

## **PRESS RELEASE**

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### ***Product novelty***

#### **KROMA GUTMASTER 1200 cleans easily, quickly, and efficiently**

**The fish gutting machine GUTMASTER 1200 from Kroma A/S is characterised by high capacity and an efficiency that nearly renders manual cleaning of the gutted fish superfluous. Furthermore, a thick shielding protects the operators from water vapour that can cause asthma.**

The Danish producer of gutting machines for the fish industry, Kroma A/S, is now launching an electronically controlled gutting machine, GUTMASTER 1200. The user-friendly gutting machine is equipped with a well-arranged touch screen in colours making it easy and quick to adjust the machine. The improved adjustment makes it easier to hold on to the fish and thus keep the ventral skin tight, which facilitates the cutting of the fish.

GUTMASTER 1200 is characterised by high capacity and efficient gutting. The capacity is up to 65 fish per minute, but the speed does not reduce the quality. At the Polish company "Ternäben-PL Spolka z.o.o." they have satisfactorily stated that 95% of the gutted fish are so clean that a subsequent manual cleaning is unnecessary.

#### **Improved working environment**

GUTMASTER 1200 improves the working environment in several ways. For example, the operators do not put a strain on the wrist, as the fish is placed in a bowl instead of being fastened on a hook. Besides, GUTMASTER 1200 is efficiently shielded, so that operators are not exposed to water vapour with asthma causing fish protein.

"The gutting machine is densely closed and the fish guts are removed by a vacuum suck, so our employees are not exposed to asthma causing actions. All things considered the gutting machine fully lives up to what was promised and what we expected. I call it the Ferrari of gutting machines", says factory manager Dan Taylor from Scot Trout in Scotland.

Besides the built-in vacuum suck the GUTMASTER 1200 can be extended by a CIP system keeping the machine clean, and it can be combined with KROMA CLEAN ensuring that all surplus waste from the factory are vacuum sucked out.

#### **Seafood Processing Europe**

Kroma A/S will present GUTMASTER 1200 and a number of other solutions for the fish industry on Seafood Processing Europe in Brussels on 26-28 April 2005.

#### **Further information**

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