

# High-speed precise portioning

I-Cut 122 PortionCutter



- Extreme accuracy with minimal give-away
- Two different cuts simultaneously
- Easy to operate with intuitive software

Powered by  
**INNOVA**  
Food Processing Software



The I-Cut 122 is perfectly compatible with Innova Food Processing Software for remote programming, control, real-time monitoring and reporting on performance.

On the touchscreen, located in the middle of the machine and swivelable to both sides for easy operation, operators can overview the way a product will be cut before it actually happens. They have the opportunity to make adjustments on the fly, if necessary.

Not only can the I-Cut 122 operate stand-alone, it can also be integrated with other systems, such as the Marel RoboBatcher Flex, composing an intelligent batching system. This "Robot with a Knife" achieves value-added fillet processing, maximizing product use and minimizing give-away.

## Taking poultry portioning to the next level

The Marel I-Cut 122 is a genuine dual-lane portion cutter, designed for cutting boneless, non-frozen poultry products to fixed weight and dimension at the highest speeds. It combines the highest levels of accuracy, throughput and reliability with innovative software. Cutting angles on both lanes can be adjusted independently; different patterns can be cut on each lane simultaneously. The I-Cut 122 provides full flexibility to cut almost all products required by the market.

To make programming easy, the I-Cut 122 runs on Marel's own intuitive software platform and offers features like raw material profiles, order processing and easy, quick calibration.

## Advantages at a glance...

- Highest throughput on the market
- Ultra-fast performance (33 cuts/s per lane) for cutting small products
- Extreme accuracy with minimal give-away
- Cuts products with consistent weight and shape
- Innovative cutting patterns to meet future demands
- Independent positioning of the two knife rings at 45, 60, 75 or 90 degrees
- Automatic software adjustment after changed knife angle
- Dual high-speed vision system
- Swivelable touchscreen, controlling both individual lanes
- Independent motors on infeed and outfeed of each lane
- Perfectly integrates with Innova for control and analysis
- Remote access
- Integration option with other systems, such as RoboBatcher Flex, SpeedSort
- Easy to operate
- Easy access and cleanability
- Smallest footprint on the market

### Examples of cuts



Input 500 g butterfly

Output 2 fillets to fixed weight range, 1 middle trim



Input 200 g thigh with skin

Output Fixed-weight thigh piece and side trim



Input 230 g fillet

Output 1 natural-looking fillet to fixed weight range and 1 nugget piece, knife angle 45°



Input 230 g fillet

Output 1 natural-looking fillet to fixed weight range and 1 outside side trim (false tender), knife angle 45°

### Examples of cuts



Input 45 g tender

Output Split tender



Input 45 g tender

Output Nuggets to fixed weight range



Input 230 g fillet

Output Strips of fillet



Input 230 g fillet

Output Split and diced fillet (2 runs)

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