

Tuna Processing Line

RECEPTION, CALIBRATION, CUTTING, WASHING AND BASKET LOADING



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EQUIPMENT OVERVIEW

Receiving hopper elevator designed to directly discharge frozen tuna from trucks or containers. Its reinforced construction withstands the impact of large tunas. Reinforced buckets lift the product to the V-belt calibrator for size classification, routing them to freezing chamber storage containers or directly to the cutting lines.

TECHNICAL FEATURES



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- ✓ Full AISI 304/316 stainless steel construction
- ✓ Reinforced buckets for frozen tuna
- ✓ Anti-jam design for large volume pieces
- ✓ CE - Machinery Directive 2006/42/CE
- ✓ Optimized lifting system for continuous production

Optional Equipment:

- Centralized line control via integrated touch screen interface
- System for processing all types of pieces
- Plant SCADA integration



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Voltage / Frequency	380/440 V - 50/60 Hz
Standard	CE - Machinery Directive 2006/42/CE



EQUIPMENT OVERVIEW

Tuna calibration line with V-belt conveyors that classifies tuna by size and distributes them into different conveyors toward containers. These containers with calibrated tuna are stored in freezing chambers for optimal management or pass directly to the cutting lines according to plant production needs.

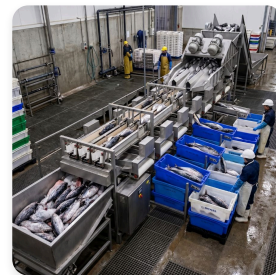
TECHNICAL FEATURES

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- ✓ Automatic size calibration via V-belt system
- ✓ Multi-channel distribution to containers
- ✓ AISI 304/316 stainless steel construction
- ✓ Adaptable to different tuna species up to 7 kg (depending on weight and species)
- ✓ High continuous production capacity

Optional Equipment:

- Centralized line control via integrated touch screen interface
- Per-channel weighing system at output (container)
- Automatic production recording by size



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Classification	By size using V-belts
Voltage / Frequency	380/440 V - 50/60 Hz

AUTOMATIC MULTIPLE CUTTING SAW

MC S-MULT - Multiple cutting of large tuna
Pat. 330128TES2/1 ES

EQUIPMENT OVERVIEW

Multiple cutting saw designed for continuous processing of large tuna. Tunas are positioned on the inlet buckets and the machine performs multiple precise cuts continuously: head, upper trunk and lower trunk. The resulting trunks then pass to the V-belt saws (MC ST-700 CV) for their final longitudinal cut.

TECHNICAL FEATURES

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- ✓ **Continuous multiple cutting:** head, upper and lower trunk
- ✓ Positioning in clamping buckets
- ✓ Designed for large tuna or similar species
- ✓ Full AISI 304/316 stainless steel construction
- ✓ Direct integration with MC ST-700 CV saws

Optional Equipment:

- Centralized line control via integrated touch screen interface
- Tuna size detection system with adjustable head stop



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Cut type	Continuous multiple (head + 2 trunks and tail)
Voltage / Frequency	380/440 V - 50/60 Hz
Standard	CE - Machinery Directive 2006/42/CE



EQUIPMENT OVERVIEW

Container (bin) dumper elevator that receives tuna from the freezing chambers or directly from the calibration process. Discharges the product at considerable height onto the tuna impact and reception belt (MC CTA-IPM), and allows distributing pieces to the different cutting saws according to their size.

TECHNICAL FEATURES

- ✓ Lifting and tipping of industrial containers (bins)
- ✓ Full AISI 304/316 stainless steel construction
- ✓ Compatible with standard canning and other industry containers
- ✓ Direct integration with MC CTA-IPM impact belt

Optional Equipment:

- Centralized line control via integrated touch screen interface
- Integrated container weighing system
- Adaptation to different container/bin sizes



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Function	Tipping and discharge of tuna containers
Voltage / Frequency	380/440 V - 50/60 Hz

EQUIPMENT OVERVIEW

Complete reception and cutting line for tuna and similar species designed for industrial processing of frozen tuna. It integrates the stages of reception from containers, container dumpers, impact tables and several cutting saw routes. The entire line is built in stainless steel AISI 304/316 and designed in compliance with the Machinery Directive for high-demand environments in the canning industry.

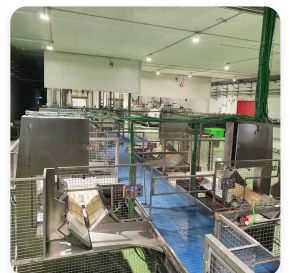
TECHNICAL FEATURES

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- ✓ **Full line:** reception, grading, cutting and basketing
- ✓ Full stainless steel AISI 304/316 construction
- ✓ ½ and ¼ cutting for different product specifications
- ✓ Compatible with multiple tuna and pelagic species
- ✓ Compliant with Machinery Directive 2006/42/EC

Optional Equipment:

- Centralized line control via integrated touchscreen
- Integrated input and output weighing and traceability system
- SCADA plant integration
- Adaptation to different sizes and species



TECHNICAL TABLE

Parameter	Specification
Model	MC ½-¼
Material	Stainless steel AISI 304/316
Cutting type	½ and ¼ tuna cuts
Voltage / Frequency	380/440 V — 50/60 Hz
Certification	CE - Machinery Directive 2006/42/EC

TUNA IMPACT AND RECEPTION BELT

MC CTA-IPM - Tuna impact separator for routing to the cutting saws

EQUIPMENT OVERVIEW

Tuna impact and reception belt that receives the discharge from the container dumpers (MC VT-TD) at a considerable height. From here, tunas are routed according to their size to the different saws: the MC S-MULT for large ones and the manual saws for medium-sized ones.

TECHNICAL FEATURES



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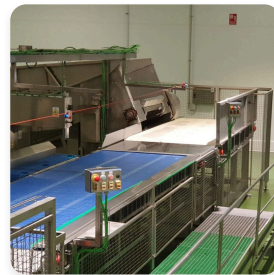


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- ✓ Full AISI 304/316 stainless steel construction
- ✓ Direct reception from container dumper
- ✓ Integration with master distribution line

Optional Equipment:

- Centralized line control via integrated touch screen interface
- Automatic classification system by weight/size
- Adjustable deflectors for flow distribution



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Function	Impact
Voltage / Frequency	380/440 V - 50/60 Hz



EQUIPMENT OVERVIEW

Semi-automatic cutting saw with V-belt conveyors, integrated in the line after the MC S-MULT automatic multiple saw. Receives large tuna trunks to perform a clean and precise cut splitting them longitudinally and into 1/2 and 1/4 or 1/2 pieces, preparing them for washing and basket loading in the MC TET-LR conveyors before industrial cooking.

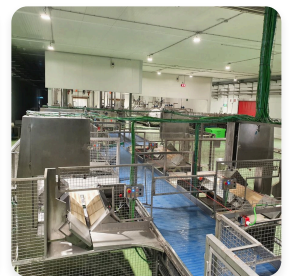
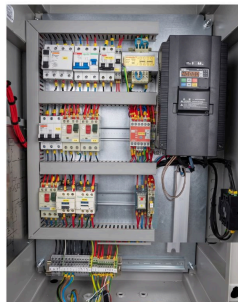
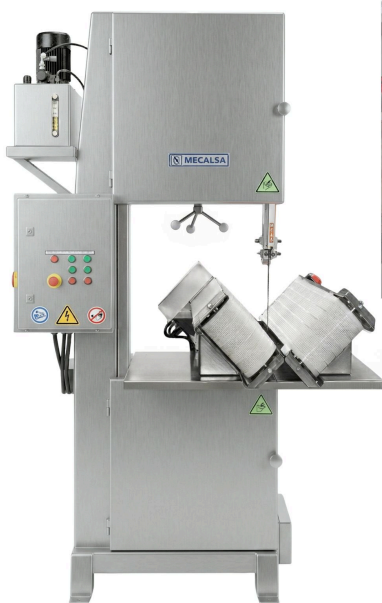
TECHNICAL FEATURES

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- ✓ V-belt conveyors for positioning and longitudinal tuna cutting
- ✓ Built to Annex IV Dangerous Machinery Directive (including 4-second stop)
- ✓ AISI 304/316 stainless steel construction
- ✓ **Installed power:** 6.5 kW
- ✓ Integrated in line with MC S-MULT multiple saw

Optional Equipment:

- Centralized line control via integrated touch screen interface



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Power	6.5 kW
Voltage / Frequency	380/440 V - 50/60 Hz
Standard	CE - Annex IV Machinery Directive

EQUIPMENT OVERVIEW

Manual cutting saw with output conveyor forming the alternative processing route for medium-sized tuna and various fish species. Integrated in a parallel line to the multiple and V-belt saws, it offers great production flexibility to adapt to different product types and sizes according to manufacturing demand (installed for 1/2 and 1/4 trunks).

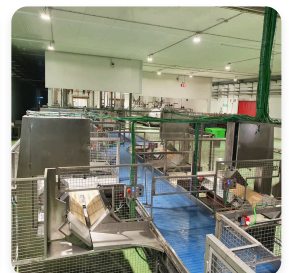
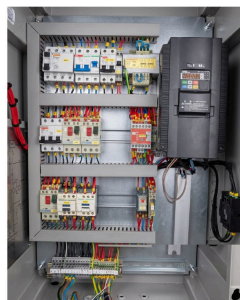
TECHNICAL FEATURES

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- ✓ Manual saw with integrated output conveyor belt
- ✓ Built to Annex IV Dangerous Machinery Directive (including 4-second stop)
- ✓ AISI 304/316 stainless steel construction
- ✓ High flexibility for different fish types
- ✓ Alternative parallel route to the multiple saw

Optional Equipment:

- Centralized line control via integrated touch screen interface
- Adaptation to different product calibres
- Automatic product guide system



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Voltage / Frequency	380/440 V - 50/60 Hz
Standard	CE - Annex IV Machinery Directive

MANUAL CUTTING SAW

MC ST-700 SC - Manual cutting saw for medium and large tuna

EQUIPMENT OVERVIEW

Manual cutting saw manufactured according to Annex IV of the Dangerous Machinery Directive. Designed for processing medium/large-sized tuna and for precision tasks such as belly trimming.

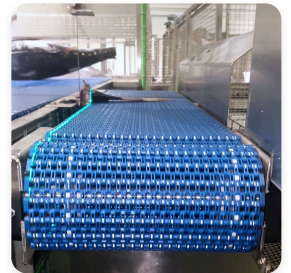
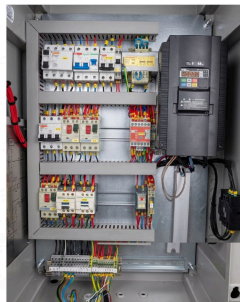
TECHNICAL FEATURES

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- ✓ Built to Annex IV Dangerous Machinery Directive (including 4-second stop)
- ✓ AISI 304/316 stainless steel construction
- ✓ **Installed power:** 5 kW
- ✓ **Voltage:** 380/440 V - 50/60 Hz
- ✓ Ideal for medium and large tuna

Optional Equipment:

- Additional safety guards
- Cutting speed regulation



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Power	5 kW
Voltage / Frequency	380/440 V - 50/60 Hz
Standard	CE - Annex IV Machinery Directive



EQUIPMENT OVERVIEW

MC-PREDATOR model manual cutting saw, a specialized variant of the MC ST-700 family, designed for rigorous and high-precision cutting operations in tuna processing lines. Its reinforced design reliably handles the processing of large-volume, high-density and tough pieces, being especially suitable for large-sized tuna. With a new integrated PPE (Personal Protective Equipment) control system that confers an extra degree of protection to our saw.

TECHNICAL FEATURES

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- ✓ Reinforced design for cutting large-volume pieces
- ✓ Specialized variant of the MC ST-700 family
- ✓ Full AISI 304/316 stainless steel construction
- ✓ Built to Annex IV Dangerous Machinery Directive (including 4-second stop)
- ✓ High precision for rigorous line operations

Optional Equipment:

- Centralized line control via integrated touch screen interface
- Additional structural reinforcement for greater durability
- Enhanced protection system



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Voltage / Frequency	380/440 V - 50/60 Hz
Standard	CE - Annex IV Machinery Directive

WASHING AND BASKET LOADING LINE

MC TET-LR - Final convergence point: washing and basket loading before cooking

EQUIPMENT OVERVIEW

Washing and basket loading line that serves as the final convergence point of all cutting lines: both the multiple saw with V-belt route (large tunas) and the manual conveyor saw route (medium-sized). At this point, tuna pieces are basket-loaded and washed for subsequent introduction into the industrial cookers.

TECHNICAL FEATURES

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- ✓ Convergence of all cutting routes into a single conveyor
- ✓ Integrated spray and atomization washing system
- ✓ Basket loading for industrial cookers
- ✓ Full AISI 304/316 stainless steel construction
- ✓ High continuous production capacity
- ✓ Water filtering system (rotary screen)

Optional Equipment:

- Centralized line control via integrated touch screen interface
- Basket loading density control system
- Integration with cooker management system



TECHNICAL TABLE

Parameter	Specification
Material	Stainless steel AISI 304/316
Function	Tuna washing and basket loading
Voltage / Frequency	380/440 V - 50/60 Hz