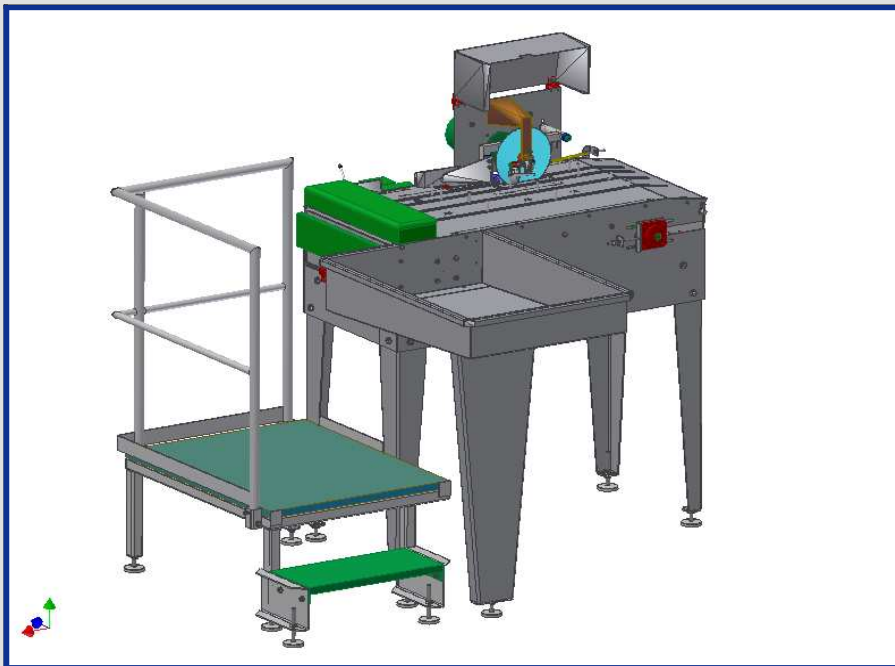


# PRODUCT INFORMATION

## ROSOMA Universal Beheading 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 beheading machine is intended for use in fish processing by various 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 continuously cuts off the fish head by a diagonal yield-advantageous cut depending on the fish type. The fish carcass and fish head are separately carried away.

### 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 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. All covering can be easily opened and closed for cleaning and maintenance. The covering cap is provided with a safety switch. Hidden and badly accessible areas have been expressly avoided so that good conditions exist for keeping a high hygiene standard.

## Functional Description

On the basis of a fish typical of beheading the head cutting angle desired is set up by adjusting the tappets among one another. The head stop is adjusted to the biggest fish of the batch by which the machine is set up for production.

The head is neatly cut off by the live rotating circular knife.

After about two thirds of the cut the fish carcass is shifted by about 15-35 mm depending on the fish type and fish size in order to gain additionally the neck meat for an increase of the yield. The heads and fish carcasses are separately carried away for further processing.

## Technical Parameters

|                        |  |
|------------------------|--|
| 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 |
| Whole fish mass        | approx. 200 g - 3,000 g  |
| Fish measurements      | Total fish length: 250 - 550 mm<br>Fish thickness: 25 - 70 mm<br>Fish height: 60 - 180 mm  |
| Operational capacity   | approx. 36 fishes / min<br>approx. 400 kg - 4.0 t/h (depending on the fish size)   |
| Cutting angle          | 60°-85° (steplessly variable)  |
| Operation              | 1 person for putting in the fishes   |
| Main dimensions        | Length: 2,245 mm<br>Width: 1,680 mm (incl. fish trough)<br>Height: 1,756 mm (unfolded approx. 2,000mm)   |
| Weight                 | approx. 400 kg (exclusive of packing)  |
| Electric driving power | 1.50 kW<br>Of that: drive for conveying 0.75 kW<br>drive for knives 0.75 kW  |
| Electric supply        | 1.50 kW, 380 V, 50 Hz, 16 Ampere Euro plug   |
| Water supply           | ½ inch hose connection (hose nozzle)   |
| Water consumption      | approx. 300 litres/hour (exclusive of cleaning water)  |