

PRODUCT INFORMATION

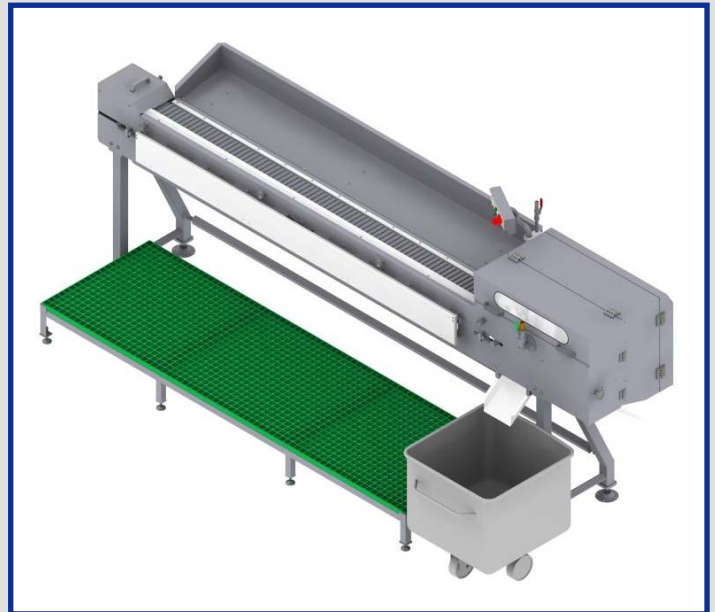
ROSOMA Slaughtering Machine

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 nobbing machine 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 can be used for beheading as well as for subsequent gutting by means of vacuum. A suction extractor consisting of a vacuum pump and a separator forms part of vacuum nobbing.



Construction of the machine

The machine is mainly a screwed construction where great importance was attributed to user friendliness. The machine is constructed in such a way that many function units can be largely completely mounted or dismantled whereby good conditions for maintenance and repair have been created.

As material exclusively rustproof materials, particularly high-grade steels, or some plastics well proved in the food industry 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 permitted for food and are surface-treated. Hidden and badly accessible areas have been expressly avoided so that good conditions exist for keeping a high hygiene standard.

The machine can be delivered as a nobbing machine as well as a pure beheading machine without a vacuum unit. Several adjusting options for optimum dressing are easily to be handled.

The A 120 suction extractor with separator is placed separately.

Functional Description

The fish is taken out manually from a fish tub and put into the running troughs, and aligned with the belly ahead and the head against the adjustable stop rail. A rotating circular knife neatly cuts the head off after which the separate head resting chain is lowered down releasing the head cutting surface at the carcass. The latter gets into a synchronously rotating perforated disk which is connected to vacuum supply. When the suction hole of the perforated disk corresponds to the carcass cutting surface, the guts are extracted from the fish carcass into separators placed nearby. They have to be emptied periodically, about twice or three times per shift, easily to be done by opening a slide valve.

Technical Parameters	Type NM 3-360	Type NM 2-180
Fish types	Sprats, Clupea sprattus, Baltiskij sprat	Sprats, sardines, gudgeons, herrings, smelts
Fish size: Length Thickness Weight	10.0 cm - 14.0 cm approx. 8 g - 11 g	9.5 cm - 22 cm, on average 16 cm 25 mm - 50 mm 25.0 g - 40 g, on average 32 g
	To be run in 2 size sorting grades	To be run in 2 size sorting grades
Flow rate amount	approx. 360 fishes/min 160 - 300 kg per hour depending on fish size and number of persons putting in the fish	180 fishes/min
Operation	3 - 4 persons	2 persons putting in the fish, one of them for operating the machine
Main dimensions	Length: 3,640 mm Width: 700 mm Height: 1,625 mm	Length: 3,600 mm Width: 700 mm Height: 1,500 mm
Weight	approx. 450 kg (exclusive of packing)	approx. 450 kg (exclusive of packing)
Electric drive Of that: Conveying belt: Beheading knife: Vacuum pump:	6.3 kW 0.55 kW 0.25 kW 5.5 kW	6.3 kW 0.55 kW 0.25 kW 5.5 kW
Electric supply	approx. 6.3 kW, 3*400 V, 50 Hz	approx. 6.3 kW, 3*400 V, 50 Hz
Water supply	½ inch hose connection (hose nozzle)	½ inch hose connection (hose nozzle)
Water consumption	approx. 15 litres/min at 3-6 bar (exclusive of cleaning water), ½" hose connection	approx. 15 litres/min at 3-6 bar (exclusive of cleaning water), ½" hose connection



For achieving a good production result relating to quality and yield the raw products have to be treated efficiently in two size sorting grades.

For this purpose the head stop rail and the perforated disk are adjusted accordingly. As an option a rotating trimming knife can be used additionally. By this in the upper fish size range the carcass length is limited to 130 mm for canned fish production. No trimming is carried out in the lower fish size range.

Due to the sensitive raw products the working result is, particularly in the case of raw products defrosted after deep-freezing, very dependent on the quality and their sorting grade.

Based on experience the following values can be expected:

Of the total raw products supply (defrosted)

Usable share	: 85-90 %
Beheading yield	: abt. 80 %
Nobbing yield	: abt. 76 %
Share of guts cleared out	: abt. 90 %
Mistakes when putting in the fish	: abt. 6 %
Error rate of beheading	: abt. 2 %
Error rate of nobbing	: abt. 6 %

