Salmon Deheader

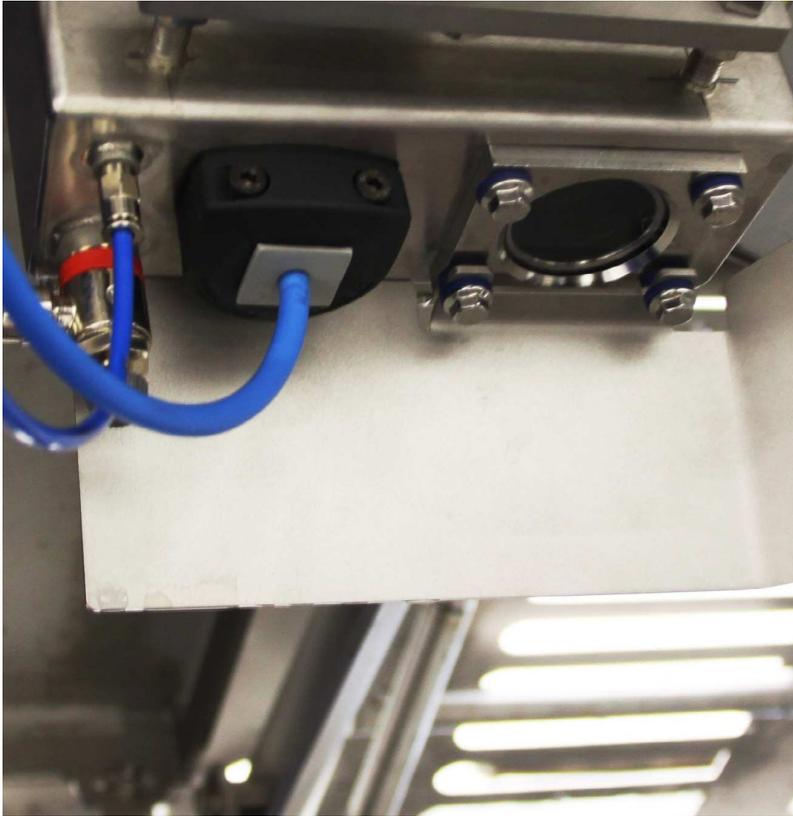**Knife adjustment for the optimum cut**

The new edition of the Marel Salmon Deheader MS 2721 V has improved with new components that enhance the machine's yield, performance and cleaning.

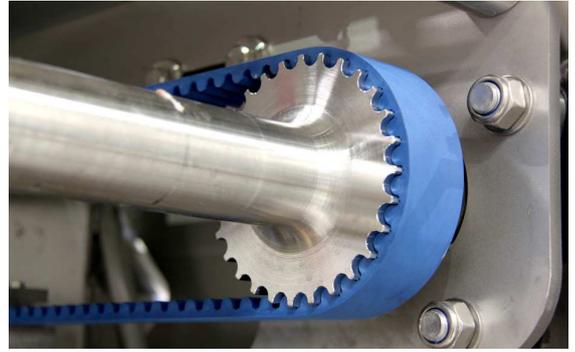After cutting the neck bone, a new vision camera detects the salmon's position before cutting the head. The knives position automatically to achieve the optimum v-cut on every salmon along the collarbone. The salmon is measured again to check the size before the upper collarbone's final cut to prepare the salmon for the filleting process. Finally, the salmon is measured before the tail is cut and delivered to the outfeed, ready for filleting.
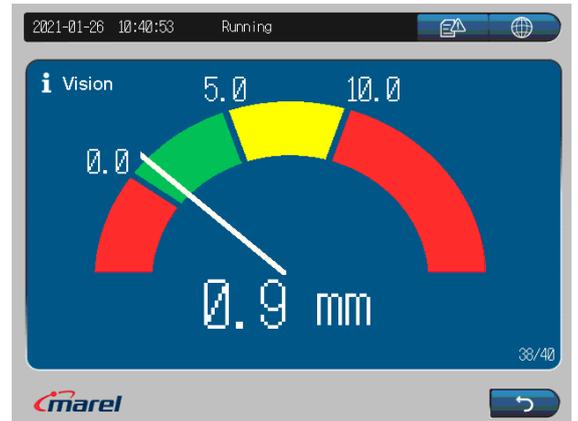

- Optimum yield on every salmon
- Enhanced accuracy with vision technology
- Automatic size adjustment
- On-screen positioning feedback for the operator
- Improved hygienic design

Vison camera enables improved cutting accuracy

Easy-to-clean components

Positioning indicator

TECHNICAL FEATURES

Capacity *	Up to 25 fish/min.
Fish length	500-950 mm
Fish width	58-120 mm
Fish height	100-225 mm
Fish weight	2-10 kg
Compressed air	250 liters/min. at 6-8 bar
Water consumption	4 liters/min
Power consumption	10 kW
Dimensions L x W x H	3400 x 2100 x 2840 mm
Weight	3,500 kg
Electricity standard **	3 x 400V + N + PE 50 Hz

 * Depending on the condition of the fish
** Optional electricity available

Positioning indicator
The operator who feeds the salmon into the machine has a real-time position indicator on the screen indicating the accuracy of the salmon's placement. The operator can adjust and improve their positioning accordingly, and the machine can process up to 25 salmon per minute.

Improved design
Several key components have been re-designed to improve the machine's cleaning, e.g., shafts made as whole parts instead of multiple parts. The design of the MS 2721 V ensures good ergonomics, easy and safe operation.

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