

FISH PROCESS / FILLETING

SALMON FILLETING MACHINE

NSB-300



ADVANTAGES:

HIGH EFFICIENCY

INCREASED YIELD

EASE OF OPERATION

CAPABLE OF PROCESSING
BOTH FRESH AND FROZEN FISH

SIGNIFICANT REDUCTION
OF MANUAL LABOR

LENGTH	1,574 mm	POWER SUPPLY	4,6 kWt
WIDTH	1,619 mm	RAW PRODUCT LIMITATION	2-6 kg
HEIGHT	1,995 mm		

NSB-300 is a universal filleting machine with an adjustable operating mode. It is fully automatic, works with different species of salmon and supports several splitting modes. With the productivity of 1.500 pcs/h the machine is operated by just one person.

The machine's knives automatically adjust to changes in fish size. This ensures an extremely clean cut. The meat does not fall apart when cutting, the result is a neat symmetrical fillet. Additionally, the unit is equipped with a knife sharpening mechanism that reduces maintenance time and cost.

