

Fish Processing / Pisces Filleting Machines

FR-150 Filleting Machine

Fish size: 113gr – 450gr.
Suitable for sea bass, sea bream, trout and similar species
Capacity: 40 – 60 fish / min.

Method of operation:

An operator places head-off fish onto the feed system between the feed rollers which carry the fish into the drive belts.
The drive belts then transport the fish over the belly cutting blades and belly cleaning wheels and past the backbone removal blades.
The backbone and offal are ejected into the waste chute and two separate halves of the fish are located onto rib guides for transportation past the rib removal blades.
The ribs are then removed and ejected into the waste chute, and two fillets are placed skin-down onto a discharge conveyor.
Stainless steel construction with wash down electrics
Only one operator is necessary to run the machine



FR-200 Filleting Machine

Fish size: 400gr – 1,5kg
Suitable for sea bass, sea bream, trout and similar species
Capacity: 40 – 60 fish / min.

Method of operation:

An operator places head-off fish onto the feed system between the feed rollers which carry the fish into the drive belts.
The drive belts then transport the fish over the belly cutting blades and belly cleaning wheels and past the backbone removal blades.
The backbone and offal are ejected into the waste chute and two separate halves of the fish are located onto rib guides for transportation past the rib removal blades.
The ribs are then removed and ejected into the waste chute, and two fillets are placed skin-down onto a discharge conveyor.
Stainless steel construction with wash down electrics
Only one operator is necessary to run the machine



FR-75 Filleting Machine

Fish size: 700gr – 3,6kg

Suitable for sea bass, sea bream, trout and similar species

Capacity: 40 – 60 fish / min.

Method of operation:

An operator places gutted and head-off fish onto the feed system between the feed rollers which carry the fish into the drive belts.

The drive belts then transport the fish over the backbone removal blades.

The backbone and offal are ejected into the waste chute and two separate halves of the fish are located onto rib guides for transportation past the rib removal blades conveyor.

And two fillets are placed skin-down onto a discharge

The ribs are then removed and ejected into the waste chute, Stainless steel construction with wash down electric

Only one operator is necessary to run the machine

**PNF 481 Trout Filleting Machine**

Fish size: 200gr – 350gr trout

Fish size: 250gr – 400gr trout

Capacity: 120 fish/ min.

Method of operation:

An operator places whole fish on the fish trays, the conveyor carry fish to the first section to cut head and tail.

The fish is then transferred to the filleting section where the drive belts then transport the fish over the belly cutting blades and

belly cleaning wheels and past the backbone removal blades. The backbone and offal are ejected into the waste chute and butterfly fillets are placed onto a discharge conveyor.

With an additional circular blade it is possible to obtain single split fillets

Stainless steel construction with wash down electric

3 operators are necessary to run the machine

SPS-180 Anchovy, Sardine Processing Machine

Fish size: 9cm – 18cm

Fish species: Anchovy, sardine and similar species

Capacity: 240 - 300 fish/ min.

Method of operation:

An operator places whole fish on the fish trays, the conveyor carry fish to the first section to cut head and tail.

The drive belts then transport the fish over the belly cutting blades and belly cleaning wheels and past the backbone removal blades.

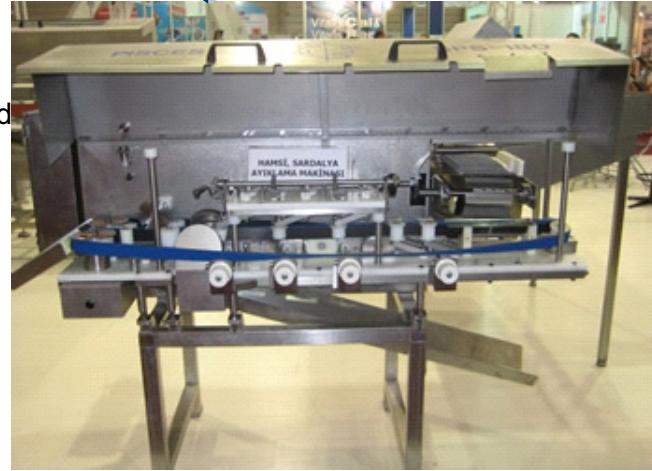
The machine offers 3 different processes:

1- Head & tail cut, gutted fish

2- Butterfly fillet

3- Single split fillet

4- 5 operators are necessary to run the machine

**FR-9000 MkII Salmon Filleting Machine**

Fish size: 2kg – 9kg

Special production for Salmon

Capacity: 16 – 22 fish / min.

Method of operation:

The patented FR-9000 MkII is a state of the art filleting unit that utilizes a high-speed programmable logic controller to individually measure the length of each fish as it enters the machine.

Using this measurement, the FR 9000 MkII can then adjust its cutting parameters according to a pre-selected cut value in order to obtain maximum yield for each fish.

The FR-900 MkII utilizes three sets of circular blades to remove the backbone one above, one below, and one at backbone width resulting in extremely high-yield product

After backbone removal, a set of reciprocating blade carefully removes ribs, producing fillets of a smooth, undamaged appearance.

Stainless steel construction with wash down electrics

Only one operator is necessary to run the machine

