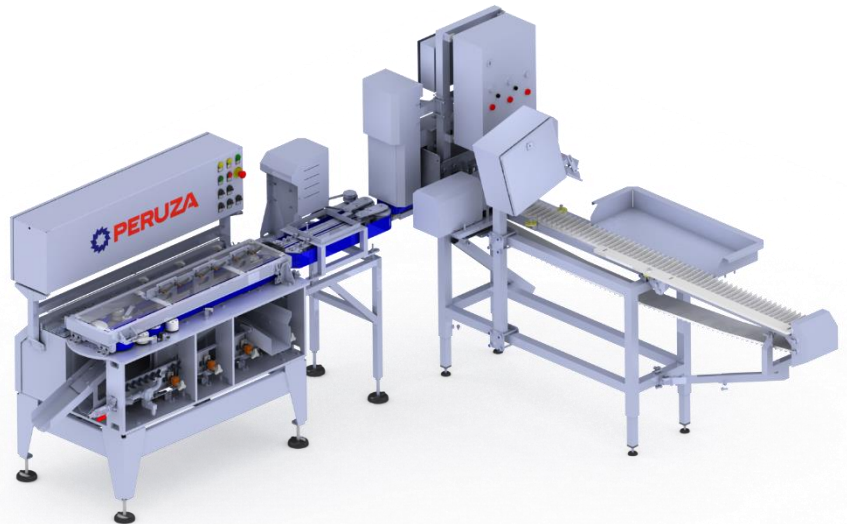# AUTOMATIC SMALL FISH FILLETING LINE - PASFF 110

Application

Equipment is designed for fresh pelagic fish processing. The nobbing section can create beheaded (H), degutted (G), tail cut (T) straight cut loins. With filleting unit it is possible to make "butterfly" type or single fillets or cut off belly and clean it with brushes.

PERUZA Automatic fish filleting machine - PASFF 110 is used for fish 9 – 14 cm, such as sprats, anchovies, capelin and other.

Main benefits

✓ One machine replaces 4 - 5 manual processing specialists

✓ 3 times higher productivity than conventional pocket nobbing machines

✓ Easy to operate

Operating principle

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

The processing machine can be adjusted for specific types and sizes of fish. The machine can be used for various species of fish if they do not exceed the pocket size of the machine.

Each fish must be placed head forward and belly first in each pocket to ensure the right cut. An optional, but suggested, vision system removes the requirement to orientate the fish belly first. Thus, enabling operators to work faster and ensuring less error percentage. This system is required if infeed of fish is done automatically.
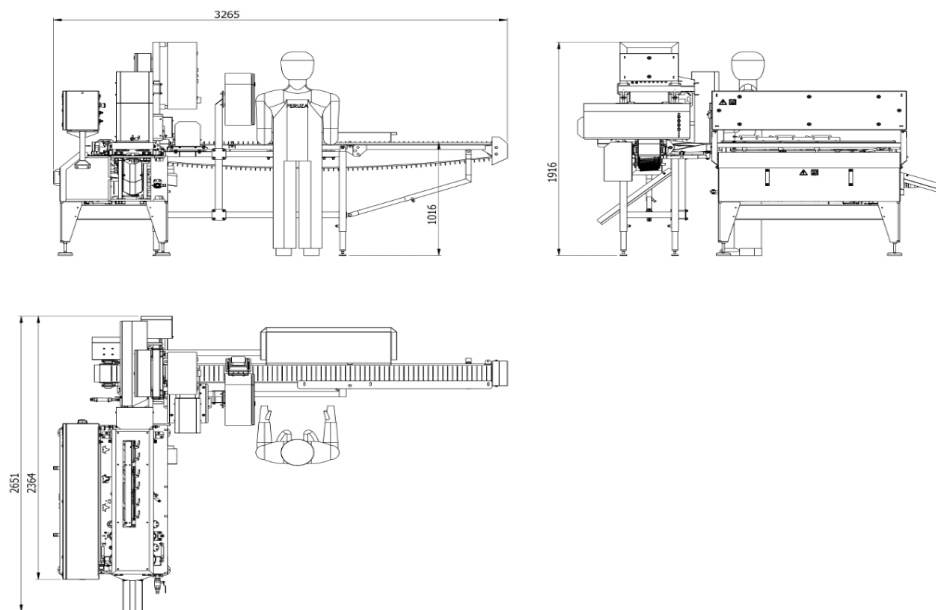
Processing capacity

	PASFF 110
90 … 140 mm	Up to 200 fish/minute

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

Technical characteristics

Fish	Small pelagic fish
Processing capacity	Up to 200 fish/minute
Size of processed fish (length)	90 … 140 mm
Equipment dimension (L x W)	2650 x 3265 mm
Number of operators on the machine	2

For more processing solutions

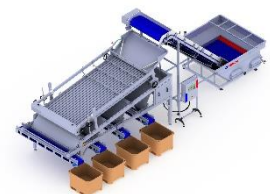

Autonobbing line
Reduce your cost of nobbing!

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!