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PORTION CUTTER – MAREL X400.

Man. Year; 2004

Incl. Dynamic Inweighter

In good working order.



- **Patents**

Issued US 6,164,174 when used with inweighing or feedback options

- **Dimensions**

Outer Dimensions	IPM3 X300: 3300 x 900 x 1500 mm , 130" x 36" x 59" (L x W x H) IPM3 X400: 3230 x 1250 x 1650 mm, 127" x 49" x 64" (L x W x H) IPM3 X600: 3300 x 1700 x 1600 mm, 130" x 67" x 63" (L x W x H)
Weight	IPM3 X300: Approx. 1 ton IPM3 X400: 1250 kg IPM3 X600: Approx. 1.5 ton
Belt Length	2484 / 5192 mm
Belt Width	IPM3 X300: 280 mm IPM3 X400: 390 mm IPM3 X600: 280 mm two, sets of belts
Other	Belt height from floor: 1000 +/- 50 mm. Possible height extensions are 450 mm, 650 mm and 850 mm

- **Construction**

Material	Steel: AISI 303 and 304 Plastic: Acetal (POM), Polyethylene (PE) and Acrylic-Plexiglas (PMMA)
Motor Type	Belt motors: Interol 138E SM drum motors with pins IPM3 X400: BDL drum motors with pins Knife motor: Lenze servo motor
Belt Type	Perforated belt
Environmental Prot.	IP65
Cleaning	Manual, see instructions in hardware manual
Mounting	Bolted to floor

- **Hardware**

Display	M3000 Controller
Input device	M3000 Controller
Remote Control	M3000 Remote Viewer
Temperature Range	0 - 30°C
Vision System	Multi View vision system gives very high accuracy by measuring the material from all sides (front-back-left-right). Recommended for big and irregular material.

- **Capacity**

Throughput Rate	IPM3 X300: Up to 1500 kg, 3300 lb of fillets per hour (precut) IPM3 X600: Up to 3000 kg, 6600 lb of fillets per hour (precut) 3 cuts per second on average or up to 8 cuts per second peak
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IPM3 X400: 2 cuts per second on average or up to 6 cuts per second peak
 Motor rated speed: 0.32 m/s
 Belt Speed **IPM3 X400:** Motor rated speed: 0.13 m/s,
 Range: 0.03 - 0.45 m/s
IPM3 X400: Range: 0.02 - 0.18 m/s
 Accuracy Salmon fillets: For portions up to 120 g the accuracy is +/- 2-4 g based on
 1 standard deviation. For larger portions the accuracy is +/- 1 % to 3 % of
 portion weight based on 1 standard deviation
IPM3 X400: Statistics not available

- **Consumption**

Water **IPM3 X300:** 0 - 3 l/min, 0 - 1 gallons/min
IPM3 X400: Optional
IPM3 X600: 0 - 6 l/min, 0 - 1.5 gallons/min
 Air **IPM3 X400:** 0 - 4 L/min
 Electrical 4 kW

- **Connectivity**

Serial I/O Two serial RS-232 ports
IPM3 X600: Four serial RS-232 ports
 Ethernet TCP/IP
IPM3 X600: Two TCP/IP ports
 CAN Two CAN ports
IPM3 X600: Four CAN ports

- **Raw material**

Raw material: whitefish or salmon fillets, with or without skin and bones
 Raw material state: fresh, smoked, water injected, wet-salted (standard
 solution)
 Suitable for Lutefisk: dry-salted, cooled down below 0°C (customized solution)
IPM3 X400: Large fish, such as tuna and swordfish. Boneless, non-frozen
 beef, pork and turkey
 Whole fish such as salmon or cod - gutted with or without head
 Piece Size 250 x 150 mm 10" x 6" (W x H)
 Max Product length is 900mm

- **Power**

Voltage 3 x 380 to 3 x 480 Vac + PE
IPM3 X300: 4 kW
 Power Consumption **IPM3 X400:** 10 kW / 25A
IPM3 X600: 7 kW
 Frequency 50/60 Hz
IPM3 X300: 300 mA
 Res. Current Breaker **IPM3 X400:** 500 mA
IPM3 X600: 500 mA