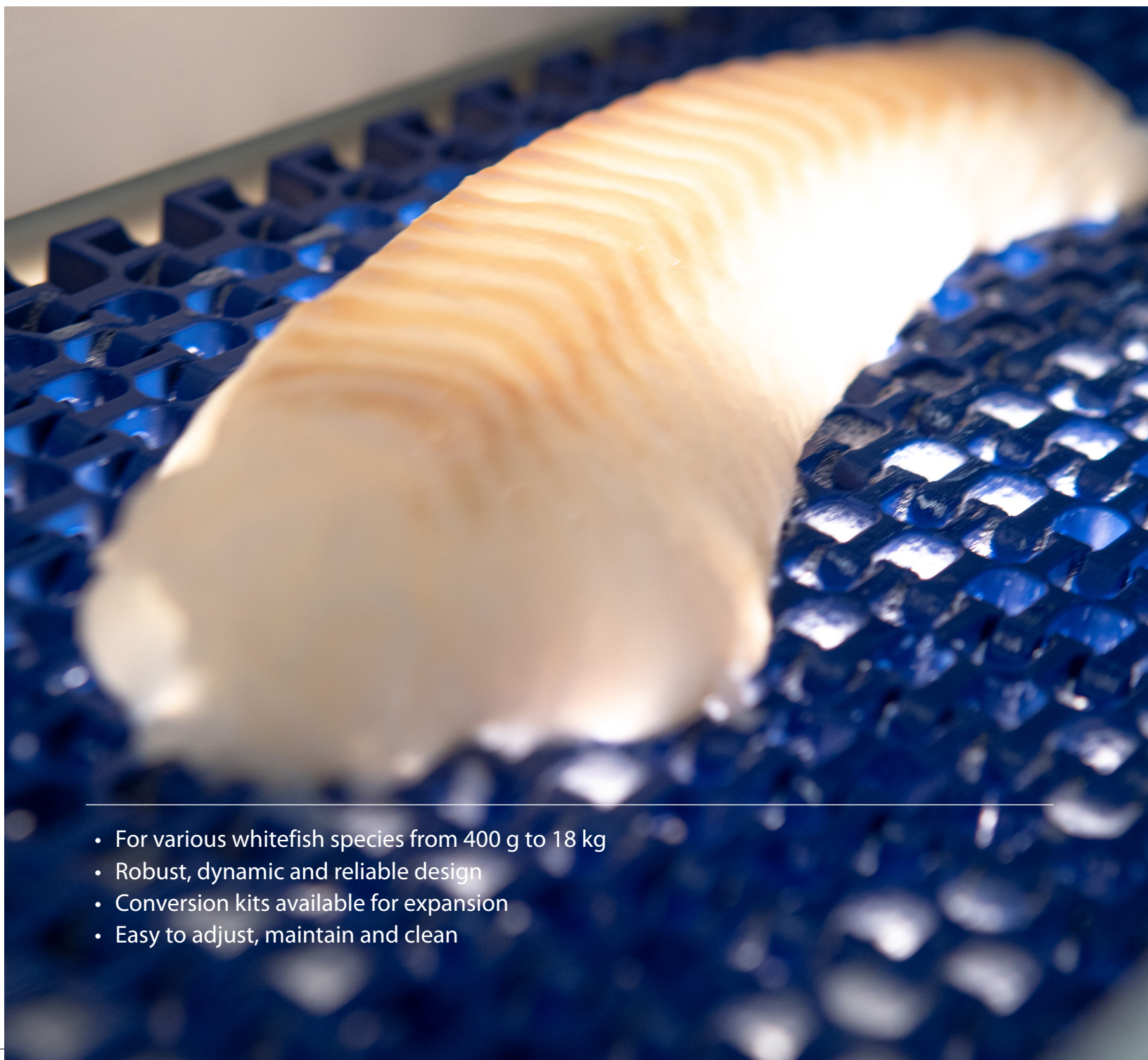


Flexible filleting that delivers consistent yield

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# Filleting Platform Curio C-2011



- For various whitefish species from 400 g to 18 kg
- Robust, dynamic and reliable design
- Conversion kits available for expansion
- Easy to adjust, maintain and clean





**The Curio Filleting Platform delivers a high and consistent yield of a wide variety of fish species and sizes achieved by a robust and reliable design. It is a unique filleting system based around a single design concept. With four standard frame models and two extended frame models sharing 95% of the same components, the Curio Filleting Platform offers unparalleled flexibility for utilization.**

#### **A long lifespan**

Capable of processing a size range spanning 400g to 18kg, the Curio Filleting Platform is an incredibly dynamic filleting system. Conversion kits allow you to expand your machine's size range capabilities ensuring your investment will continue to be productive in the future.

## **Adjustable for various species**

#### **C-2011 Curio Filleting Platform**

The C-2011 Curio Filleting Platform is easy to operate and maintain and reliable in production onshore and on vessels. When processing different species, some mechanical adjustments are required to optimize the yield and performance. Processors enjoy the ease of being able to adjust and fine-tune the machine mechanically according to their needs. The C-2011 has a series of pneumatic cylinders, which are manually adjusted to the desired pressure. There is a manual pneumatic switch to change between cod and haddock. Other pressures according to fish quality and firmness are also adjusted manually. The machine is operated by a control panel with simple buttons to adjust knife speed and saddle speed.

#### **Easy to operate, clean and maintain**

A simple user interface allows the operator to easily switch between different species, select different range settings, adjust the machine speed and safely operate it. Opening the safeguards provides clear and easy access to the machine internals, minimizing the time required for daily maintenance, cleaning and repair work.

An 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 a flexible cutting mechanism ensure high and consistent yield and throughput.



*Driven by a passion for sustainability and innovation, we are a global leader in food processing solutions.*