

High-speed precision portioning of meat

I-Cut 56 Portion Cutter

- Exceptional raw material support
- Yield optimizing software
- Easy operation touchscreen
- Hygienic and easy to clean



+ JBT
Marel



- 1 Superior Scanning Accuracy** three camera laser vision system takes 360° volumetric scan of raw material.
- 2 Outstanding Raw Material Support** Adjustable v-belts, active hold down and joint item technology maximizes raw material stability.
- 3 Hygienic design** large top-hinged doors and removeable conveyor belts allow for easy access for efficient cleaning and maintenance.
- 4 Optimize yield** maximize raw material utilization by combined cuts of single portions in different targets with incredible accuracy.
- 5 Safety prioritized** emergency stop buttons, and safety mechanisms on hinged doors.

I-Cut 56

The I-Cut 56 Portion Cutter is the ideal solution for high-value meat portioning. JBT Marel's latest solution in fresh anatomic portioning provides increased cutting accuracy and longer service life with new electrical components

Intelligent software collects data from a 360° volumetric laser scan of each raw material. Recipes are automatically calculated to make optimal use of raw materials and thereby increase profitability. The machine's flexible configuration allows processors to cut portions as thin as 8 mm and combine cuts of single portions, batches, and roasts from the same raw material to optimize yield.

A user-friendly touchscreen means operators can easily switch between pre-programmed cut patterns at any time during processing, improving adaptability to meet the rapid changes in consumer demands.

The I-Cut 56 Portion Cutter features outstanding raw material support with adjustable v-belts, active hold-down, and joint item technology to ensure unmatched cutting accuracy.

PRODUCT DIMENSIONS	
Maximum product height *	200 mm / 8"
Maximum product length	950 mm / 37,5"
Maximum product width	350 mm / 14"

MACHINE DIMENSIONS	
Machine width **	1680 mm / 66"
Machine length	3320 mm / 131"
Machine height	1800 mm / 71"

* Including the Active hold down
 ** Closed machine dimensions

EXAMPLES OF PRODUCTS

	Input	Output	Portion accuracy 1) <100 g: g >100 g: %	Throughput 2) per hour up to:
	3 kg / 6.6 lbs pork loin	100 – 150 g	1.5 %	1200 – 1800 kg
	2.2 kg / 4.85 lbs pork neck	100 – 150 g	1.5 – 2.0 %	1200 – 1800 kg
	5 kg / 11 lbs rump without cap	500 g = approx. 15 mm	1.5 – 2.5 %	5800 kg
	2.5 – 6.5 kg / 5.5 – 15.33 lbs bacon joints or pork loin	0.9 – 2 kg	1.0 – 1.5 %	5500 kg
	2.5 kg / 5.5 lbs top butt without cap	200 – 340 g	1.5 – 2.0 %	2000 – 3500 kg
	4.0 kg / 8.8 lbs ribeye	200 – 340 g	2.5 %	2000 – 3500 kg
	20 kg / 44 lbs chuck	1000–1200 gr / 35–42 Oz	3,5 – 4,5 % (STD1)	5000 kg

1) +/- 1 std. 2) Throughput depends on raw material size, portion size and loading efficient.