



Heading MACHINE

[C-3027]

The C-3027 HEADING MACHINE is specifically designed for heading of whitefish such as cod, haddock, saithe and other similar fish.

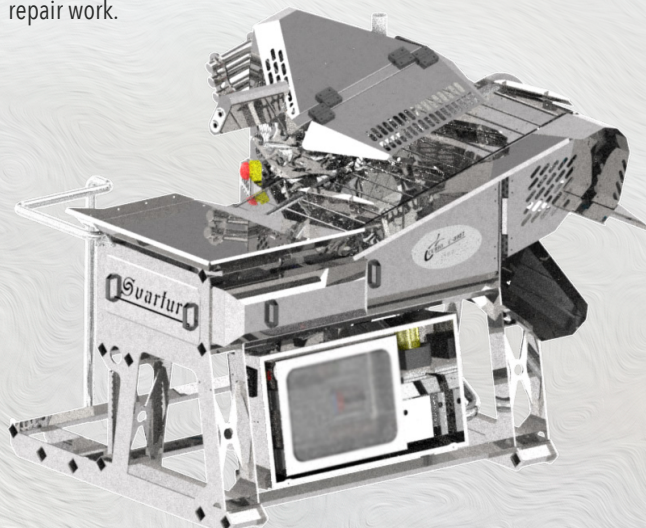
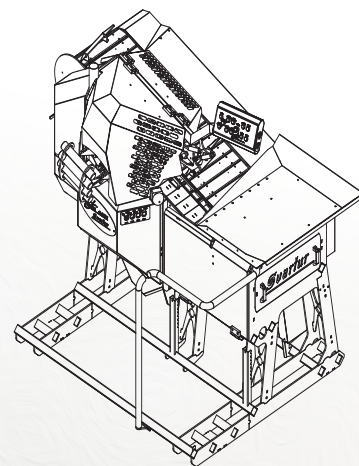
Simple user interface allows the operator to easily switch between different species, select different range settings, adjust the machine speed and operate the machine safely.

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-3027 HEADING MACHINE
IS SPECIFICALLY DESIGNED FOR
HEADING OF WHITEFISH.



MACHINE APPLICATION

The operator places the fish in a continuously circulating trays where the fish is transferred to a rotating knife, separating the head from the torso.

MACHINE RANGE

Heading Machine

1. Smaller Range (1 - 7kg)
2. Larger Range (2,5kg - 12kg)



GENERAL SPECIFICATIONS

TYPE: HEADING MACHINE C-3027

PRODUCTIVITY: 16 - 38 FISH / MIN

BLADE SPEED: 1000 RPM.

DIMENSIONS

Length: 2.9m

Width: 1.9m

Height: 2.23 - 2.33m

ELECTRICAL

Input Voltage: 3 phase 380-440V AC.

Power Rating: 3kW

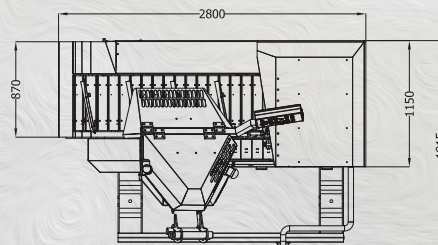
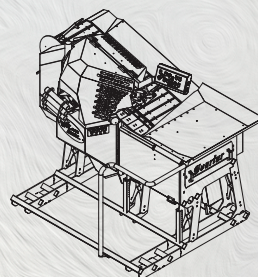
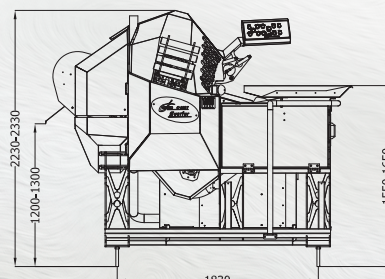
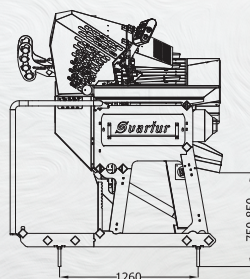
Current: 7A

WATER

14 - 30 l/min. Pressure: 5 bar.

AIR

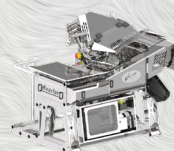
2 l/h. Pressure: 7 bar.



C-2015 - Knife Sharpening



C-2031 - Skinning Machine



C-3027 - Heading Machine



C-2011 - Filleting Machine