



KROMA

GUTTING LINE TYPE KRG 30-06

Kroma's gutting line Type KRG 30-06 is designed to semiautomatic gutting of fish between 1 and 8 kilo.

TECHNICAL DATA

Capacity:

Up to 30 fish per minute, adjustable speed

Working range:

Fish between 1-8 kg

Operators:

5-6 operators

Supply:

3x400 V+N+PE, 10 A, 50 Hz

Motor:

3x400V, 2kW, 50Hz

Water consumption:

Adjustable

Materials:

Stainless steel and FDA approved material

Finish

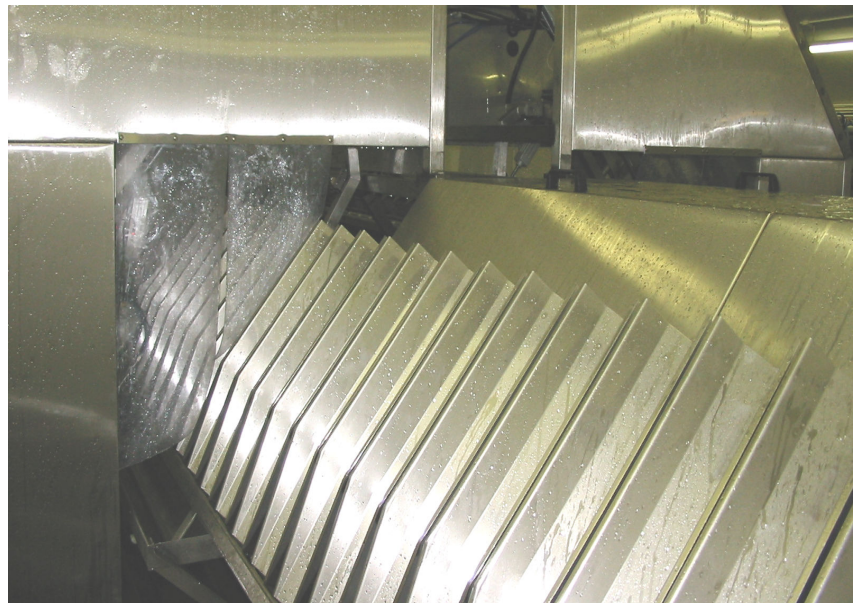
Bead blasted

Dimensions:

8300x1900 (LxB)

Weight:

Approx. 500 kg



Simplicity together with high capacity

The gutting line from Kroma joins high capacity with simplicity so that unintended stop in the hatchery can be avoided.

The fish is placed in a cup on the machine and operators cut the fish and remove the roe and guts. At the end operators remove the blood sack in the fish. Before the fish continue for further processing it is automatically washed inside and outside.

Removal of the blood sack can be done automatically with a gutting unit type KRG 30-00 from Kroma.

To gain a high productivity and a good environment there are adjustable platforms for all the operators.

The velocity of the line is adjustable so that it always fits to the level of experience of the operators.

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