

PRO-HDR SA45

ProSignS A 45 Semi Automatic DeHeading Machine is designed for fresh or frozen Salmon. Based on proven mechanism in the Turkish Salmon Industry over the last 2 years, this machine is used by more than 90% of operations in Türkiye. Beheading machine has been designed in accordance with the Japanese market for top grade, collared product with maximum recovery. For V cutting or U cutting, knives can be fitted quickly and easily. This machine is designed for use on ships and in fish processing plants. The machine is made of stainless steel, bronze and high tensile plastic to use. Fish are manually loaded onto the feeding belt and placed according to the laser on the gill. The fish are then fed into the machine where they are decapitated and then automatically fed into the next operation.

- Made of Stainless Steel AISI 304-316,
- FDA Approved Instruments,
- Unique Hygienic Design With IP68, IP69K Grade,
- User - Friendly,
- Easy Maintenance,
- Easy Cleaning And Ergonomic Design,
- Surface Sandblasting Application,
- Adaptable With Other Process Equipment,
- Easy Upgrade,
- Built-in Laser Alignment,
- Designed For Salmon And Trout, it Can Also Be Used For Other Fish,
- V-cut ("Japanese cut") Cuts. U-Cut Knife Is Available,
- Optional Waste Removal Conveyor,
- Two Side Cutting Area,
- Extra Working Station For De-Watering And Manuel Cutting,

TECHNICAL INFORMATION

Fish Size	: 1-12 kg round fish
Capacity*	: Up to 45 fish/min
Operator User	: 1
Air Connection	: ½"
Air Consumption	: 780 l/min
Height	: 2280 mm
Lenght	: 3150 mm
Width	: 1450 mm

*Performance of the machine depends on environmental condition, product shape, and transportation speed.

