

BRINEMASTER

Spice up your fish - the perfect solution when it comes to taste and economy.



- Automatic injection for GUTMASTER 1200
- No visible pin marks on the fish's skin
- Hydraulic stirrer in marinade tank

KROMA

Master of fish processing

TECHNICAL DATA:

Capacity:
30 fish / minute
250 liters

Operators:
None

Supply:
From GUTMASTER 1200 Classic

Motor:
3x400V, 50Hz, 0,55 kW

Materials:
Stainless steel AISI 304

Finish:
Bead blasted

Dimensions:
0,6x0,8x1,3 m [LxWxH]

Weight [Brine container]:
Approx. 100 kg

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BRINEMASTER from Kroma A/S has been developed so it is possible to inject a marinade into the fish that are being processed in a GUTMASTER 1200. It may be salt brine in mackerel so the fish is ready for smoking. It may also be a garlic marinade which is injected into a trout or seabass to add flavour and higher yield. The brine is injected inside the belly of the fish, so the machine doesn't leave any marks on the skin.

- 1** BRINEMASTER has been designed so it fits into a GUTMASTER 1200 gutting machine. The pin head can be easily removed for cleaning and maintenance. To achieve the biggest production safety different sensors have been built into the system.
- 2** BRINEMASTER is controlled from the touch screen on GUTMASTER 1200. When the injection of marinade is opened and closed is controlled from the screen, among other things. From the touch screen it is also possible to disconnect BRINEMASTER so fish without marinade can be produced. The marinade pressure is predetermined by 4 different set-ups. These, can be changed from the touch screen panel of the machine.

- 3** The marinade container is designed with a pump which ensures the necessary pressure for the pinhead. The marinade container is also equipped with a hydraulic stirrer. The stirrer can mix the marinade when the ingredients have been put into the container and will also keep the marinade from settling during production. When the level in the marinade container goes below a certain level there is an alarm on the touch screen. When the container is completely empty GUTMASTER 1200 is stopped to ensure that no fish go through the machine without marinade.



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