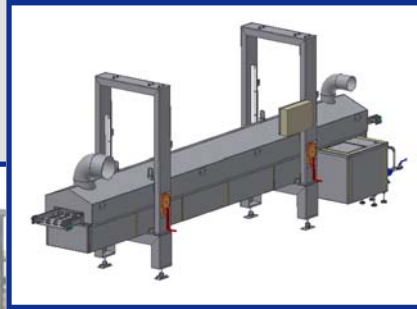


# PRODUCT INFORMATION

## ROSOMA Frying Machine



ROSOMA machines and systems represent the current and future state-of-the-art technology in fish processing. They comply with the rules and regulations in force and the high hygiene standards of the food industry.

### Range of application



The B 400 / 4000 frying machine is designed for use in fish processing by special processing enterprises. The machine can be used as a single machine with operatively organized raw products supply and finished products discharge as well as by interlinked production lines. The machine fries the fishes prepared by salting, flouring or bread-crumbing or fish parts, particularly cutlet pieces.

In this way the fish parts are made ready to eat and preserved. Afterwards they are packed in containers or drums and put on the market or are further used for preserved food products.

They are continuously filled onto the frying belt in the feeding area and are brought into line or put in manually as required. Carcass pieces, fillets, slices, cutlets and steaks are suitable as input products. Their sizes are limited by following product dimensions:

Thickness: up to 50 mm

Width: up to 80 mm

Length: up to 250 mm

### Construction of the machine

The machine has been designed as a combined screwed-welded assemblage. By this tensions inside the construction, which may be caused by welds, are largely avoided.

The machine is constructed in such a way that many function units can be partly completely mounted or dismantled. Thus very good conditions for maintenance and repair have been created.

As material exclusively rustproof materials, particularly high-grade steels or plastics well proved in the food industry were used.

The machine components as well as the complete electrical installation have a high degree of protection and are especially protected against damaging water inflow.

Components getting in contact with fish are exclusively made of high-grade steel or special plastics approved for food and are surface-treated. All covering can be easily opened for cleaning and maintenance. Hidden and badly accessible areas have been expressly avoided so that good conditions exist for keeping a high hygiene standard.

For the purpose of thorough cleaning, the frying belt can be completely taken out of the frying tub and thus a good accessibility to the frying tub and the heating region is provided. The electrical heating units can be drawn out of the oil bath in 9 units in pairs.



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## Functional Description

In an interlinked production enterprise the fish parts are continuously filled onto the frying belt and are put in line manually, or they are taken manually from a storage tub or case assigned to the machine and put onto the feeding belt.

With the frying belt the fish parts are passing through the temperature-controlled oil bath. Depending on the products to be fried and according to the final product requested, both the oil temperature and the passage speed of the frying belt are steplessly variable.



## Technical Parameters Typ B 400/ 4000

Types of fish	salmon trout, salmon, carp, pike-perch, tilapias, pike, perch, bronze bream, tench, chub, catfish, redfish, bream, grass eaters, bonito, whitefish and fish of similar proportions
Fish parts mass	60 g - 1,000 g
Amount of flow	approx. 200 - 300 kg per hour (depending on fish thickness and fish part mass)
Piece size (product)	Thickness: approx. 10 - 50 mm Width: approx. 30 - 80 mm Length: approx. 50 - 250 mm
Belt speed	adjustable between 1.36 m/min - 13.6 m/min
Frying time (passing time)	0.5 min - 5.0 min
Amount of frying oil	approx. 830 litres
Length of frying oil bath	4,000 mm (optionally also 2,000, 3,000, 5,000 or 6,000 mm possible)
Operation	1 person for putting in or aligning the fish parts 1 person for taking off or putting in or re-aligning on the cooling-down belt (as required)
Main dimensions	Length: approx. 6.85 m Width: approx. 1.50 m Height: approx. 2.55 m (raised approx. 2.75 m)
Functional width	400 mm (optionally also 600, 800 or 1,000 mm possible)
Weight	approx. 1,600 kg (exclusive of oil filling and packing)
Electric driving power	0.55 kW
Heating power	72 kW 18 heating rods of 4.0 kW heating power each, mounted in pairs and exchangeable, automatically connected in 6 groups of 3 x 4.0 kW = 12 kW each
Electric supply	approx. 80 kW, 3 x 400 V, 50 Hz
Water consumption	Only cleaning water

