

GUTMASTER 1000 **FLEX**

Gutting machine for plaice and other flatfish species



- Measurement of every fish
- Double suction unit
- Designed for marine use

KROMA

Master of fish processing

TECHNICAL DATA:

Capacity:

Up to. 50 fish/minute

Fish species:

Plaice and other flatfish on request

Working range:

Fish between 0.18-0,7 kg

Operators:

1

Supply:

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

Motor:

3x400V, 50Hz, 0.55kw/1.25kw

Water consumption:

Adjustable

Materials:

Stainless steel AISI 304

Finish:

Bead blasted

Dimensions:

3500x700x1600 mm [LxWxH]

Weight:

Approx. 600 kg

Accessories:

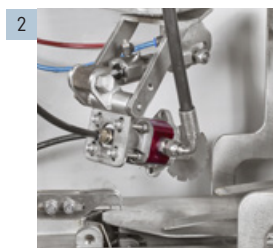
- CIP cleaning system
- Kroma Clean 1000
- Induction table
- Conveyor system
- Marine grading system

GUTMASTER 1000 **FLEX**

GUTMASTER 1000 is designed for plaice but can also be used for other flatfish species. All the fish is measured when they come into the machine and all the tools in the machine will be activated based on this measurement.

The machine is designed with high respect to hygiene so it is easy to wash from all angles since all the technical parts are placed at the top of the machine.

- 1 To obtain an easy in-feed of the fish, the operator only has to place the plaice white side down and the fish head up to a V stop. The machine will take care of the rest.
- 2 The abdomen cutter will cut the fish around the collarbone, just like a manual cut. The adjustment of the abdomen cutter will prevent any cut in the backbone and fillets in the fish. The adjustment can be done from the touch screen on the machine.
- 3 To obtain a good gutting result the machine is designed with a liver suction unit. The suction pipe is going into the abdomen depending on the size of the fish to secure good liver suction results.



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