the I-Cut 130 Portion Cutter. It automatically separates fresh boneless beef and pork primals portions, such as loins and neck, at rates of up to 200 per minute. The Singulator works with products that are variable in length and is capable of handling multiple weights, including slices of 80-120 grams and roasts up to 800 grams.

Uniquely engineered discharge rollers provide 100% control of portion spacing for precise sorting. Thanks to the support element on the Singulator's outfeed, extreme accuracy is achieved in comparison to not having support there.

The Singulator is an excellent, and flexible, optional addition for any new I-Cut 130 Portion Cutter. In combination with the I-Cut 130, the Singulator works seamlessly with other processes such as weighing, grading/batching, marinating, and packing solutions.



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