

Open top skinner

Townsend Fish Skinner OTM50



- Improves yield and throughput
- Maximizes operator efficiency
- Low cost of ownership
- Improved safety features



New, improved open top skinner

From the global leader in skinning

The OTM50 is Marel's newest open top machine from the Townsend skinner line.

The OTM50 removes skin from scale or smooth skinned fish and seafood ensuring the highest possible yield.

Building on the success of the SK 11-320 Open Top Skinner, the new OTM50 improves yield, increases throughput, maximizes operator efficiency and significantly reduces the time needed for sanitation and maintenance, all in the safest possible manner.



Machine dimensions

Width	Length	Height
844 mm	723 mm	975 mm

Applications

Model	Process	Application
OTM50	Skin removal	Flounder, cod, sole, catfish, tilapia, squid, salmon and tuna

PRO00-EN-19-11



Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.