

Pinbone Remover

Efficient pinbone removal



High quality pinboning

The Marel MS 2610 Pinbone Remover is a basic machine with the same high standard as the Marel MS 2612 model, renowned for its user-friendliness and proven reliability in removing bones and leaving the fish intact.

Process

Fillets are moved to the pinbone head on a PVC conveyor belt; head first and skin side down. The fillet is gently held in place on the conveyor while the pinbones are removed, ensuring minimum waste.

Single and dual lane

Both models meet the needs of small to medium capacity businesses and are ideal for standalone applications with manual infeed. The dual-lane version is easily integrated into a production line after the trimming line.

- Gentle, reliable pinboning
- Three pre-set speeds for the pinbone roller
- Quick adjustment of pressure on pinbone heads
- Easy to clean



Adjustment and accessories

The Pinbone Remover has three speed settings for the pinbone roller, to adapt to the varying condition of the fish. Likewise, the pressure on the pinbone heads can quickly be adjusted by a weight bar if needed. An optional drip tray and a filter unit are available, to collect the pinbones and offal under the machine.

Sturdy design

Marel pinbone removers are made of stainless steel, with smooth, easy-to-clean surfaces. All materials are FDA-approved and meet the strict hygiene demands of the salmon processing industry. The open design and quick-release system on all conveyors make cleaning easy.



Technical features

Capacity	Up to 18 fillets/minute per lane *
Power consumption	0.3-0.4 kW
Water consumption	6 liters/minute per lane
Electricity	Single lane 1x230V +N+PE Dual lane 3x400V + N + PE / 3x220V + PE
Air supply	Not required
Dimensions W x L	Single lane 710 x 1650 mm Dual lane 1000 x 1650 mm
Weight	Single lane 180 kg Dual lane 300 kg

* Depending on fish size and quality



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