

# AUTONOBGING FOR PELAGIC FISH

## Application

The fish cutting machine handles 14-24 cm long pelagic fishes, such as Sardines, Herring, Anchovies, Mackerel, etc. The machine can process from 400 to 500 fish per minute, depending on the fish species and its freshness.

The automated cutting line completely removes the need for manual labor during the heading and gutting stages of fish processing. One operator only needs to fill the tank of the hopper elevator and the whole cutting process will be done automatically. From time to time, you might only need one operator for quality inspection.

Thanks to this approach, the fish processing becomes much faster and safer. The cutting line produces more qualitative products at smaller costs.

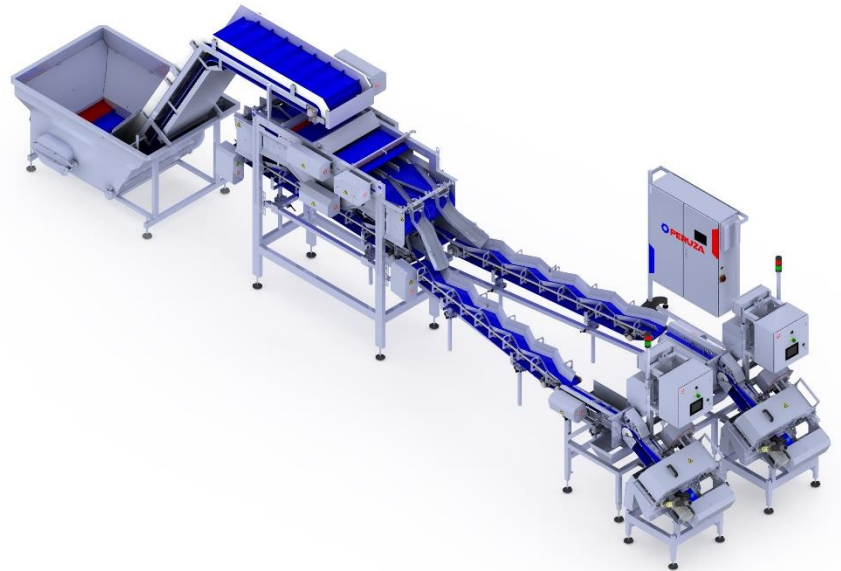
## Main benefits

- Only 1 operator per machine
- Quick return of investment
- High productivity
- Easy to operate

## Operating principle

The cutting line performs all stages of nobbing: fish is delivered from the hopper tank, head-tail orientated and automatically infeed into the cutting unit; there fish is de-headed and the vacuum sucks the guts out of the body; additionally, as an option it's also possible to cut the tail off. Then the HG/HGT fish falls into boxes or onto a conveyor for further processing.

## See equipment in action



## Processing capacity

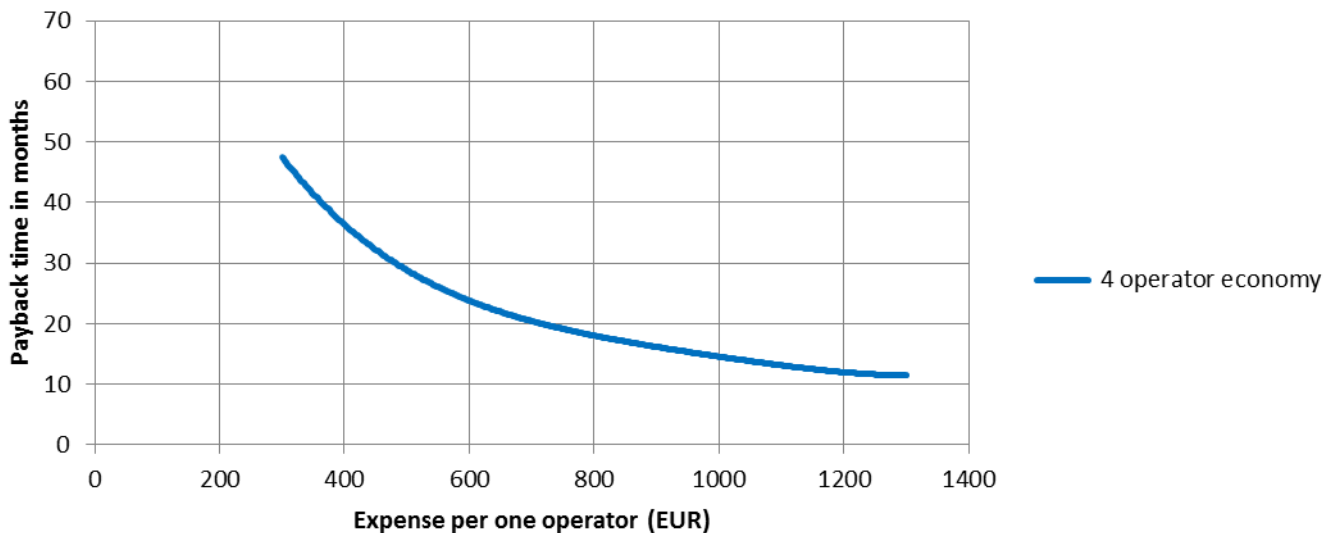
	Autonobbing
	Fish/min
200...250 mm	400
170...200 mm	460
150...170 mm	480
140...150 mm	500

\*Capacity can vary depending on fish species and freshness of fish

## Technical characteristics

<b>Fish</b>	Pelagic fish
<b>Size of processed fish (length)</b>	140...250 mm
<b>Equipment dimension (LxWxH)</b>	3700 x 5700 x 2600 mm
<b>Number of operators on the machine</b>	0 (1 is suggested for quality inspection)
<b>Volume of receiving tank (efficient)</b>	0,6 m <sup>3</sup>
<b>Water level</b>	Adjustable watter level control
<b>Additional options</b>	Ready product collection conveyors

## Time of investment return



## For more processing solutions



### Autofeeder

Reduce your cost of nobbing!



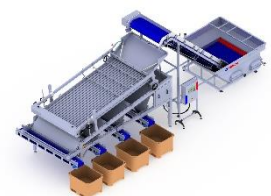
### Drum-type nobbing line

Process small fish into quality product!



### Water defrosting line

Use efficient defrosting for your products!



### Roller grading line

Grading - a must for industrial processing of fish!