

# DE-HEAD MACHINE

AD-1000 Automatic



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### PRODUCT INFORMATION

The AD-1000 automatic de-header is extremely efficient and contributes to a reduction of operating costs.

- The yield will be optimized compared to manual de-heading.
- A lighter work load will be obtained.
- The cut of the fish is clean and neat.
- The machine can easily be installed into an existing flow line before a gutting line, a filleting line or a freezing line.
- Due to the design of the machine, the operating safety will be enhanced.

### WORKING PROCEDURE

The operator places the salmon on a spear in a fish cup, in order for the fish to be correctly in-feed into the cutting section.

The machine has a continuous belt, which ensures that the fish will be steady during the transport to the cutting section.

The cutting section is pneumatic with a V-cut. The machine de-heads the fish with collarbone ("Japanese cut").

After de-heading the carcasses and heads will automatically be separated.

The heads can be transported to a waste conveyor and the carcasses can automatically be in-feed to the gutting line for further processing.

The AD-1000 has continuous belt washing during processing. It is constructed in strong stainless steel and FDA approved materials, and the safety measures are in accordance with current regulations.

The machine is equipped with an electronic speed control for regulation of the belt speed.

### TECHNICAL DATA

Fish size:	1-12 kg round fish
Capacity:	0-35 fish/min
Operators:	1 person
Water connection:	1/2"
Air connection:	1/2"
Air consumption:	700 l/min
Length:	2900 mm
Width:	1700 mm
Height:	1850 mm
Electrical connection:	3 x 400 V + PE, 50 Hz (*)

(\*) Please contact our sales team for other power connection possibilities.

