



Skinning MACHINE

[C-2031]

NEW CURIO C 2031 SKINNING MACHINE FOR WHITEFISH & SALMON

The new Curio C 2031 is a double lane skinning machine where each lane is operated independently of each other.

High skinning yield due to a newly designed skinning roller combined with an automatic, sensor controlled pressure hold down system to avoid damaging the fillets during skinning.

Electronic measuring system to ensure each fillet is accurately skinned according to its length.

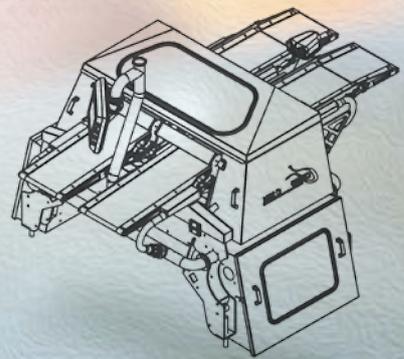
New Curio 3011 Touch Panel to control machine functions and monitor both out feed belts with integrated camera system.

Fully height adjustable outfeed belt system to deliver fillets gently for example to a trimming table or cutting machine.

Variable Speed Infeed/Outfeed Belts

Ethernet Connection to allow remote monitoring as well as maintenance, fault finding and software upgrades.

The machine has the ability to instantly move between skin off / skin on production should the machine be placed into a line.



The machine is fully manufactured in stainless steel and food grade materials. Driven by Curio Stainless Steel water cooled motors.

Open design for easy cleaning and maintenance. The machine has an integrated automatic greasing system.



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MACHINE APPLICATION

The operators places the fillets onto the infeeding belts, tail first skin side down. Each fillet is electronically measured to allow the skinning machine to adjust the pressure belt according to the fillet length. Each fillet is gently transported out of the machine via the height adjustable outfeed belts.

MACHINE RANGE

For shallow skinning of cod, haddock, saithe, ling, tusk, hake, catfish, salmon, trout & arctic char.

No limited on the length of the fillet, maximum width of the fillet is 400mm



GENERAL SPECIFICATIONS

Type: Skinning Machine.

Throughput: 16 - 38 fishes/min



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DIMENSIONS

Length: 2.735m

Width: 2.400m

Height: 1.50 - 1.95m

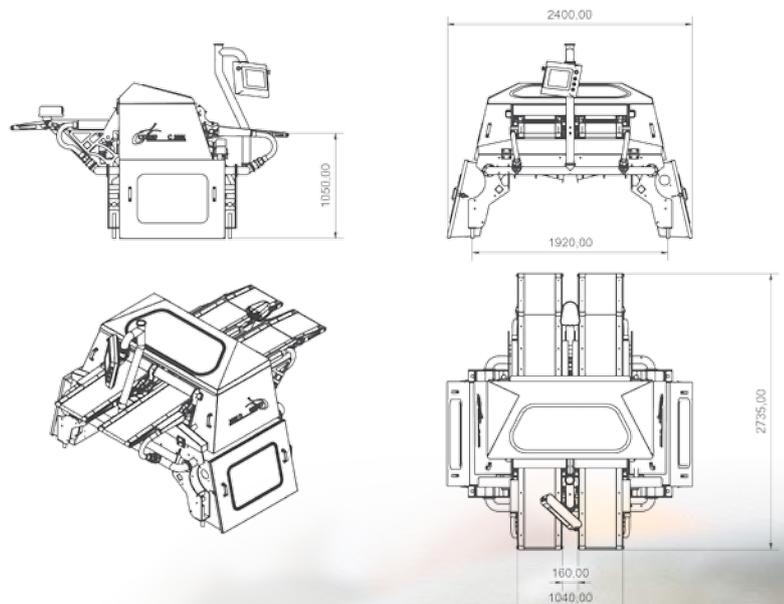
ELECTRICAL

Input Voltage: 3phase 380-440V AC.

Power Rating: 4.5kW (6hp)

WATER

Normal Flow: 800-1600l/h



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C-2015 - Knife sharpening



C-2031 - Skinning Machine



C-3027 - Heading Machine



C-2011 - Filleting Machine