

Mackerel filleting machine from Kroma A/S

New developments on the filleting machine made it possible to filet mackerel and other soft fish species.

The first model of the filleting machine, were designed for trout but with some changes inside the filleting machine it was also possible to make filets out of a defrosted mackerel.

The defrosted mackerel is very soft and it's very difficult to obtain the right yield percentage and a good cut in such a soft fish.

By making some changes to how the mackerel is cut inside the machine, but also the pressure on the fish from the outside the yield has been improved significantly. The cut, and the look of the filet, has been improved by changes in the cut angle of the filet as well as other changes in the machine.

The head cutter for the filleting machine works in the same way as for the trout, but it has been modified so it fit for a mackerel instead of a trout. It's still possible to have.

Cost saving suction unit

It's possible to process round fish in the machine since there is a suction unit to remove the gut's inside the filleting machine. The gut will be sucked away right after the abdomen has been cut open so it's easy to remove all the gut. Before the fish enter the knife's a brush will remove the kidney blood to reduce the risk of contamination of the meat.

With the suction system any stone in the fish will be removed before the fish reach the knives. This means the replacement of knife due to stone in the fish will be eliminated and will save cost in the daily budget.

Head and frames from the filleting machines are also removed from the machine by vacuum, which also will reduce the cost to waste handling and improve the environment in the processing area.

A unique system to adjust the knife makes the replacement of the knives very easy. With the new adjustment system it's possible to run the machine with different sizes of knives on the machine.

All the transmission on the machine is done by timing belts to secure a good and reliable transmission.

Improved waste handling

At stand 4-6067 at SPE in Brussels Kroma A/S will also show different ways to remove waste from processing areas. Kroma A/S use either vacuum or compressed air to remove waste from processing areas and it's possible to see the different solutions Kroma can provide in this area. All the systems are design for each individual plant to save cost and optimize the system.

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