

# PRODUCT INFORMATION

## ROSOMA Flouring 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 Flouring 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 inter-linked production lines.

The machine prepares fishes or fish parts, particularly cutlet pieces, by flouring for subsequent frying. The fish parts have been washed and salted before and drained by the technological process.

They are continuously filled into the feeding belt 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 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 many function units can be largely completely mounted or dismantled whereby good conditions for maintenance and repair have been created.

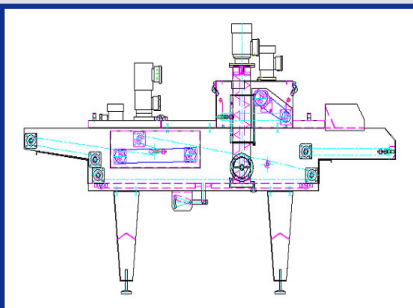
As material exclusively rustproof materials, particularly high-grade steels or well proved plastics were used.

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 for cleaning and maintenance.

Hidden and badly accessible areas have been expressly avoided so that good conditions exist for keeping a high hygiene standard.



## Functional Description

In an interlinked production enterprise the fish parts are continuously filled into the feeding belt and are put in line manually, or they are taken manually from a storage tub or case assigned to the machine and put into the feeding belt. From the feeding belt the fish parts are dropping down onto the main conveying belt, which is filled up with a flour mixture, and this way already take flour from the bottom. Afterwards the fish parts are continuously dusted with flour from top. The excess flour falls through the wide-meshed bar steel mesh conveyor down to the machine bottom, from where it is removed by a screw conveyor. In order to sufficiently remove the excess flour from the fish parts and the screen belt, this process is supported by counter-rotating vibratory cams.



## Technical Parameters Typ BM 400

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 mass) depending on the subsequent frying machine and consequently on the fish thickness		
Piece size (product)	Thickness: approx. 10 - 50 mm Width: approx. 30 - 80 mm Length: approx. 50 - 250 mm		
Operation	1 person for putting in or aligning the fishes 1 person for taking off or putting in or re-aligning on the frying belt (as required)		
Main dimensions	Length: approx. 2.90 m Width: approx. 0.80 m (unfolded approx. 1.10 m) Height: approx. 1.60 m (unfolded approx. 1.90 m)		
Functional width	400 mm (optionally also 600, 800 or 1,000 mm possible)		
Weight	approx. 420 kg (exclusive of packing)		
Electric driving power	2.39 kW		
	Of that: flour screw and flour belt	0.37 kW	
	main conveying belt	0.55 kW	
	transverse screw and vibratory shaft	0.37 kW	
	vertical screw	1.10 kW	
Electric supply	2.39 kW, 380 V, 50 Hz, 16 Ampere Euro plug		
Water consumption	Only cleaning water		

