

Product Name :
Fish Deboner Machine

Product Code :
MM-CHINA11002-0033



Description :

Fish Deboner Machine

Technical Specification :

The Fish Deboner Machine mechanically separates edible flesh from skeletal structures, pin bones, and tough connective cartilage. Purpose-built for surimi manufacturers, fish cake factories, and frozen seafood processors, this drum-type bone separator recovers up to 92 percent of available muscle protein from headless, gutted fish frames that would otherwise be discarded as low-value processing waste. The extracted mince exits the machine at a consistently fine, uniform particle structure suitable for direct blending into surimi base, fish paste emulsions, or restructured seafood products without requiring secondary grinding.

Sustained mechanical separation capacity of 400 to 500 kg of raw fish frames per hour.

Perforated drum aperture diameter selectable from 1.5 mm to 5.0 mm depending on target mince texture.

All product-contact surfaces fabricated from SUS316L stainless steel and FDA-compliant food-grade silicone.



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