



Filleting MACHINE

C-2011 XS

THE C2011 XS WHITEFISH FILLETING MACHINE offers a high and consistent yield, achieved by a robust and reliable design specific for small whitefish processing.

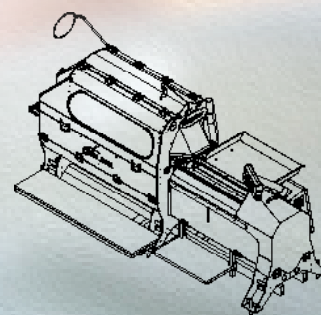
Simple user interface allows the operator to easily switch between different species, select different range settings, adjust the machine speed and operate the machine safely.

Opening the safeguards provides a clear and easy access to the machine internals, minimizing the time required for daily maintenance, cleaning and repair work.

Automatic lubrication system ensures that all critical parts are well lubricated, reducing repair and maintenance work while providing a reliable and safe operation.

Stainless steel trays, adjustable guides and flexible cutting mechanism ensure high and consistent yield and throughput.

All materials used, in direct contact with the processed fish have been carefully selected to be approved for food processing.



THE C-2011 X-SMALL WHITEFISH FILLETING MACHINE OFFERS A HIGH AND CONSISTENT YIELD, ACHIEVED BY A ROBUST AND RELIABLE DESIGN SPECIFIC FOR SMALL WHITEFISH PROCESSING.



MACHINE APPLICATION

The operator places the fish on to a saddle which transports the fish through each processing area of the machine where the meat is separated from the bones. The machine delivers the two fillets onto separate conveyors leading from the machine while delivering the bones separately.

FLEXIBILITY AND PERFORMANCE

Curio C2011 is the most flexible whitefish filleting platform in the world. The C2011 is unique in that each of the models XS, S, M & L and XL & XXL are all based on the same basic machine platform sharing over 95% of the same components. This makes upgrading very simple by way of a conversion kit and the need to change to a completely different machine type is all but eliminated. Customers with multiple machines can train their technical staff and operators on the C2011 platform rather than an individual machine. Stocking spare parts is also simpler and more cost effective since so many parts are interchangeable over the machine platform.

MACHINE RANGE

Machine specifically designed for filleting of small sized fish, such as:

Cod, Haddock, Saithe, Pollack and Hake;
450 gr to 1,2 kg, head on, gutted fish



GENERAL SPECIFICATIONS

TYPE: FILLETING MACHINE C-2011 XS

Productivity: up to 38 fish /min

Belt speed: 30m / min

Blade speed: 1100 rpm

DIMENSIONS

Length: 4.060 m

Width: 1.880 m

Height: 2.25 - 2.35 m

ELECTRICAL ASSEMBLY

Input voltage: 3 phases 380-440V AC.

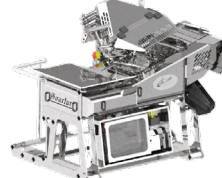
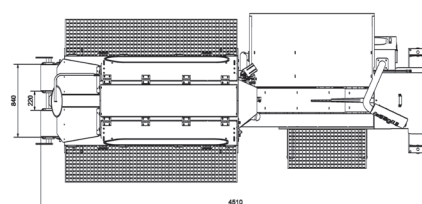
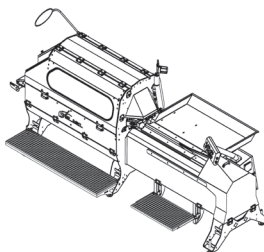
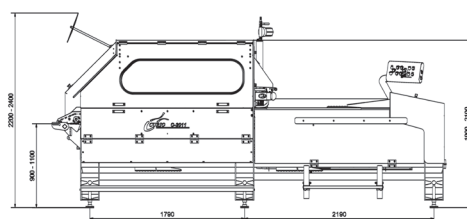
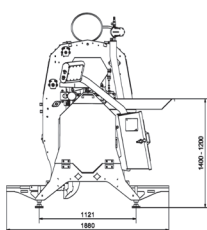
Power: 3,75 kW

Current: 8.0 A

MACHINE, XS:

Water: 14-32 / min.

Pneumatics: 2l/h



C-2015 - Knife Sharpening

C-2031 - Skinning Machine

C-3027 - Heading Machine

C-2011 - Filleting Machine