

Uniform high-quality deheading

Salmon Deheader MS 3028



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- High accuracy cutting minimizes waste
 - Optimizes production flow and uptime
 - Reduces labor dependency
 - Improves fillet utilization and product value
 - Compact and robust design



The Salmon Deheader MS 3028 provides consistent and efficient automated deheading to salmon processors. Built on the industry-leading legacy of the Curio Deheader, the MS 3028 offers next level accuracy to increase yields while reducing dependency on manual labor.

Flexible and accurate

Operators secure each fish on the eye pin; cuts are measured from the eye to ensure accuracy in a wide range of fish sizes. Two precision knives execute a V-cut and a third knife makes a straight cut of the spine, optimizing cut quality to maximize fillet utilization and product value. With fish seamlessly delivered to the outfeed conveyor in the perfect condition for filleting, yields are improved and the risk of stoppage significantly lower.

Safe and reliable

The MS 3028 has a small footprint to ensure it will fit easily in most production facilities. Its robust design is ready for the toughest environments while easy access helps fast, hygienic cleaning and simplified maintenance.

Line integration

Integrate the Salmon Deheader MS 3028 seamlessly with an automatic infeed into Marel Filleting Machines MS 2730 and MS 2750 to optimize throughput, uptime and accuracy even further.



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

TECHNICAL FEATURES

Capacity	Up to 25 fish/minute
Fish length	500-950 mm
Fish width	58-120 mm
Fish height	100-225 mm
Fish weight	1.5-10 kg
Electricity	3 x 380-480VAC 50/60 Hz
Power consumption	4 kW
Water consumption	Max 10 l/min at 3-6 bar
Air consumption	0.1 l/min at 7 bar
Dimension (L x W x H)	3400 x 2135 x 2800 mm
Weight	1250 kg