

Salmon skinner

High quality skinning MS 1355 / MS 1710



Skimming head first

The Marel salmon skimmers remove skin from fillets without the loss of valuable meat.

The salmon fillet can be fed head first for silver, traditional, and deep skinning. The unique top feeds enable each lane to operate independently and minimize gaping by lifting off the product.

The skinning mechanism features a revolving tooth roll, a shoe that creates pressure between the product and the tooth roll, and a razor-sharp disposable blade. Individual top feed rollers ensure precise pressure on the product for unmatched skinning performance.

The salmon skinner is available both in a single lane edition MS 1355 and a dual lane edition MS 1710. The hygienic design with removable conveyor belts ensures the best conditions for keeping a high level of sanitation. These simple and safe inline skimmers provide processors with unbeatable performance and increased yields.

- Less manual handling
- Reduce gaping to reduce downgrades
- Clean with ease – the hygienic design simplifies sanitation
- Enjoy simple operation & maintenance



Technical features



Capacity	S. Up to 30 fillets/min. D. Up to 60 fillets/min.
Dimensions L x W x H:	S. 1732 x 856 x 1250 mm D. 1732 x 1422 x 1250 mm
Cutting width	355 mm per lane
Compressed air:	S. 18 / D. 24 litres/min. at 8 bar
Cutting thickness	0,5-5 mm
Water consumption:	S. 10 / D. 15 litres/min.
Power consumption	S. 1,1 kW / D. 1,1 kW
Weight:	S. 425 kg / D. 725 kg
Electricity	3 x 230-480V / 50/60 Hz



From silver skinning to deep skinning



Single T-handle allows for infinite adjustments for proper skinning



Left & right handed line options available

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Marel is the leading global provider of advanced equipment and systems for the fish, meat and poultry industries.