

I-Cut 1000

High speed portion cutting of fresh, boneless meat products



- High performance
- Involute blade
- Supreme precision and accuracy
- Incremental thickness control



The Marel I-Cut 1000 Portion Cutter is designed for high speed, high yield portioning of fresh, boneless, crust frozen, chilled or pressed meat products, such as pork belly, neck and loin or beef striploin.

I-Cut 1000 combines high performance with superb presentation and delivers individual portions or well-defined shingles, efficiently and consistently.

Product is manually loaded into the machine with the option of semi automatic or manual gripping and a load assist table. A choice of involute blades is available to cater for varying product and portion size or thickness. Live product side control and incremental thickness control are standard features.

I-Cut 1000 is easy to operate and has been designed and built with robust stainless steel construction for low maintenance, easy hygiene and a high level of reliability. For maximum production flexibility and minimum on-cost, additional options can be retro fitted at any time.

Checkweigher feedback

I-Cut 1000 can be supplied with checkweigher feedback for automatic regulation of the average pack weight. Real time data from the checkweigher about performance is fed back to the portion cutter, allowing adjustments to be made for optimum operating performance.

Integrated systems

I-Cut 1000 can operate as a stand alone machine or it can be integrated with a range of manual, fixed or random weight production lines.

Key Features and Benefits

- Range of involute blades for varying product and portion size or thickness
- High performance portioning
- Manual loading with semi-automatic or manual gripper
- Load assist table as standard
- Hygienic and easy to clean
- Designed for maximum points on the AMI hygiene checklist
- Live product side control for enhanced cutting accuracy

Technical Information

Involute:

Up to 800 rev/min

Slice thickness 1 to 40mm

(depending on product & blade speed)

Max product size 300mm x 100mm, 140mm Ø

Pack Presentation:

Individual portions, shingles

Loading: Manual with manual or semi automatic gripper, load assist side table standard

Available accessories: Range of grippers; Range of blades; Simple hygiene cart; Blade honer.

Max product length: 1250mm

Product Programmes: 100

Connectivity: Modem

With optional equipment: Ethernet

Electrical requirement:

380–480Vac 3Ph + Earth & Neutral

50/60Hz @ 11 kVA

Air requirement: 10 Normalised litres/min

5 bar minimum

Environment: Waterproof to IP65

