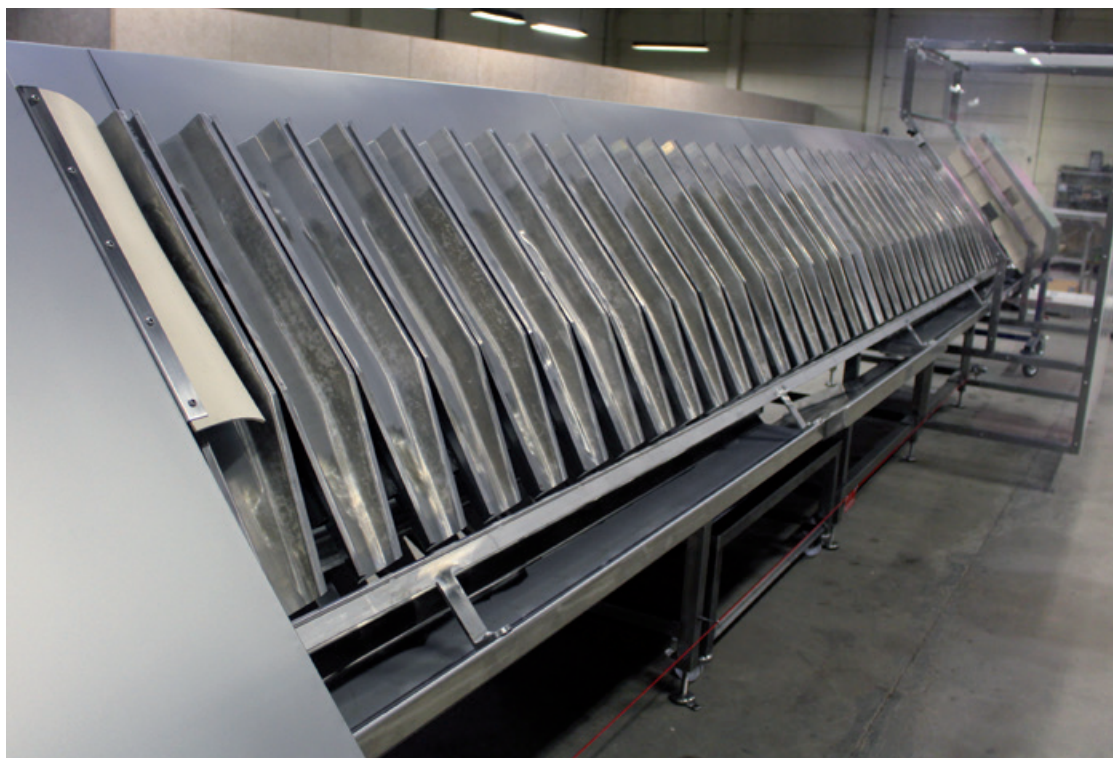


GUTTING LINE



- Simplicity coupled with high capacity
- Option for utilising roe, liver, heart and other organs
- Can be adapted to the distinct size of the fish species

KROMA

Master of fish processing

TECHNICAL DATA:

Capacity:

Up to 30 fish per minute,
adjustable speed

Working range:

Fish between 1-8 kg,

Operators:

4-8 depending on the line

Supply:

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

Motor:

3x400V, 2kW, 50Hz

Water consumption:

Adjustable

Materials:

Stainless steel AISI 304

Finish: Pickled

Fish Species:

Trout, salmon, carp, sturgeon etc.

Dimensions:

GL 20-04

6300x1200x1800mm (LxBxH)

GL 30-06

8300x1200x1800 mm (LxBxH)

GL 30-08

10300x1200x1800mm(LxBxH)

Options:

- Noise reduction system
- Suction tray for waste
- VACMASTER
- Adjustable height platforms

Weight:

Between 500-1500 kg

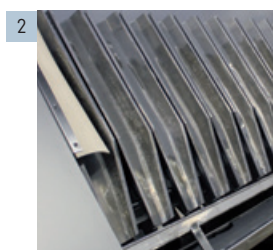
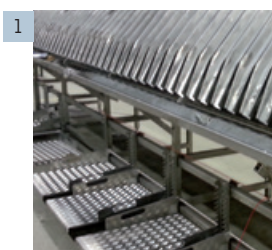
GUTTING LINE

Kroma's gutting lines are designed to semiautomatic gutting of fish between 1 and 8 kg. The gutting line is available in 3 versions depending on your requested capacity and footprint demand.

Kroma's gutting lines unite high capacity and simplicity so that unintended stops in the processing area can be avoided.

The fish is placed in a cup on the machine and operators cut the fish and remove the roe and organs. Since the roe and organs are removed in a gentle manner, they can be used for further processing. At the end, operators remove the blood sack from the fish. Before the fish continues for further processing, it is automatically washed inside and out.

- 1 To achieve high productivity and good environment, adjustable platforms are available for all the operators.
- 2 The velocity of the line is adjustable so that it can be always set to the operator's level of experience.
- 3 The waste from the line can be collected in a suction tray and be sucked away in vacuum.



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