

SKINNING MACHINE V3668

Skin the fish.
Spare the silver.



Skinning deep skinned salmon skin



The Skinning machine V3668 is made specially for skinning skin after deep skinning. It allows processors who deep skin salmon to utilize the meat left on the skin by skinning the skin in a second skinner.

The skinning machine removes up to 100% of the meat from the skin, hereby creating a by-product of high value. The automatic skinning machine V3668 is a complete solution, and there is no need for more operators.

The skinning machine has a working belt width of 590 mm which makes it the perfect solution when you need to incorporate the machine in a fully automatic filleting line.

The V3668 is intended for deep skinning of salmon fillets, pre and post rigor, and it is easy to operate, programme and clean.

Technology

The machine has two pressing rollers that make it possible to process two fillets at the same time. The automatic skinning machine V3668 can be provided with only one pressing roller to be used as a single lane skinning machine.

Technical specifications

Capacity	Up to 50 fillets/min
Working range, length	250 – 650 mm
Working width	590 mm
Height, infeed belt	1070 mm
Speed, infeed belt	First skinner: 17 m/min / Second skinner: 63 m/min
Height, outfeed belt	Upper belt: 1350 mm / Lower belt: 830 mm
Speed, outfeed belt	First skinner: 29 m/min / Second skinner: 78 m/min
Water consumption	2 x 11 L/min
Power connection	3 x 400 V + PE, 50 Hz*
Power consumption	1.2 kW
Noise level	65 dB (A)

* Please contact our sales team for other power connection possibilities

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Make believe.
Make sense.

