

# PRODUCT INFORMATION

## ROSOMA Washing Belt Conveyor

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 washing belt conveyor is intended for use in fish processing by special herring and mackerel treatment lines. The washing belt conveyor as equipment connected to a slaughtering and filleting machine is provided for an additional washing of final products from the herring and mackerel treatment (fillet or carcass pieces) and their short-time interim buffering.

### Construction of the machine

The washing belt conveyor consists of a storage tank, which is filled with water, and into which the studded conveying belt is suspended through a pivot.

For the purpose of cleaning this conveying belt can be folded out over the pivotal point.

The conveying belt is driven by a barrel-type motor. A spraying nozzle system is arranged over the conveying distance.



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## Functional Description

The semi-finished products as fillets or carcass pieces fall through a chute into a water tank the filling level of which can be adjusted by the overflow.

Here the products are buffered for a short time and pre-cleaned of sticking impurities.

The studded Intralox conveying belt continuously carries the fish out of the water into the bin (box) preferably placed in readiness on the balance until reaching the desired weight. In this case the conveying belt is turned off either by control or manually actuated. Now the bin (box) is changed and the process starts anew.

While being carried on the conveying belt the products are intensively rinsed off by a spraying nozzle system and thus well cleaned.

The spraying water flows directly into the water bath by which a permanent cleaning renewal of the water bath is created.



## Technical Parameters typ WB 350

<b>Main dimensions:</b>	Length: 2,420 mm Width: 560 mm Height: 1,360 mm
<b>Weight:</b>	150 kg (empty) 220 kg (full)
<b>Products to be conveyed:</b>	Fillets or carcass pieces from herring or mackerel or similar fish types of up to a fish size of approx. 600 kg
<b>Flow rate capacity:</b>	max. 1,500 kg/h
<b>Functional width:</b>	350 mm
<b>Conveying belt:</b>	Intralox series 900, T = 27.2 mm, 38 % transmission, 25 catches Belt length: 2,040 mm
<b>Belt speed:</b>	0.2 m/s
<b>Water consumption:</b>	¾ inch, DN 20, 3 bar, approx. 1,200 l/h (exclusive of cleaning water)
<b>Angle of belt inclination:</b>	30°
<b>Driving power:</b>	0.37 kW (for barrel-type motor TM 135)
<b>Electric supply:</b>	0.37 kW, 400 V, 50 Hz
<b>Water overflow:</b>	1 inch, DN 25
<b>Water nozzle system</b>	4 pcs. clip spraying nozzle heads, flat jet 80°
<b>Operating personnel:</b>	Only for monitoring the complex of machines