

Unique quality scanning of salmon fillets

QC Scanner MS 2920



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- Detects surface defects, color measurement and weight estimation
 - Real-time quality monitoring
 - Replaces operator monitoring and reduces manual handling
 - Hygienic design, easy-to-clean
 - Data collection for upstream and downstream reporting



The QC Scanner MS 2920 monitors the quality of your salmon fillets in real time with detailed scans of the meat side for trimming, quality, color, and estimated weight calculation.

Two cameras cover all details

The dual-lane scanner can either sort fillets before trimming or reject fillets with defects after trimming. First, a color camera scans the fillet surface to detect the color in predefined zones, melanin and blood spots, cartilage in front and tail, and trimming defects such as belly membrane, belly bone or back defects. Immediately after, a 3D camera scans each fillet to detect gaping in the fillets and to calculate the estimated weight.

Easy configuration

All settings are easily configured on the scanner's user-friendly color touchscreen or via AXIN software. Programs with different tolerances can be stored, allowing for quick changes to the settings.

Automatic grading according to defined quality

Fillets are automatically sorted according to pre-selected tolerance settings, without the need for human visual control or manual handling. The sorting is available in two different mechanical setups.

The first is designed for fillets requiring manual trimming, directing them towards trimmers, while fillets without defects pass through to avoid unnecessary trimming and yield loss.

The second setting rejects fillets with quality issues such as dark spots, cartilage, or gaping. At the outfeed, one or two drop-down gates separate these defective fillets. This setup can also grade fillets based on color and weight estimation.

Valuable data collection

The quality can be monitored in real-time on a computer with the optional AXIN Process Solutions software. With AXIN, it is possible to search and store the images from the scanner and generate reports on quality, color, and weight distribution with the captured images.

Hygienic design

The design of the scanner accommodates the need for the highest level of hygiene, built with durable components and easy disassembling for regular cleaning.



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

TECHNICAL FEATURES

Capacity*	Up to 50 fillets/min.
Fish fillet width	280 mm
Power consumption **	0.5 kW
Compressed air	10 liters/min at 7-8 bar
Electricity standard ***	3x400V +N+PE 50HZ
Dimensions LxWxH **	2100 X 1200 X 1700 mm
Weight **	500 kg

* Average fish size 4 kg, length 670 mm

** Basic machine

*** Optional electricity available