

# DRY-SALTING & SPICE UNIT 2000 DS & DSS

Intelligent salting.  
Innovative solutions.



# Intelligent salting and spicing with adjustable speed



The Dry-salting Units DS-2000 and DSS-2000 are automatic salt dispensing machines. The robust and compact machine is ideal in a processing line where it can replace manual salting.

The automatic dry-salting unit dispenses salt on both the right and left side of the fillet. The specially designed rollers dose a higher, specified amount of salt on the thicker part of the fillet, ensuring a homogenous taste and enhancing the quality of the salting.

The salt can be replaced by spices. In the salt and spice unit DSS-2000, the last row of dispensers can be used for spices, allowing for both processes in one machine.

The dry-salting unit requires a combination of dry salt and sugar. If the automatic machine is placed in a moist environment, it requires a constructed cabinet to keep the salt dosing 100% moisture-free.

## Technology

The Dry Salting Unit is a two-lane unit which enables salting on both sides of the fillet.

The machine is developed with an electrical speed control to accurately adjust the speed of the dosing valve and the underlying belt, spreading a specific quantity of salt.

The cabinet in the machine is double sealed with heating elements to avoid condensation.

The machine is constructed in stainless steel and designed in the Uni-Food Technic Hygiene Design. It is easy to clean as the belt is dismantled sideways.

All materials used are FDA approved.



## Technical specifications

	DS-2000	DSS-2000
Capacity	Up to 44 fillets/min	Up to 50 fillets/min
Dimensions (LxWxH)	1544 x 2308 x 2180 mm	3014 x 1652 x 2008 mm

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