

KROMA

GUTMASTER 3000

*The perfect gutting machine
for medium sized fish*



- *For wild and farm raised fish*
- *Possibility of utilizing the roe*
- *Head cutting unit is optional*



KROMA GUTMASTER 3000

With the new GUTMASTER 3000 from Kroma A/S you can process up to 35 fish per minute even though the fish is between 1 to 3 kilo. Even in case of large amounts GUTMASTER 3000 cleans the fish efficiently as it adjusts the knives in 16 different categories based on the measurement of the individual fish. GUTMASTER 3000 ensures that gutting of fish is efficient, precise and without loss of output.

It is possible to add a head cutting unit on the machine so the fish leaves the machine gutted and without head.

The head cutting unit can be switched off, if wanted. On the touch screen it is possible to decide the size of the fish that is going to be gutted and head cut.

TECHNICAL DATA:

Capacity:

Up to 35 fish per minute,
various velocities

Fish species:

Trout, wild and farmed salmon,
others on request

Working range:

Fish between 1.0 to 3.0 kg

Operators:

1

Supply:

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

Motor:

3x400V, 50Hz, 1,5kW/1,25kW

Water consumption:

Adjustable, PLC-controlled

Material:

Stainless steel AISI 304

Finish:

Bead blasted

Dimensions:

5400x1000x1700 mm (LxWxH)

Weight:

Approx. 1800 kg

Accessories:

- Head cutting unit
- VISIOMASTER
- CIP cleaning system
- Kroma Clean 3000
- Induction system
- Conveyor system

1. GUTMASTER 3000 can be equipped with VISIOMASTER which automatically can check if the fish is completely clean of blood or other impurities. VISIOMASTER operates using a camera to photograph every single fish and software analyzes all pictures. A sorting device on the machine is sorting the fish in clean fish and fish which must be checked manually.

2. GUTMASTER 3000 is equipped with a new door opening system to make cleaning as easy as possible. Doors can be opened in different ways depending on whether there is required service on the machine or the machine must be cleaned.

3. GUTMASTER 3000 can be provided so it is easy to remove the roe by hand. Outside the roe season, the machine can be set to automatically suck the intestines out. In this way, the cost is reduced to one operator outside the roe season.



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