



KONICA MINOLTA

AccurioImage

EASY HIGH SPEED PROCESSING

AccurioImage Controller IC-614



Giving Shape to Ideas

ALL IN ONE: ENJOY HIGH QUALITY, TOP PERFORMANCE, AND EASE OF USE

Maximize your efficiency with the Konica Minolta AccuriolImage Controller IC-614.

Its outstanding standard features will lift your print room up to a new level of flexibility and productivity; and your operators will appreciate the low learning curve for immediate production.

Increase your throughput

The AccuriolImage IC-614 offers ultra-fast, high-performance printing – based on its optimized design for both controller and print engine, and thanks to the controller and printing press coming from the same source, Konica Minolta. For you as a printer, these synergy effects mean an attractive increase in throughput, enabling you to manage more jobs and achieve greater revenue and create greater revenue potential.

Simple connectivity for your environment

With numerous features and characteristics, the AccuriolImage IC-614 integrates easily into standard environments and workflows. In addition to PostScript 3, it offers fast, direct PDF printing as well as PPML, which targets variable data printing applications. JDF/JMF support is provided to connect to your existing workflows and finishing systems in order to automate your processes as much as possible. Included in the AccuriolImage IC-614, the Adobe PDF PrintEngine (APPE) extends the capability for native PDF workflows from creation to printing and optimised variable data printing.

Flexibility for your daily operations

The AccuriolImage IC-614 gives users the choice of performing job management features from their PC/MAC or managing settings individually via the operation panel of the output system. Both operation alternatives greatly contribute to increasing the overall efficiency of users, facilitating the handling and editing of entire jobs as well as of individual pages within each job. With this, users benefit from both enhanced flexibility and simplified job management.

KONICA MINOLTA AccurioImage Controller IC-614 SPECIFICATIONS

Supported engines

- Konica Minolta AccurioPress C14010/C12010
- Konica Minolta AccurioPress C14010S/C12010S
- Supports all engine finishing devices
- IQ-601 Intelligent Quality Optimizer support

Hardware and platform

- Intel Core i7 10700 @ 3.4 GHz
- 32 GB RAM
- 1 TB HDD + 4 TB SSD (2x 2 TB)
- Linux Kernel
- Web Browser based operation



Features

- Job management
- Job settings
- Merge jobs
- Page edit
- Tone Curve Adjustment
- Engine status
- Hot folders
- TWAIN support

Standard Konica Minolta software

- AccurioPro Print Manager
- AccurioPro Hot Folder
- Web Connection
- FontManagementUtility





Optional Konica Minolta software

- AccurioPro Flux Essential
- AccurioPro Flux Premium
- AccurioPro Color Manager
- AccurioPro Dashboard
- AccurioPro Variable Data Essential
- AccurioPro Variable Data Premium
- AccurioPro Secure

Variable data printing

- Supported file formats include :
 - PPML v2.2
 - PDF/VT-3
- Forms printing

File format support

- PDF Direct printing (PDF Ver. 2.0)
- TIFF Direct printing (TIFF Ver. 6 standard)
- PDF 1.3 to 2.0, PDF/X-1a, PDF/X-3, PDF/X-4

Performance

- High speed processor
- Extended memory
- Sequential printing

JDF/JMF support

Adobe interpreter support

- CPSI version 3022
- Adobe PDF Print Engine 5.6

Security

- Secure erase
- Network protection includes:
 - 802.1x support, IP filtering, port blocking (filtering),
 - SSL support (IPP/LDAP/HTTP/POP/SMTP), certificate management, self-signed certification
- LDAP support
- Secure printing

Networking/Connectivity

- TCP/IP(LPR, RAW)
- IPP, WSD, SMB, Bonjour, SNMP





CHICKEN WITH GARLICKY POTATOES

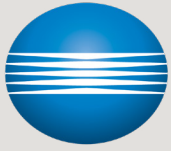
200 g cooked, skinned chicken breasts
50 g sliced onion
2 tbsp. chopped green onions
120 g mixed salad greens
1 (230 mL) can pineapples slices
75 g mayonnaise
1/2 tsp. garlic powder
8 slices thick, cold bread

PUMPKIN SOUP

1. Preheat oven to 400 degrees Fahrenheit.
2. Wash and cut pumpkin into 1/2 inch cubes.
3. Add pumpkin cubes, onion, and garlic to a large pot.
4. Add 4 cups water and 1/2 tsp. salt.
5. Simmer for 1 hour, until pumpkin is soft.

CHICKEN WITH GARLICKY POTATOES

1. Preheat oven to 400 degrees Fahrenheit.
2. Wash and cut chicken into 1/2 inch cubes.
3. Add chicken cubes, onion, and garlic to a large pot.
4. Add 4 cups water and 1/2 tsp. salt.
5. Simmer for 1 hour, until chicken is cooked.



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