

GUTMASTER X **FLEX**

Gutting machine for salmon, salmon trout and similar species



- Princess processing
- Suction unit with integrated water hosing
- Designed with respect for hygiene

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Master of fish processing

TECHNICAL DATA:

Capacity:

Up to. 25 fish/minute

Fish species:

Salmon, salmon trout and similar species

Working range:

Fish between 2-11 kg

Operators:

1

Supply:

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

Motor:

3x400V, 50Hz, 1,1 and 1.25kw

Water consumption:

Adjustable, PLC controlled

Materials:

Stainless steel AISI 304

Finish:

Bead blasted

Dimensions:

6400x1000x2350 mm (LxWxH)

Weight:

Approx. 3000 kg

Accessories:

- CIP cleaning system
- Cleaning Mode System
- VISIOMASTER
- Remote Access supervision
- Induction system
- Conveyor system

GUTMASTER X FLEX

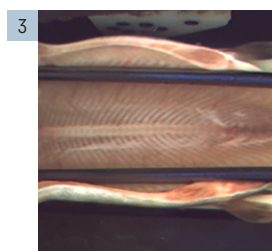
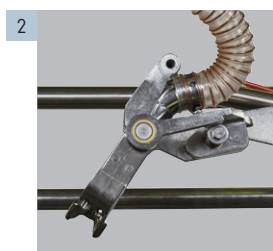
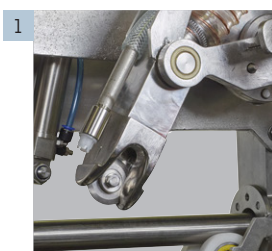
GUTMASTER X is designed for salmon and salmon trout but can also be used for other similar species. The machine is processing by means of princess-cut processing. The machine has standard programs for salmon and salmon trout and it's easy to shift between the programs on the screen in front of the machine.

All the fish is measured when arriving in the machine and all the tools of the machine will be activated, based on this measurement. The machine has three suction units: One to remove the gut and two to remove the blood line to secure good cleaning of the processed fish.

The suction tools process the fish in forward and backward directions, ensuring that the same tool has the longest possible time to clean the fish.

The machine is designed with high respect for hygiene and it's easy to wash the machine from all angles, since all the technical parts are placed in the top of the machine.

- 1 The machine tools used to remove the blood line are designed in such a manner that water is hosing down the fish after the first blood line suction unit. A pump pressurizes the water to ensure that the blood is hosed out of the fish. The last suction unit sucks the water and blood away in order to provide you with the best possible gutting result.
- 2 The Quick Release System on the tools makes cleaning very easy. The tools can easily be dismantled and washed/disinfected in a washing machine to avoid any bacteria growth. The vacuum pipes on the machine and to the waste container can also be washed very easily.
- 3 GUTMASTER X can be equipped with VISIOMASTER which automatically can check if the fish is completely clean of blood or other impurities. VISIOMASTER uses a camera to photograph every single fish and its software analyses all pictures. A sorting device on the machine sorts the fish into clean fish and fish to be checked manually. All production data can also be uploaded electronically for further analysis.



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Rævevej 22 · DK-7800 Skive · Tel. +45 9752 2099
www.kroma.dk · kroma@kroma.dk