

Slicing solutions made for salmon processors

Salmon slicing equipment

- Fixed-weight slices and batches
- High-capacity throughput
- Wide range of cutting angles
- Superb end-product presentation
- Hygienic easy-to-clean design





Multi Angle Slicer MSC Slicers



The MSC slicers are the most successful electric salmon slicers on the market, designed for easy and safe operation delivering high-quality slicing.

Need end-product flexibility or more capacity? Single and dual lane MSC Slicers offer maximum versatility from safe, and easy to operate entry-level slicers.

With multi angle slicing between 8° – 70° angles and from 2 – 60 mm thickness, our entry-level equipment ensures the highest slicing quality, while the hygienic design makes cleaning simple and thorough.

The D-cut version is for traditional slicing of the fish in low angle making D-shaped slices. The Multi angle version has a wider cutting angle interval making it the most versatile slicer on the market, for slicing of many kinds of product from D-cut of smoked salmon, sashimi of raw salmon to portions of hot smoked salmon.

The unique design of the cutting tables and the infeed/ outfeed conveyors ensure a very high slicing quality.

Features

- From 55 to 180 cuts/min
- Slicing angle interval 8° – 70°
- Easy-to-clean, hygienic design
- Safe and easy to operate
- Gentle handling of fillets
- Advanced slicing flexibility with optional application



Designed to make slicing of fresh and smoked salmon more flexible, more precise, and of the highest quality, our wide range of slicing solutions are ready to meet the needs of every processor from start-up to large-scale.

Built on 40 years of industry leading experience, our slicing technology incorporates servo drives, inbuilt software, touchscreens, weighing units, and vision systems to turn industry challenges into solutions.

With integrated JBT Marel Software and service offerings, your salmon slicing solution from JBT Marel can support the continued growth and sustainability of your salmon processing. Discover the right slicing solution to meet your needs: high or low capacity, stand-alone or large-scale integrated production systems.

One slicing solution to slice any salmonoid product demanded by the market, including raw, smoked, and hot smoked salmon and trout.

We partner with you to find the best solution

To ensure you make the right slicing choice, our fish experts work with you to ensure the slicer you invest in meets your specific processing needs. Slicing quality, yield, and efficiency can be affected by other processes in the line, such as filleting and skinning. If you're ready to explore how to make more from your investment, we're ready to help.





How MSC slicers work

Operator place fillets on the infeed conveyor; fillets enter the cutting area where they are sliced at the preset angle and thickness.

Sliced product on the outfeed conveyor is delivered to a board on a roller conveyor. From there, it's removed for packing or further handling, and a new board is inserted manually for the next load.



MSC 55 MA, the flexible basic slicer

The Multi Angle Slicer MSC 55 MA is a versatile, single lane machine that produces a wide range of products. From standard D-cut salmon slices to hot smoked salmon portions, fillets can be cut from 10° - 70° angles and between 2 - 60 mm thick. The slicer can cut up to 55 cuts per minute with a patented rotating cutting block ensuring supreme slicing quality.

The cutting angle is manually set before production begins and can easily be adjusted when switching to a different product type. The knife speed and slice thickness can be adjusted manually before and during the cutting process.

MSC 90 MA, flexible and easy-to-operate

The MSC 90 MA is the most flexible single lane slicing machine on the market. The slicing angle interval ranges from 8 - 70°, and the slice thickness is adjustable between 2 - 250 mm, offering maximum versatility. The capacity is up to 90 cuts per minute.

Operation is managed on the multilingual color touch screen, that ensures safe and easy operation for employees at all levels.

MSC 180, D-cut with high capacity

A dual-lane machine with a cutting angle interval from 8° - 20° ideal for D-cut slicing. Slice 180 cuts per minute and two fillets simultaneously, with an adjustable thickness between 2 - 20 mm. The easy-to-operate touch screen allows operators to quickly set slicing parameters, and store multiple slicing programs, for faster product change overs.

Optional digital application

Add the optional digital slicing application to increase control over your slicing parameters. Save customized parameters for slice angle and thickness, portion length, and cutting speed and set to change during the cutting of each fillet. The added control is available for MSC 180, MSC 90 MA, and MSC 180 MA to offer advanced slicing variability that helps maximize product use and production flexibility.

MSC 180 MA, Multi angle with high capacity

The dual-lane model of the MSC 90 MA. With a slicing interval ranging from 8° - 70°, the MSC 180 Multi Angle Slicer is one of the most flexible slicers on the market. It is capable of producing long, thin slices, short slices, and portions. The slice thickness can be varied from between 2 - 250 mm, with a capacity of up to 180 cuts per minute.

The slicer is easily operated by using the touch screen panel, where all required slicing parameter settings are made.





High-speed slicer MSC 255

- The MSC 255 high-speed slicer is the fastest on the market for fresh salmon slicing**
- Fast, accurate slicing
 - Intuitive user interface
 - Easy-to-clean, hygienic design
 - Angle intervals 8° – 80°

The multi-angle slicer MSC 255 is designed to meet the growing demands for efficiency, precision, and reliability in modern salmon production environments. Built on proven performance technology, the MSC 255 has been enhanced with the latest servo and control innovations.

The MSC 255 ensures a continuous production flow eliminates stop-start and bottlenecks increasing capacity with less waste, and consistent high quality.

Unique flexibility

With a slicing range from 8° – 80°, the MSC 255 provides the flexibility to handle a wide range of products.



Fixed-weight slicer I-Slice 135 MA



- Features**
- Maximum stability product holder
 - Extreme slicing accuracy with vision camera
 - Flexible cutting: 8° – 68°
 - High product infeed for special products

The I-Slice 135 MA is the most versatile machine on the market, producing fixed-weight slices, sushi slices and portions.

Measuring for the best cutting profile

Each fillet is weighed and then scanned by a laser vision system to measure volume and size. The computer then compares the weight and volume and calculates the cutting profile to meet the specifications for the final product. During the cutting of the last part of each fillet, a product holder is activated which enables cutting at high speed while preserving the accuracy of the weight of each slice.

JBT Marel offers a complete system with one or two slicing units, packing stations, and checkweighing set-ups, customized to meet your exact requirements.

Great digital features built-in

The color, multilingual touchscreen, makes it easy and safe to use. Change slicing parameters for uniform end product lengths, angles, and more. Set weight parameters and the I-Slice 135 creates space between each slice/portion, making it easier to handle slices when building boards of specific weights.

Maximum flexibility

The I-Slice 135 MA is a multi-angle version of the I-Slice 135, that pre-slices whole sides of fresh or smoked salmon fillets and similar products and has a cutting angle of 8° – 68°



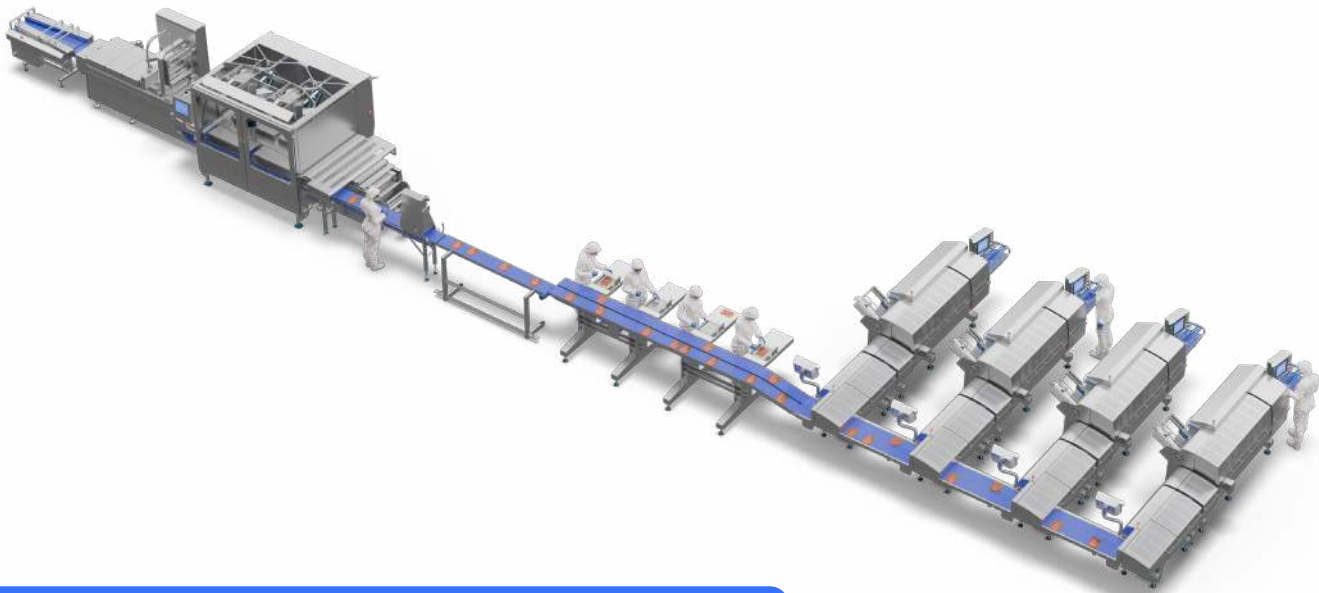
Retail packing lines

Create a line to fit your individual needs and facilities. Our consultants are ready to assist with advice and guidance to find the best solution for your factory.

JBT Marel has a portfolio of packing line solutions that connect seamlessly to increase automation and optimize the throughput of your packing line. Add an automatic checkweigher after the Retail Pack Slicer I-Slice 3400 to catch out of spec batches before they reach the packing area. Batches that need re-working are automatically separated for manual handling, while batches within the target weight proceed to the packing machine at the end of the line.



Slicing line with 1 Retail Pack Slicer for manual bagging

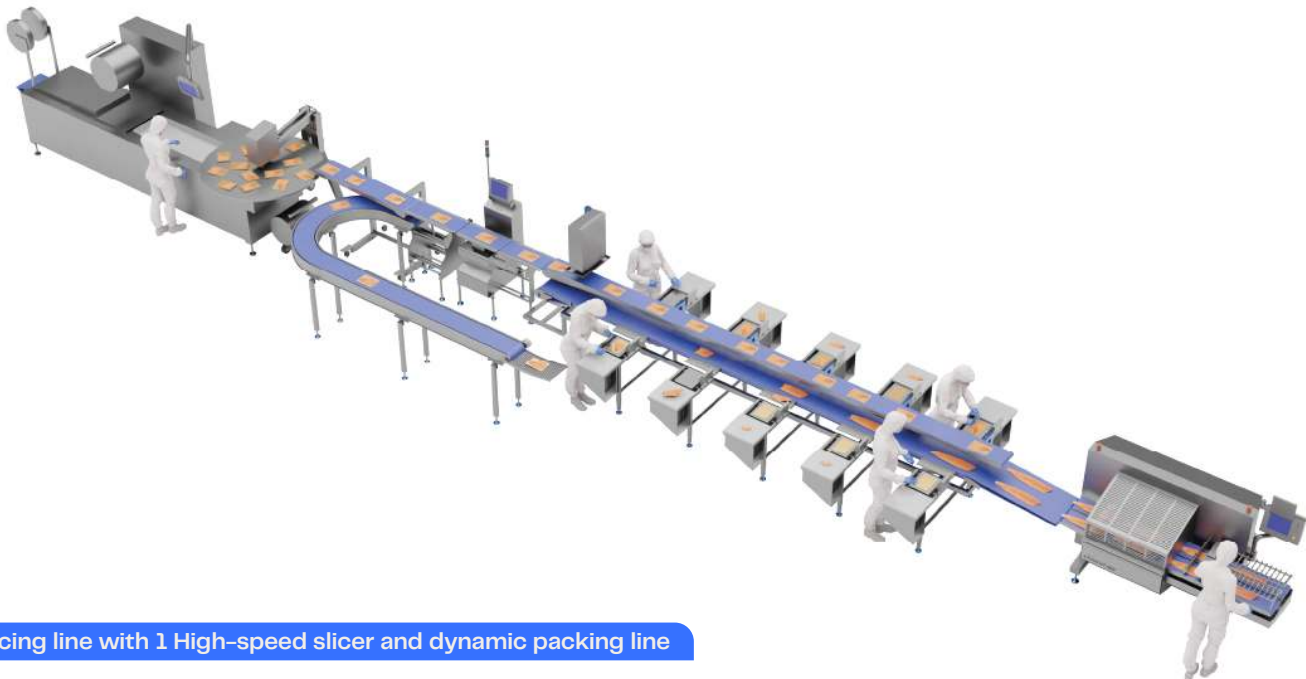


Slicing line with 4 retail pack slicers with RoboBatcher Thermoformer

Dynamic packing lines

On dynamic packing lines operators pick sliced salmon directly from moving conveyors to build packs on the scales. JBT Marel can supply fully integrated lines that synchronize your infeed, slicer, and outfeed speeds to optimize slice spacing. By having control over line speeds operators can easily and quickly pick slices to fill retail pack formats without bottlenecks.

Workstations with integrated packing scales are ergonomically designed, situated close to the feed belt with height adjustable platforms.



Slicing line with 1 High-speed slicer and dynamic packing line



Slicing line with 1 single-lane slicer and a packing line for 4 operators



Retail pack slicer I-Slice 3400



The I-Slice 3400 enables efficient and flexible production of salmon retail packs with automated delivery of batches of sliced salmon down to 30 g ready for packing.

The slicer scans and pre-weighs salmon fillets before slicing to optimize batches are packed to defined target weight. Slices are aligned in accurate batches in accordance with the pack size, optimize raw material utilization, and minimize waste.

The slicer can produce fixed weight packs with fixed numbers of slices, e.g. 4 x 25 g, or fixed weight packs with a variable number of slices. The slices in each batch are perfectly aligned for exceptional pack presentation. The I-Slice 3400 comes with a standard cutting angle interval of 8° – 40°. To create high angle products such as portions and short slices, we offer the upgraded edition with an angle interval of 8° – 72°.

The slices in each batch are aligned for exceptional pack presentation and spaced to match the board size automatically, eliminating the need for manual handling. JBT Marel can offer a complete system with up to four slicing units, checkweighing, and customized to your needs.



Features

- Fixed weight or fixed count slicing
- Automatic sorting of head & tail pieces
- Batch delivery on boards, trays, or directly onto belt
- Flexible cutting 8° – 40° upgraded edition 8° – 72°



Horizontal slicer MSC 650-45



A horizontal slicing machine is perfect for making long slices of fresh, cold smoked salmon.

The MSC 650-45 produces long slices that are ideal for customers in the food service industry; making value-added products like canapes, creating new dishes for menus, or retail packs with a different appearance.

Each fillet is automatically fixed at the tail before slicing and released after slicing. Slices continuous inline production of up to 120 kg of long slices of fresh and smoked salmon per hour with a slice thickness of 2.4 mm.

The slicing process

The operator feeds the machine with fillets (skin on) and the tail is clamped. The fillet is sliced horizontally from the top and down to the skin. All slicing processes are controlled by a PLC for optimal end results. After slicing, the fillet is ready for vacuum- packing or further handling. An optional water spray system for the knife is available to ensure optimum cutting quality of raw salmon.



Features

- High-quality slicing
- Automatic in-feed and out-feed
- User-friendly operation
- Easy-to-clean, hygienic design

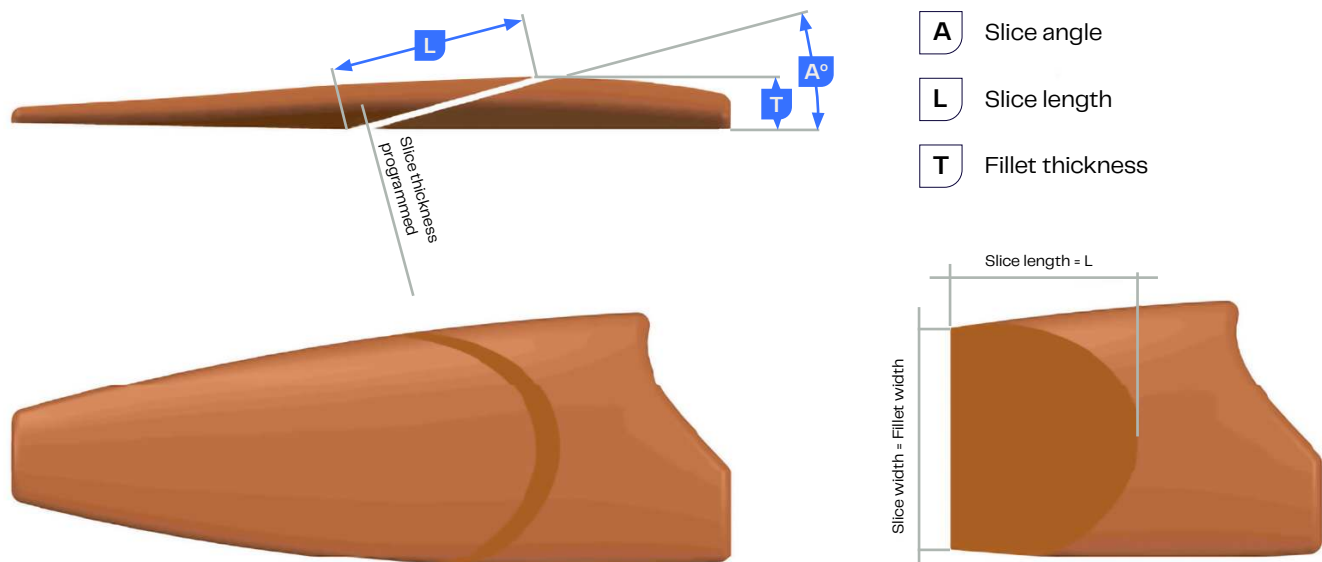


Slice angle and thickness

Being able to set and control slice angle and thickness is key to producing consistent, high-quality slices or portions of salmon. JBT Marel salmon slicers have the inbuilt flexibility to operate at various angle intervals and define slice thickness to meet your end-product specifications.

SLICE LENGTH TABLE															
Fillet thickness	Slicing angle														
	8°	10°	13°	20°	25°	28°	30°	40°	45°	60°	66°	68°	70°	72°	80°
50 mm	n/a	n/a	222	146	118	107	100	78	71	58	55	54	53	53	51
45 mm	n/a	n/a	200	132	106	96	90	70	64	52	49	49	48	47	46
40 mm	n/a	230	178	117	95	85	80	62	57	46	44	43	43	42	41
35 mm	n/a	202	156	102	83	75	70	54	49	40	38	38	37	37	36
30 mm	216	173	133	88	71	64	60	47	42	35	33	32	32	32	30
25 mm	180	144	111	73	59	53	50	39	35	29	27	27	27	26	25
20 mm	144	115	89	58	47	43	40	31	28	23	22	22	21	21	20
15 mm	108	86	67	44	35	32	30	23	21	17	16	16	16	16	15
10 mm	72	58	44	29	24	21	20	16	14	12	11	11	11	11	10

Slice lengths in mm, calculation based on fillet thickness and slicing angle.



Service

Partnering for lifetime performance

In today's competitive food processing industry, every minute of downtime impacts your bottom line. Well-maintained equipment performs better, lasts longer, and keeps your operation safe and efficient. JBT Marel helps you protect your investment and empower your team with a complete portfolio of services tailored to your needs.

With a ProCare service agreement our goal is to ensure your production runs smoothly, reliably and profitably, and that you've got the support you need, when you need it.

Why choose JBT Marel Service?

- **Full-service expertise:** we combine over a century of experience with cutting-edge technology.
- **Tailored to you:** every plan is tailored to your equipment, production schedule, and business goals.
- **Proactive approach:** preventive maintenance and predictive insights minimize downtime and cost surprises.
- **Global network, local support:** with highly skilled service technicians

Software

AXIN Solutions, JBT Marel Software's platform, connects your machine, your process, and your business data so you can see what's happening and act on it. This results in faster data-driven decisions that improve efficiency, control and profitability, and keep your processing lines running at their best from receiving to dispatch.

Turn your equipment into a connected, smarter line:

[AXIN Machine Solutions](#) gives you visibility into the technical health and performance of your machine and enables Connected Services—proactive, remote assistance from JBT Marel to optimize machine uptime and health.

AXIN Process Solutions are an integral part of modern food processing lines, capturing processing data to monitor KPIs, enhance operational efficiency, and increase traceability, from a single machine to an entire line. Explore software to make your slicer into a smarter line:

- [AXIN Salmon Slicing Process Solution](#)
- [AXIN Salmon Smoking Process Solution](#)
- [AXIN Packing & Labeling Process Solution](#)

AXIN Business Solutions streamline management and strategic decisions for large and multi-site operations, using combined plant data to surface trends, optimize production, and drive continuous improvement across sites.

JBT Marel Software experts work with you from concept through installation and on-going support, helping you get the most from your AXIN Solutions investment and position your business for what's next in food processing.

PRODUCT SPECIFICATION				
	MSC 55 MA	MSC 90 MA	MSC 180	MSC 180 MA
Number of Lanes	1	1	2	2
Capacity – max slices/min *	55	90	180	180
Capacity – kg/hr at 1.2 kg fillets**	60	100	200	200
Cutting Angle Interval	10 –70°	8 –70°	8 –20°	8 –70°
Slice Thickness mm	2 – 60	2 – 600	2 – 20	2 – 600
Max Slice Length mm	200	200	200	200
Max Product Height mm	60	45	45	45
Max Product Length mm	750	700	700	700
Max Cutting Width mm	205	205	2 x 205	2 x 205
Fixed Weight Products				
Type of slicing	D–Cut Multi Angle	D–Cut Multi Angle	D–Cut	D–Cut Multi Angle
Recommended Temperature Interval	0° (+ – 4 °C)	0° (+ – 4 °C)	0° (+ – 4 °C)	0° (+ – 4 °C)
Site Manager System	.	.	.	.
Packing Line Systems Available	.	.	.	.
Electricity – Standard	3 x 200 – 240V + PE 60HZ	3 x 400V +N+PE 50HZ	3 x 400V +N+PE 50HZ	3 x 400V +N+PE 50HZ
	1 x 200 – 240V + N + PE 50Hz	3 x 220V+PE 60HZ	3 x 220V+PE 60HZ	3 x 220V+PE 60HZ
Electricity – Optional		3 x 380V+N+PE 3 x 230V +PE 50HZ	3 x 380V+N+PE 3 x 230V +PE 50HZ	3 x 380V+N+PE 3 x 230V +PE 50HZ
Power Consumption kW	1.0	1.6	1.6	1.6
Compressed Air				
Dimensions mm (L x W x H)	3195 x 722 x 1359	2090 x 780 x 1440	2090 x 1030 x 1540	2090 x 1030 x 1440
Weight kg	394	305	295	330
Digital applications available***				
Variable Slicing	n/a	n/a	optional	n/a
Variable Slicing & Portion Length Control	n/a	optional	n/a	optional
Spacing of Slices & Portions	n/a	n/a	n/a	n/a
Portion Length Control	n/a	n/a	n/a	n/a
Slice Length Control	n/a	n/a	n/a	n/a
Batching	n/a	n/a	n/a	n/a
AXIN Standard Solution	n/a	n/a	n/a	n/a

PRODUCT SPECIFICATION			
MSC 255	I-Slice 135 MA	I-Slice 3400	MSC 650–45
2	1	1	1
	125		
300 – 330 kg / h	130 f.w. slices	90	120
8 – 80°	8 – 68°	8 – 40° / 8 – 72° ^o	0
2– 250	2 – 300	2 – 20	Std. 2 – 10 (Adv. 2 – 45)
250	250	250	650
70	80	60	45
700	750	750	650
2 x 220	250	250	230
	.	.	
D–Cut Multi Angle	D–Cut Multi Angle	D–Cut Multi Angle only retail packs	Horizontal
0° (+ – 4 °C)	0° (+ – 4 °C)	0° (+ – 4 °C)	0° (+ – 4 °C)
.	.	.	.
.	.	.	.
3 x 400V +N+PE	3 x 400V +N+PE 50HZ	3 x 400V +N+PE 50HZ	3 x 400V +N+PE 50HZ
3 x 220V+PE	3 x 220V+PE 60HZ	3 x 220V+PE 60HZ	3 x 220V+PE 60HZ
	3 x 380V +N+PE	3 x 380V +N+PE	3 x 380V +N+PE
	3 x 320V+PE 50HZ	3 x 230V+PE 50HZ	3 x 230V+PE 50HZ
1.6	1.8	3.3 Incl. MSP + 0.2 Incl. outfeed conv. + 0.15	1.3
	101/min., 8 bar	501/min., 8 bar	
3700 x 1200 x 1595	3650 x 1000 x 1610	3330 x 1380 x 1610	2680 x 880 x 1230
750	775	1050	340
Standard	Standard	Standard	Optional
Standard	n/a	n/a	n/a
Standard	Standard	Standard****	n/a
Standard	n/a	n/a	n/a
Standard	Standard	n/a	n/a
n/a	n/a	Standard	n/a
Optional	Optional	Optional	n/a

* Depends on slice angle and fillet thickness. Fish quality, texture, and tempering can also be limiting factors

** Conversion of slices/min to kg depends on fillet size, slice angle, and slice thickness (= slice weight)

*** All digital packages – standard and optional – can save and store programs

**** Up to 60°

