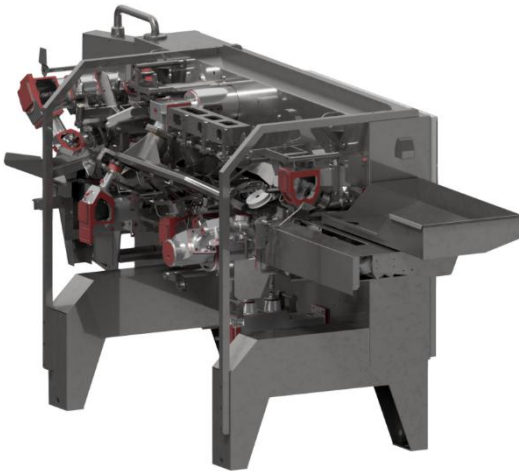


Filleting machine for cod fish RM290



achieving a significant increase in product yield on this machine.

For skinning after RM290, it is possible to transfer the fillets to the skinning machine RM250.

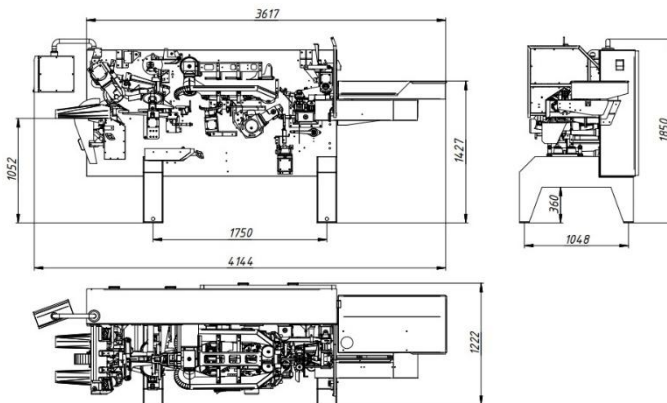
Specification:

- Species of processed fish:
cod, pollock, hake
- Working range: 40cm – 70cm
(depending on the fish breed)
- Throughput rate:
60 fish/min
- Operator requirements:
1 person
- Water supply:
40 liters/min
- Power consumption:
6 kW
- Dimensions:
4100x1050x1850 mm
- Weight:
abt. 1800 kg

Benefit for the customer:

- Computer control of cutting process
- Each fish is measured to ensure the best result
- High performance
- It is possible to produce both bone-in and boneless fillets
- J-cut fillet possible
- Corrosion-resistant stainless steel frame

Design and features of the machine:



RM290 is a filleting machine for whitefish such as cod, pollock and hake with a total length of 40 to 70 cm.

All cutting processes can be adjusted to the appropriate fish structure and the desired appearance of the final product on the touch panel. Due to electronic control and measurement, each fish is individually cut depending on the parameters, thereby

The indicated size range may change depending on the proportions and quality of the raw material. To achieve optimal yield, it is recommended to set up the machine on raw materials that are within the operating range. Live fish, fish in the state of rigor mortis, and frozen fish cannot be processed!

All drawings and dimensional parameters are conditional. The company reserves the right to introduce changes to improve the design of the machine. Actual delivery quantities are shown in our quotations and may differ from the photographs and descriptions in this brochure.

Attention!

To illustrate technical details, fuses and protective mechanisms are not shown in full. When operating the machine, all appropriate devices and instructions relating to the safety of the machine must be used and/or followed.

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1. Bone fillet



2. Boneless fillet

3. Boneless fillet