

AUTOMATIC SMALL FISH FILLETING LINE - PASFF 1100

Application

Equipment is designed for fresh pelagic fish processing to create beheaded, degutted (HG), tail cut (HGT) straight cut loins. With gutting unit it is possible to cut off belly and clean it with brushes.

PASFF 1100 is used for fish 9 – 14 cm, such as sprats, anchovies, capelin and other.

Main benefits

- One machine replaces 13 – 15 manual processing specialists
- 3 times higher productivity
- Easy to operate



Operating principle

The beheading and tail cut process is made with rotary knives adjusted to needed length of final product, while degutting is achieved with vacuum suction unit that comes after cutting knives.

Processing machine can be adjusted for specific type and size of fish. Machine can be used for species of fish if it does not exceed pocket size of the machine

For gutting each fish must be placed head forward and belly first in each pocket to ensure the right cut. Suggested item vision system removes requirement to orientate fish belly first. Thus, enabling operators to work faster and ensuring less error percentage.

Processing capacity



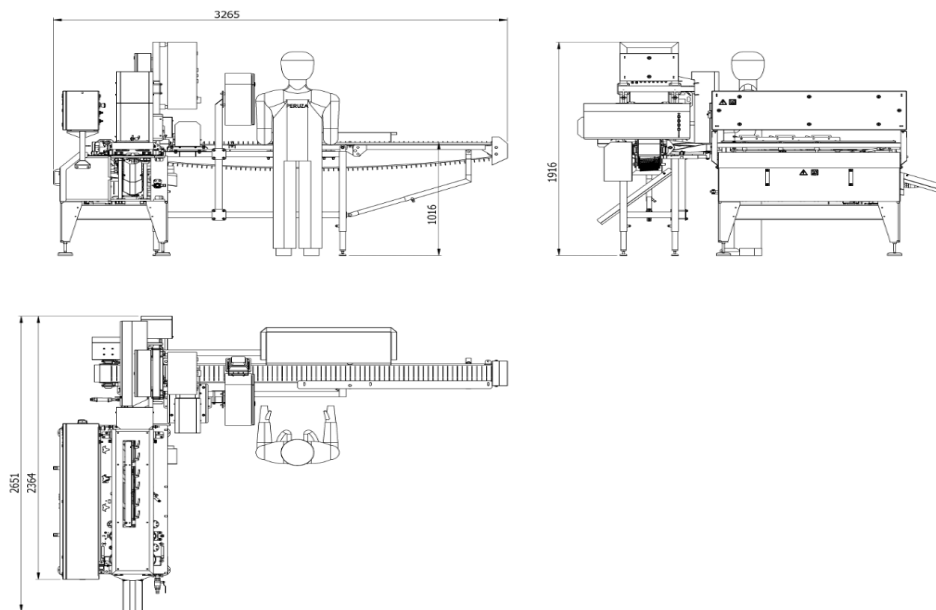
PASFF 1100

Depends on fish size

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

Technical characteristics

Fish	Small pelagic fish
Processing capacity	Up to 900 fish/minute
Size of processed fish (length)	90...140 mm
Equipment dimension (LxW)	2650 x 3265 mm
Number of operators on the machine	2



For more processing solutions



Autonobbing line

Reduce your cost of nobbing!



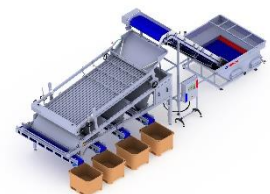
Drum-type nobbing line

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!