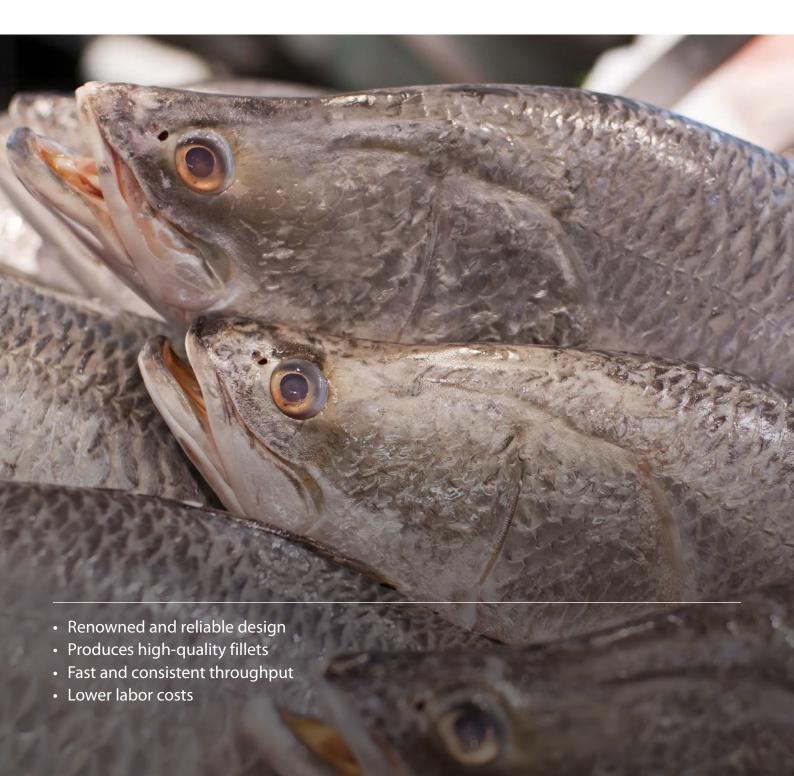


Superior automated filleting

Barramundi Filleting Machine MS 2730B



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Advance with automation

The Barramundi Filleting Machine MS 2730B removes the need for skilled filleters and automates the labor-intensive task by efficiently processing a high volume in a short time. Automating the filleting process increases the yield, throughput, and efficiency of production and reduces labor costs, risk of human contamination, and product damage.

Outstanding reputation

With more than a decade of exceptional products and satisfied customers, the MS 2730 is one of the most reliable and reputable solutions on the market. Built originally for salmon filleting, the Barramundi Filleting Machine is fitted to process the size and shape of barramundi.

How it works

The fish is fed into the filleting machine belly down, the fish is measured, and a set of circular knives cuts the fish from vent to tail, achieving greater yield as the meat close to the center bone is included in the fillets. Then band knives cut the fish, automatically adjusting to the size and shape of the fish. The fillets are delivered to an outfeed conveyor or trimming line for further handling, while the center bone is released to a trolley or conveyor belt below.

Once the program has been switched on, the MS 2730B automatically adjusts to various sizes, eliminating the need to make any adjustments. Up to 25 fish are processed per minute, depending on the length of the fish. The automated measuring system determines the profile and size of each unique fish and adjusts the filleting program and cutting tools accordingly. The result is higher throughput, quality and yield.





Easy to control

Operators safely manage all operations from an easy-to-use multilingual color touch screen. The filleting machine comes with various programs installed for automatic adjustment and predefined fish sizes. The multiple parameters for new programs, such as dimensions, tool positions, and speed, are entered and stored, making it very easy to change the settings during production if necessary.

Small footprint

The MS 2730B is a sturdy and reliable machine that takes up little space on the processing floor thanks to its compact design and integrates easily with other Marel equipment. Dampers make it easy to open the cabinet for internal cleaning and maintenance. All materials are FDA-approved and meet the industry's strict hygiene demands.

The environmental impact of the Barramundi Filleting Machine is kept to a minimum due to the machine's low energy and water consumption. Uptime of the machine is ensured thanks to Marel's onsite and remote service support.

TECHNICAL FEATURES	
Capacity *	Up to 25 fish/min.
Fish length	500-950 mm
Fish width	58-110 mm
Fish height* *	Max 100 mm
Fish weight	1.5-4 kg
Compressed air	250 litres/min. at 6-8 bar
Water consumption	15 litres/min.
Power consumption	5.5 kW
Dimensions L x W x H	3150 x 1035 x 1980 mm
Weight	1,450 kg
Electricity standard ***	3 x 400V + N + PE 50 Hz

- * Depending on the condition of the fish
- ** From belly cavity to back
- *** Optional electricity available