

KROMA

GUTMASTER 750

*The perfect gutting machine for small
and medium size production plants*



- *Gutting of fish with or without gills*
- *Easy operation and adjustment*
- *Minimum of maintenance*



KROMA GUTMASTER 750

The new GUTMASTER 750 from Kroma A/S is suitable for minor productions wanting a quick, good and uniform gutting of the fish. GUTMASTER 750 can gut up to 40 fish per minute when it has been adjusted. With GUTMASTER 750 you only have to think of feeding the machine with fish. The machine is simply designed so that it is easy to adjust and maintain. Maintenance cost is minimal, and all wearing parts can be bought off-the-shelf.

1. GUTMASTER 750 is so easy to set and adjust that anyone can operate the machine. It is not necessary to adjust the machine currently; when it has been adjusted the electronic control takes care of the rest. With GUTMASTER 750 it is possible to adjust the machine so the gills stay in the fish or will be removed from the fish.

2. GUTMASTER 750 is ergonomically designed and it prevents muscular damages that can occur if the fish has to be fixed. The fish is just placed in a cup, and the machine takes care of the rest. The operators do therefore not overload their muscles during operation.

3. GUTMASTER 750 improves the working environment for the operators as the damaging aerosols with fish protein are kept inside the machine. The machine is approved according to the CE regulations. A number of accessories for the machine are available before or after delivery.

TECHNICAL DATA:

Capacity:

Up to 40 fish per minute

Fish species:

Trout, mackerel, seabass etc.

Working range:

Fish between 0.15-0.75 kg distributed on 3 models

Operators:

1

Supply:

3x400V+N+PE, 16A, 50Hz

Motor:

3x400V, 0.55kW, 50Hz

Water consumption:

Adjustable

Materials:

Stainless steel AISI 304

Finish:

Pickled

Dimensions:

3200x700x1500 mm (LxWxH)

Weight:

Approx. 500 kg

Accessories:

- Rotating knife on abdomen cutter
- Fish indication sensor
- CIP cleaning system
- Kroma Clean 750
- Induction table
- Conveyor system



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