

FILLETING EQUIPMENT



Filleting equipment refers to machinery and tools designed for the process of filleting, which involves removing the bones from fish or poultry, resulting in boneless fillets.

- Commonly used in fish processing plants, seafood markets, and meat processing facilities to automate and streamline the filleting process.

- Filleting equipment specifically used for fisheries and the poultry industry.

- **Knives:** Knives are manufactured with a plain cutting edge as well as notches. All knives are made of best stainless steel for a high anti-corrossion ability, high durability and good quality.



Types



1. Manual Fish Filleters:

- The blades along the fish's body, cutting through the flesh and separating the fillet from the bones.

2. Automatic Fish Filleting Machines:

- Fish are usually fed onto a conveyor belt.
- Used to identify the size and shape of the fish.
- Rotating blades, are employed to precisely cut along the fish's body, separating the fillet.



3. Waterjet Filleting Systems:

- Employed to cut through the flesh and separate the fillet.
- Used for delicate filleting, as they provide a precise and controlled cutting process.



Uses

1. Cleaning:

Designed to clean fish as they undergo the filleting process. Include components like water sprayers or rinsing systems that help remove impurities, scales, and surface contaminants from the fish before filleting.

2. Cutting Mechanisms:

Removing the head, tail, fins, and other unwanted sections while preserving the edible fillets.

3. Blades and Blades Configurations:

Use multiple cutting blades strategically placed to ensure precise cuts, separating the flesh from bones and skin.

4. Boning and Skinning:

Designed to delicately remove bones and skin from the fillets without damaging the flesh.