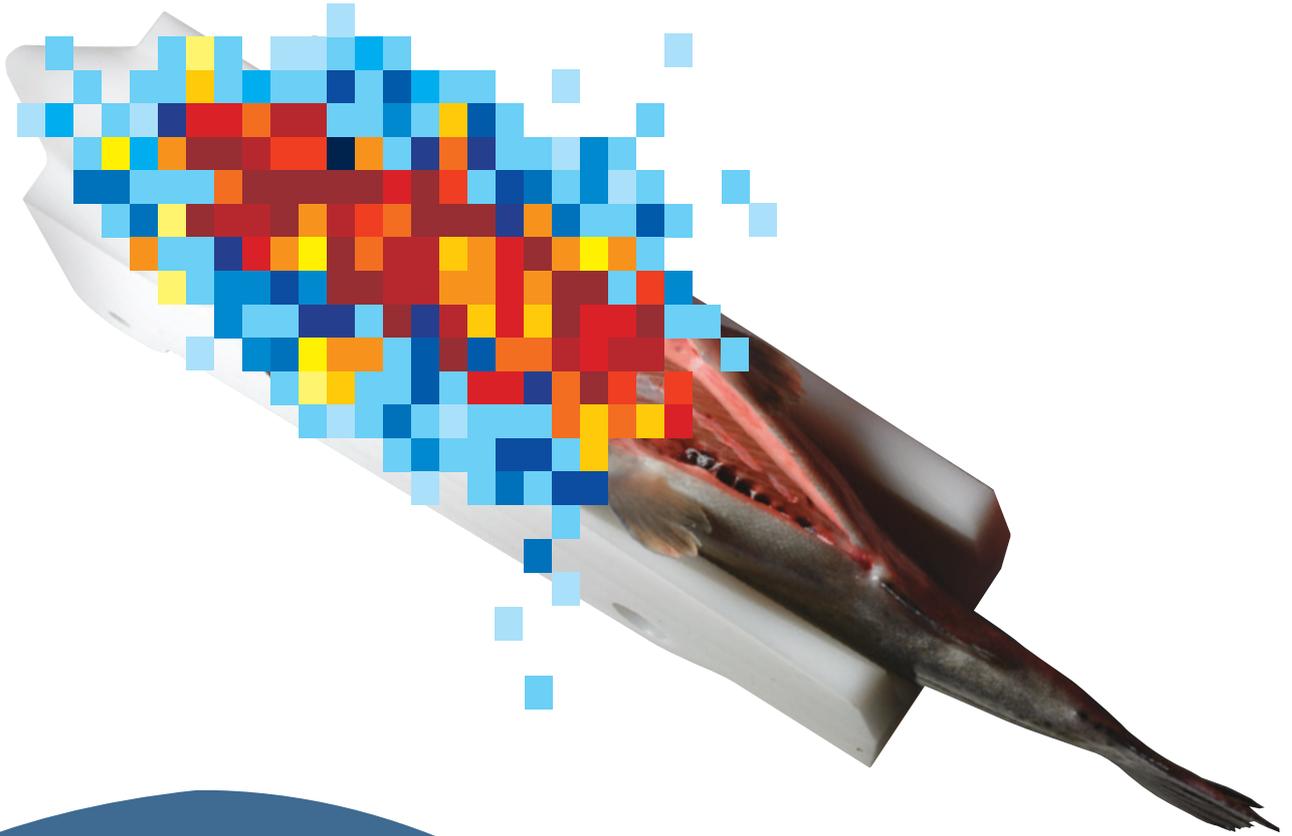


# VISIONMASTER

The good gutting result is now visible



- Certainty for uniform check of all fish
- Can save up to 3 operators
- Can be extended for more functions

**KROMA**

Master of fish processing

## TECHNICAL DATA:

Capacity:  
Up to 80 fish / minute

Operators:  
None

Supply:  
24VDC (voltage direct current)

Materials:  
Stainless steel AISI 304

Finish:  
Bead blasted

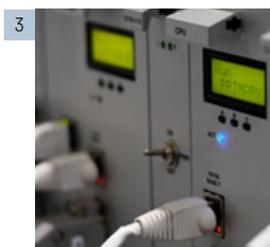
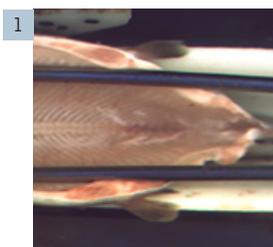
Dimensions:  
0,5x0,2x0,1 m (LxWxH)

## VISIOMASTER

VISIOMASTER has been developed for the purpose of eliminating the manual check of the fish that are gutted in a Kroma gutting machine. VISIOMASTER takes a picture of the belly area of the fish that has just been cleaned. Before the fish leaves the gutting machine the picture has been analysed and it has been decided if the fish is going to move on in the process or go past a manual gutting table. Several cameras can be mounted to the same PC. A different camera does not have to check fish, but can for example be used for sorting the fish when they enter the production area.

It is possible to process with different programs for cleanliness, depending on our customer's requirements.

- 1 From the picture that has been taken it is possible to determine whether there is still residue of kidney blood, gills, heart or other parts of the intestines still in the fish by using the developed software. During the running-in of the system it is established how much for example kidney blood is allowed in the fish before it is sent to manual check. The different allowed values are completely up to the customer and thus the system can check the fish exactly as the individual customer wants.
- 2 Camera and lights are built inside the gutting machine. Both parts are built into a stainless-steel box. The light, which functions as a flashlight, is a LED and it is only lit in the brief time when the fish passes and triggers the sensor. The camera is protected by glass and therefore the lenses don't get smeary.
- 3 To execute the picture processing a powerful industrial server is used. The server is mounted in a normal office environment at a short distance from the gutting machine. The camera and server are directly linked to achieve the fast response times that are demanded from the system.



# KROMA

Master of fish processing

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