

Salmon filleting



Filleting Machines for Salmon & Trout

Filleting machines has been a part of the Carnitech Salmon division since the very beginning, and today they are one of our key products.

A good filleting is essential to obtain a high yield, and due to many years of experience we hold the know-how to supply you with the very best filleting solution.

The second generation Carnitech Salmon filleting machine has a combination of band knives and circular knives, which ensures efficient and flexible filleting.

Perfect Craftmanship

With a capacity of up to 20 fish/min, depending on fish size, Carnitech Salmon’s filleting machines are highly efficient. The machines are sturdy, reliable and stable in construction.

They are made in a strong stainless steel design with a smooth and easy-to-clean surface. All materials are FDA-approved and meet the stricht hygiene demands in the industry.



The infeed on the CT 2630



The Salmon production team during assembly of the CT 2630

Carnitech Salmon Filleting Solutions

The Carnitech range of filleting machines comprise two main models, the CT 2611 MK6 and the CT 2630. Both machines are designed for salmon and trout.

The CT 2611 is the first filleting machine made by Carnitech; it was launched back in 1996. Since then it has continuously been developed and improved, so the machine is meeting all the requirements of a modern production line. Today more than 200 machines are sold to customers world wide.

The CT 2630 was introduced in 2003, and in many ways it is similar to the 2611. But the main difference from the 2611 is the combination of band knives and circular knives, which makes it one of the most profitable filleting solution on the market today. More than 100 machines have been sold since 2003.

The 2630 can be connected to the automatic deheading machine CT 2620, with automatic infeed from the deheader.



CT 2611



CT 2630



The CT 2630 filleting machine with the automatic deheading machine CT 2620

Efficient & high quality filleting



The Infeed on the CT 2611

Unique cutting principle

CT 2611

The gutted deheaded fish is placed in the infeed chute, belly side up. The feeding belts lead the fish to the cutting section where a sensor automatically adjusts the band knives to accurate cutting along the centerbone. Band knives which adjust to each individual fish represents one of the most efficient filleting techniques on the market. This method ensures high yield.

CT 2630

Due to the combination of band knives and circular knives the CT 2630 treats the fillets very gently. The band knives automatically adjust to the size and shape of the fish and the circular knives make sure that the cut is made as close to the backbone of the fish as possible. A clean cut with maximum yield is achieved.



Grinder for circular knife for CT 2630

Quick adjustment

With the Carnitech filleting machines time-consuming re-adjustment is avoided. It is not necessary to stop the plant to re-adjust from one fish size to another. By simple adjustment of valve pressure, the machine automatically cuts the required type of fillet.



Adjustment on CT 2630



Adjustment on CT 2611

Flexible Filleting

The Carnitech filleting machines are extremely flexible. They are perfect for most common kinds of salmon and trout. The machines can be adjusted to fish between 2 and 7 kg, and they are capable of running different trims according to individual customer requests.



Splitting with removal of backbone only



Filleting with the belly bone removed. Fat and white membrane remain on the fillets



Finished fillet ready for trimming of the edges

Easy-to-clean

The open design of the filleting machine makes cleaning considerably easier. At the back of the machine you will find two access doors through which the band knives can be replaced and all components efficiently cleaned.

Dampers make it easy to open the cabinet for inside cleaning and maintenance. All parts of the machine are made of stainless steel and other FDA-approved materials.

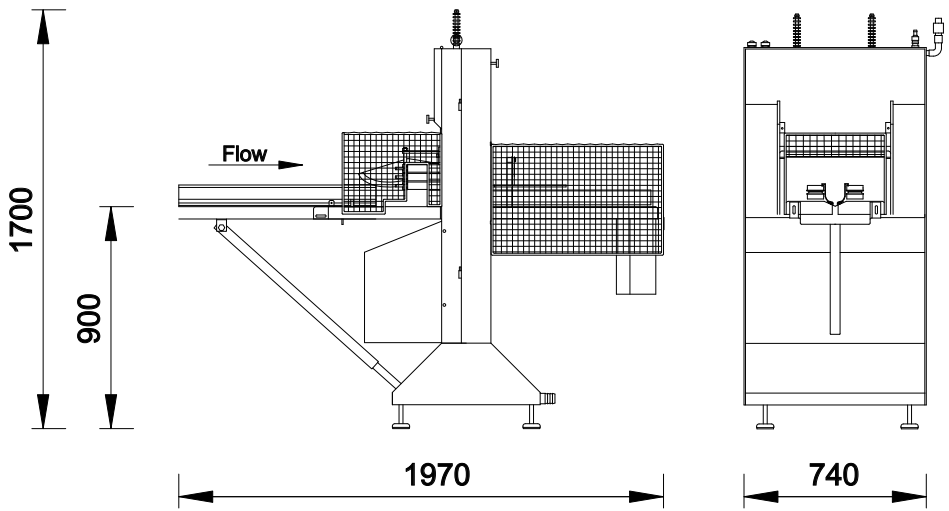
Easy to install

The filleting machine is small-dimensional and easy to install even in small production areas. It has an integrated compressor, a dryer system and an electrical cabinet which makes installation easier.

The low energy and water consumptions are other advantages which meet the requirements of environmentally correct processing methods in the fishing industry.



Technical data CT 2611



SPECIFICATIONS	
Operators:	1 person
Working range:	Fish between 2 and 7 kg
Capacity:	Up to 20 fish/minute
Electricity:	3x220V or 3x400V 50/60 Hz Fuse 16A
Water consumption:	6 litres/minute
Air supply:	50 litres/minute 6-8 bar
Material:	AISI 304 stainless steel, beadblasted
Weight:	Approx. 475 kg

FACTS

CT 2611

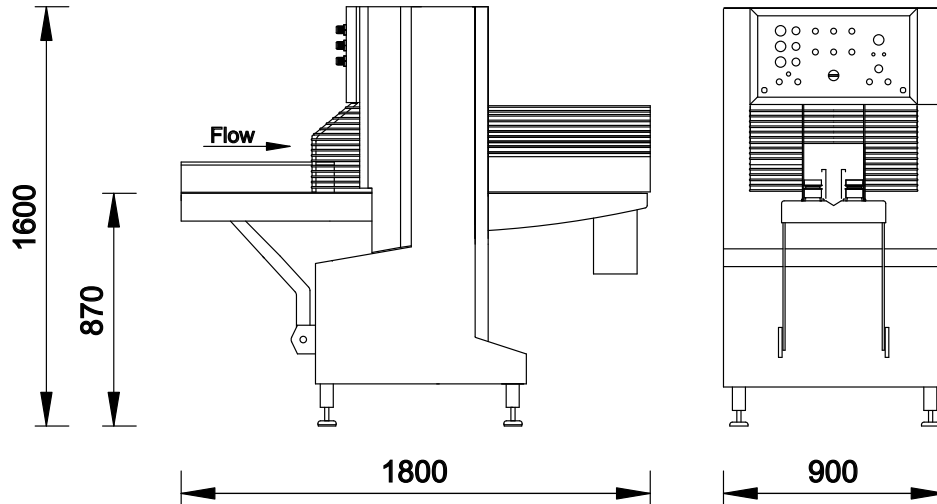
- Easy to adjust and to operate
- High quality filleting
- Very flexible regarding the size of the salmon
- Low operation costs
- Easy access for cleaning
- Low investment

FACTS

CT 2630

- Unique cutting principle
- A combination of circular knives and band knives
- Highly improved yield
- Electrical panel, compressor with dryer are fully integrated
- Easy access for cleaning

Technical data CT 2630



SPECIFICATIONS

Operators:	1 person
Working range:	Fish between 2 and 7 kg
Capacity:	Up to 20 fish/minute
Electricity:	3x220V Fuse 25A or 3x400V 50/60 Hz Fuse 16A
Water consumption:	10 litres/minute
Air supply:	Compressor is integrated
Material:	AISI 304 stainless steel, beadblasted
Weight:	Approx. 675 kg

After sales service

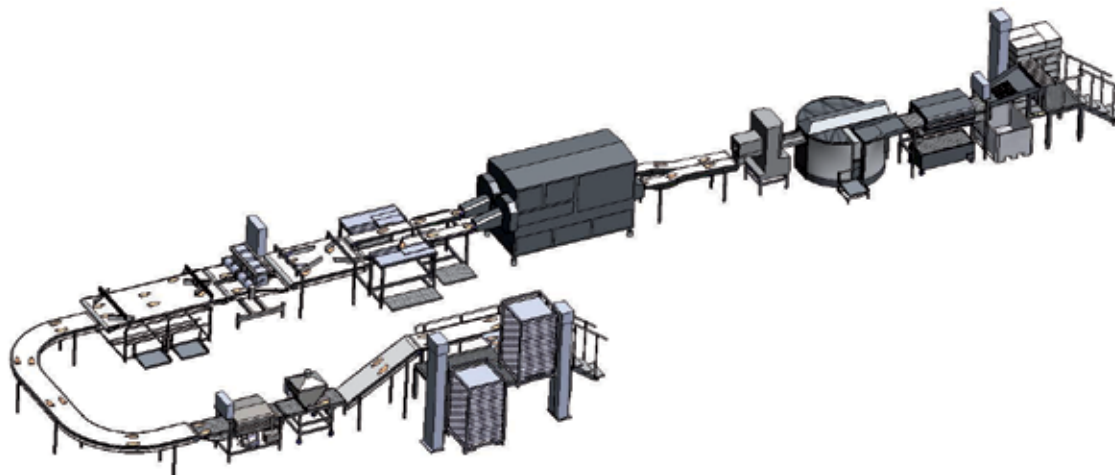
When you buy our machines, we offer you installation of the machine to make sure that you will have a quick and smooth start of production. Our skilled service engineers will also give the operators a thorough training in operating, cleaning and maintaining the machine. Our service department is always available for troubleshooting and assistance. If necessary we can send one of our service engine-

ers to solve any technical problems related to our machines. By entering a service agreement with us, we can offer you regular service. Then our service engineer will visit you to check the equipment thoroughly and make sure it is fit for production, changing any parts if necessary. Whenever you need any wear- or spare parts, our spare part department will send them to you by courier service.



Salmon Processing Solutions

Together with our partners in Marel Food systems we can offer turnkey solutions that will be tailor made and adapted to your needs. Our consultants will advise you and give you all the support needed during the entire process. Our goal is to increase the productivity of our customer.



Carnitech has the knowledge and the experience of designing and manufacturing top performance processing solutions. Close to being a one stop shop for salmon processors, we are in a position to efficiently handle all your salmon processing needs. We can offer you single stand-alone machines and complete tailor-made solutions, including a wide range of key products within wet processing as well as value adding slicing, matching your specific requirements.



Marel Food Systems

The world's leading manufacturer of high-tech equipment for the food processing industry

We are innovative in everything we do and we provide outstanding new solutions and services to the food processing industry in order to create greater value for all our stakeholders.

For further information please visit

www.marelfoodsystems.com

RETURN ON INNOVATION

