



Skinning MACHINE

[C-2031]

Curio C-2031 for whitefish & salmon is a double lane skinning machine where each lane is operated independently of each other.

High skinning yield due to a specifically designed skinning roller combined with an automatic, sensor controlled pressure hold down system to avoid damaging the fillets during skinning.

Electronic measuring system to ensure each fillet is accurately skinned according to its length.

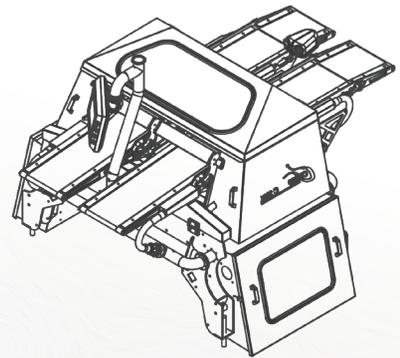
The Curio 3011 Touch Panel to control machine functions and monitor both out feed belts with intergrated camera system.

Fully height adjustable outfeed belt system to deliver fillets gently for example to a trimming table or cutting machine.

Variable Speed infeed/outfeed belts

Ethernet Connection to allow remote monitoring as well as maintenance, fault finding and software upgrades.

The machine has the ability to instantly move between skin off / skin on production should it be placed into a line.



The machine is fully manufactured in stainless steel and food grade materials. Driven by Curio Stainless Steel water cooled motors.

Open design for easy cleaning and maintenance. The machine has an integrated automatic greasing system.



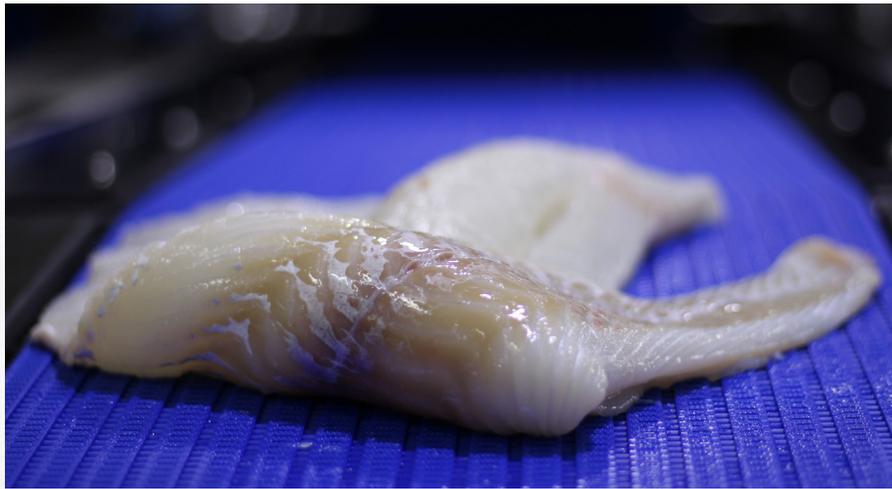
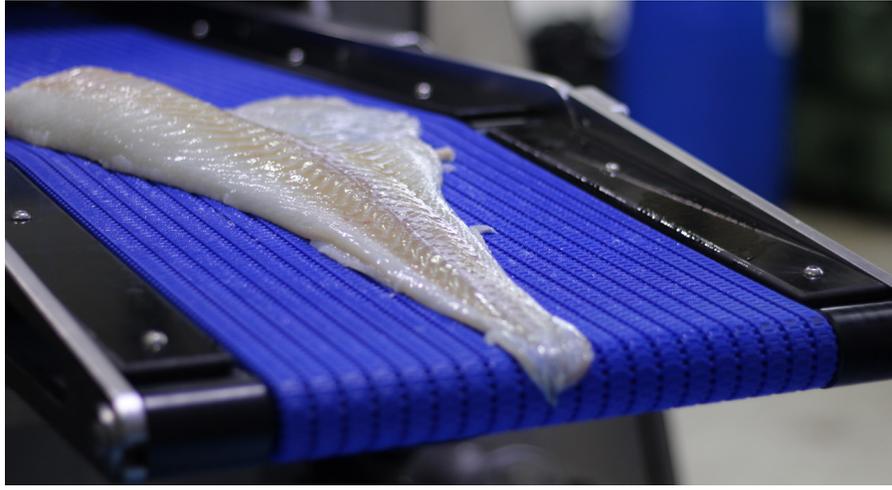
MACHINE APPLICATION

The operators places the fillets onto the feeding belts, tail first skin side down. Each fillet is electronically measured to allow the skinning machine to adjust the pressure belt according to the fillet length. Each fillet is gently transported out of the machine via the height adjustable outfeed belts.

MACHINE RANGE

For shallow skinning of cod, haddock, saithe, ling, tusk, hake, catfish, salmon, trout & arctic char.

No limit on the length of the fillet, Maximum width of the fillet is 400mm



GENERAL SPECIFICATIONS

TYPE: SKINNING MACHINE C-2031

Throughput: 16 - 38 fish / min

DIMENSIONS

Length: 2.735m

With: 2.400m

Height: 1.50 - 2.95m

ELECTRICAL

Input voltage: 3 phases 380-440V AC.

Power Rating: 4.0kW

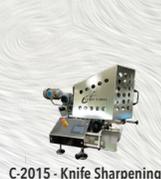
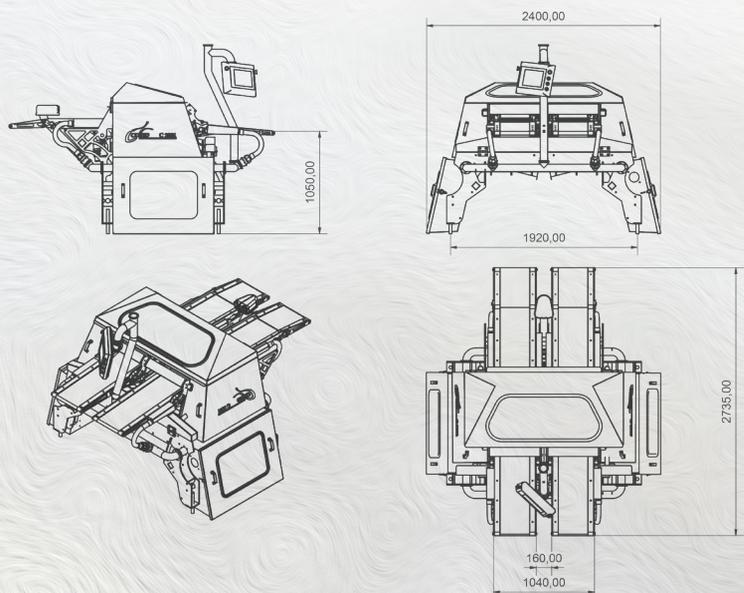
Current: 9A

WATER

Water: 36 l/min. pressure: 5 bar

AIR

Air: 30 l/min. pressure: 8 bar



C-2015 - Knife Sharpening



C-2031 - Skinning Machine



C-3027 - Heading Machine



C-2011 - Filletting Machine