

Highly accurate and automated deheading

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# Heading Machine Curio C-3027



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- Maximizes yield
  - Precise positioning for optimal deheading
  - Minimizes human error
  - Easy to use



# Optimum whitefish heading



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

**The Curio Heading Machine is an automated fish deheader that boasts a straightforward design and is easy to operate.**

Designed for deheading whitefish such as cod, haddock, saithe, and other similar fish, the Heading Machine possesses the ability to consistently process several species within the same parameters without changing equipment.

## Operator friendly

The operator places the fish on a tray where it moves towards rotating blades, separating the head from the torso. Intelligent positioning along the tray reduces human error and maximizes yield.

A simple user interface allows the operator to easily switch between different species, select different range settings, adjust the machine speed, and operate the machine safely.

Clear and easy access to the machine's internal safeguards minimizes the time required for daily maintenance, cleaning, and repair work.

Repair and maintenance work is reduced thanks to an automatic lubrication system that ensures all critical parts are well lubricated while providing a reliable and safe operation.