

PRODUCT INFORMATION

ROSOMA Strip cutter



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 strip cutter is intended 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 in interlinked production lines.

The machine cuts herring fillets or fillets of other fish types and squid tubes of a thickness of up to 25 mm to 15 mm wide strips. Other widths require a modification of the machine.

Construction of the machine

The machine is a combined screwed-welded assemblage where welds are used to a limited degree to avoid tensions.

The machine is constructed in such a way that the function units can be largely completely mounted or dismounted whereby good conditions for maintenance and repair have been created.

The strip cutter consists of the main assembly groups:

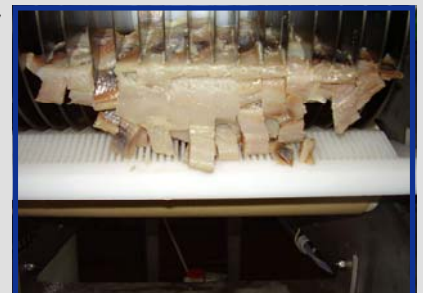
- conveying belt with driving drum and tail pulley
- cutting shaft, complete – driving mechanism for conveying belt and cutting shaft
- safety devices

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

Purchased and standard 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 and closed for cleaning and maintenance.



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Functional Description

The fish fillets are put crossways onto the running conveying belt. Fillets with skin shall lie on the belt with the skin showing to the top, which means the meat side shall lie on the belt.

The conveying belt leads the fillets continuously to the cutting pad and through the live rotating circular knives.

From the conveying belt the fillet strips are carried to containers provided. For cleaning purposes the conveyor belt can be easily untightened by a lever mechanism.

The standard widths of the belt band are 400 or 600 mm.

The cutting width is determined by the knives distances. For sharpening the knives the knives shaft can be completely dismantled in no time.

Example of an order: Type SS 400-15

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 Belt width Cutting width



Technical Parameters typ SS 400-15

Raw products used	herring fillets with and without skin, also as white herring fillets, squid tubes or fish fillet of other fish types or meat pieces
Single fish weight	approx. 50 g - 200 g
Flow rate capacity	max. 1,300 fillets / hour (herring fillets) depending on the feeding capacity; deviations for other fish types and sizes should be taken into account
Carrying speed	0.53 m / sec
Functional width	400 mm / 600 mm (also larger on customer's request)
Cutting width	15 mm (other cutting widths possible on customer's request) A modification of cutting widths is possible by retrofitting.
Fish fillet sizes	Length: 70 - 300 mm Width: 30 - 120 mm Height: 10 - 25 mm
Operation	1 or 2 persons for putting in the fish fillets / feeding belt may be extended for additional staff
Main dimensions	Length: 1,760 mm (exclusive of discharge chute) Width: 735 mm (closed) Height: 1,180 mm (unfolded approx. 1,300 mm)
Weight	approx. 130 kg (exclusive of packing)
Electric drive for belt and knives	0.75 kW
Electric supply	0.75 kW, 380 V, 50 Hz, 16 Ampere Euro plug
Water supply	½ inch hose connection (hose nozzle)
Water consumption	approx. 150 litres/hour (exclusive of cleaning water)