

Superior automated filleting

Kingfish Filleting Machine MS 2730K



- Proven and reliable design
- Consistent, high-quality filleting
- High efficiency, yield and throughput
- Lower labor costs

Automation is king

With the capability of efficiently processing a high volume in a short period of time, the Kingfish Filleting Machine automates the labor-intensive task and delivers high-quality fillets. Automating the filleting process not only increases the yield, throughput and efficiency of production, it also reduces labor costs, risks of human contamination and product damage.

Outstanding reputation

The MS 2730 is a reliable and reputable solution that has been on the market for over a decade, delivering exceptional products and satisfied customers. Built originally for salmon filleting, the Kingfish Filleting Machine is fitted to process the size and shape of kingfish.

How it works

The fish is fed into the filleting machine belly down, where it is then measured and a set of circular knives cuts the fish from vent to tail, achieving greater yield as the meat close to the center bone is included in the fillets. Then band knives cut the fish, automatically adjusting to the size and shape of the fish. The fillets are delivered to an outfeed conveyor or trimming line for further handling, while the center bone is released to a trolley or conveyor belt below.

Depending on the length of the fish, up to 25 fish are processed per minute. With the built-in system for measuring the profile and size, the electronically controlled knives can automatically adjust the filleting program to each unique fish. The result is higher throughput, quality and yield.



Driven by a passion for sustainability and innovation, we are a global leader in food processing.



Easy to control

A multilingual color touch screen easily and safely enables operators to manage all operations. The different parameters for new programs, such as dimensions, knife positions, and speed, are entered and stored, making it very easy to change the settings during production if necessary.

Small footprint

The MS 2730K is a sturdy and reliable machine that takes up little space on the processing floor thanks to its compact design and integrates easily with other Marel equipment. All materials are FDA-approved and meet the industry's strict hygiene demands.

The environmental impact of the Kingfish Filleting Machine is kept to a minimum due to the machine's low energy and water consumption. Uptime of the machine is ensured thanks to Marel's onsite and remote service support.

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	2-5.5 kg
Compressed air	250 litres/min. at 6-8 bar
Water consumption	4 litres/min.
Power consumption	5.5 kW
Dimensions L x W x H	3150 x 1035 x 1980 mm
Weight	1,450 kg
Electricity standard **	3 x 400V + N + PE 50 Hz

* Depending on the condition of the fish

** Optional electricity available