
PORTIO 9

Compact, fast, and precise portion cutting



Overview

The Marelec PORTIO 9 is our step-in model for high-precision portion cutting, designed for fish and poultry processing. The “9” refers to its 9-inch belt width, making it a compact yet powerful solution for food processors.

Built upon the rigid body concept of the renowned PORTIO 12, the PORTIO 9 features a tubeless construction and an elevated electrical cabinet, ensuring durability, hygiene, and ease of maintenance. Its rotatable, compact touchscreen makes recipe programming intuitive and user-friendly.



Scan to see
the machine in
action

// FEATURES & SPECIFICATIONS

- Easy to clean
- 15" - 381 mm touchscreen
- Belt speed: 40-500mm/s
- Non-tubular construction
- 9" - 228 mm modular belt width
- Maximum cutting speed: 1000 cuts/min

// KEY BENEFITS

- Cost-effective solution – Delivering premium performance at a competitive price
- Compact footprint – Ideal for space-conscious operations
- High cutting speed – Ensuring maximum throughput
- High frequency scanning at 400Hz

L x W x H	102 x 45 x 69 inches
	2580 x 1120 x 1735 mm
Product dimensions L x W x H	32 x 8 x 4 inches
	800 x 200 x 100 mm
Weight	1213 lb
	550 kg



MARELEC Food Technologies

Redanweg 15 - 8620 Nieuwpoort - Belgium - T +32 58 222 111 - sales@marelec.com