QC Scanner

MS 2920 Quality scanning of salmon fillets

The QC Scanner is a unique device for monitoring the quality of your salmon fillets. The scanning process is very accurate, fast and easy to use.
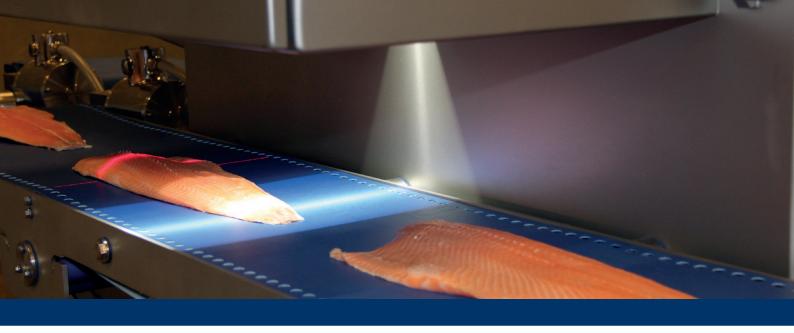
After filleting, the dual-lane QC Scanner can scan each fillet to detect its color, any melanin and blood spots, and any trimming defects such as belly membrane, belly bone or back defects. Fillets are automatically sorted according to pre-selected tolerance settings.

After skinning, the QC Scanner can sort fillets for rework based on the detection of any skin pieces and brown meat.

The QC Scanner also calculates the weight of each fillet, using vision laser scanning technology that measures the volume of each fillet. This feature can be used to indicate the yield trend, to determine when adjustments on the filleting machine might be necessary.

All settings are easily made on the scanner's user-friendly color touchscreen, and programs with different tolerances can be stored so that settings can be changed quickly and easily. The belts are easy to remove for cleaning to help ensure a high level of hygiene.

- **Identifies color, defects and weight**
- **Improves quality control**
- **Fast, accurate and easy to use**

Improve quality control with the accurate detection of:

- **Color**
- **Melanin and blood spots**
- **Trimming defects**
- **Skinning defects**
- **Brown meat**
- **Fillet weight**

Technical features

Capacity *	Up to 50 fillets/min.
Fish fillet width	280 mm
Power consumption	1 kW
Electricity standard**	3x400V+N+PE 50HZ
Compressed air	10 l/min, 7-8 bar
Dimensions L x W x H	2100 x 1200 x 1700 mm
Weight	500 kg

* Average fish size 4 kg; length 670 mm
** Optional electricity available

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

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