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Water-free de-scaling possible for Tilapia and Haddock

Innovative processes penetrate the fish-processing industry

The Danish manufacturer of fish-processing equipment has put in the work to enhance their de-scaling machine – the SCALEMASTER 1500, and make the process possible without the use of water. In comparison with its competitors, the company manages to de-scale a fish body without any utilization of water.

The only water that is used in the machine is to “floss” the scales out of the fish body or in other words to clean the fish at the end of the process.

Since its release in 2015, the team has been consistently working to make the de-scaling process as efficient as possible and as the news write – they have done it!

The design of the machinery is straightforward. The popular brushes of KROMA A/S rinse the scales from the fish while it is being held by two belts from the sides. There are different set of brushes – softer and harder. The kind of brush depends on the fish species processed. For instance, for tilapia – harder brushes will be used, but for haddock – softer.



About KROMA A/S: KROMA A/S is an internationally-based manufacturer of fish-processing equipment with headquarters in Denmark. The company operates globally on the B2B market with solutions for both fresh and saltwater fish species. Being in the industry for more than 40 years, KROMA A/S has evolved into a leading supplier of fish-processing equipment, with customers all over the world.

More about KROMA A/S at: www.kroma.dk