

De-scaler 800

PRESERVE MEAT, EYES, GILLS

**Water de-scaling for
superior product quality**

Efficient, gentle and hygienic water de-scaling of fish

The De-scaler 800 uses water pressure to gently de-scale the fish without damaging meat, eyes, or gills. The machine can also be used for de-sliming fish.

The De-scaler 800 removes fish scales efficiently using controlled water pressure. This ensures gentle treatment of the fish without damaging meat, eyes, or gills.

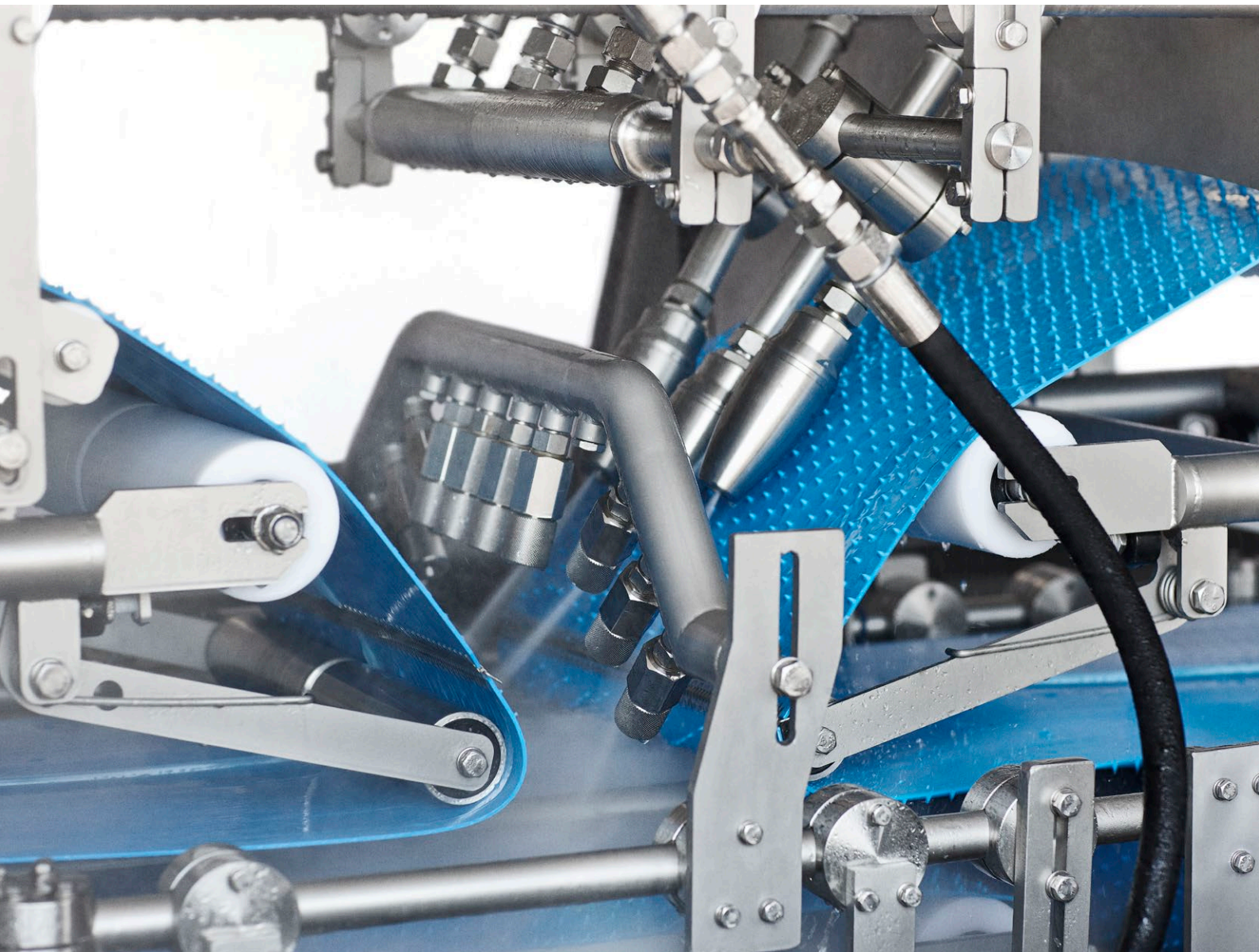
The water process also helps remove bacteria, reducing Listeria, to deliver a clean fish and a hygienic processing line without compromising throughput.

Designed with a robust and hygienic construction, the machine is easy to clean and maintain. Rotating

nozzles apply water pressure to remove the scales, which are then separated from the water through a rotating filtration system.

The De-scaler 800 is simple to operate with few settings, and its design prevents incorrect feeding.

Processing speed can be easily adjusted on a touch screen. The water pump can be placed up to 150 meters away without loss of pressure. The machine is OPC UA ready, enabling seamless integration with existing data collection systems.



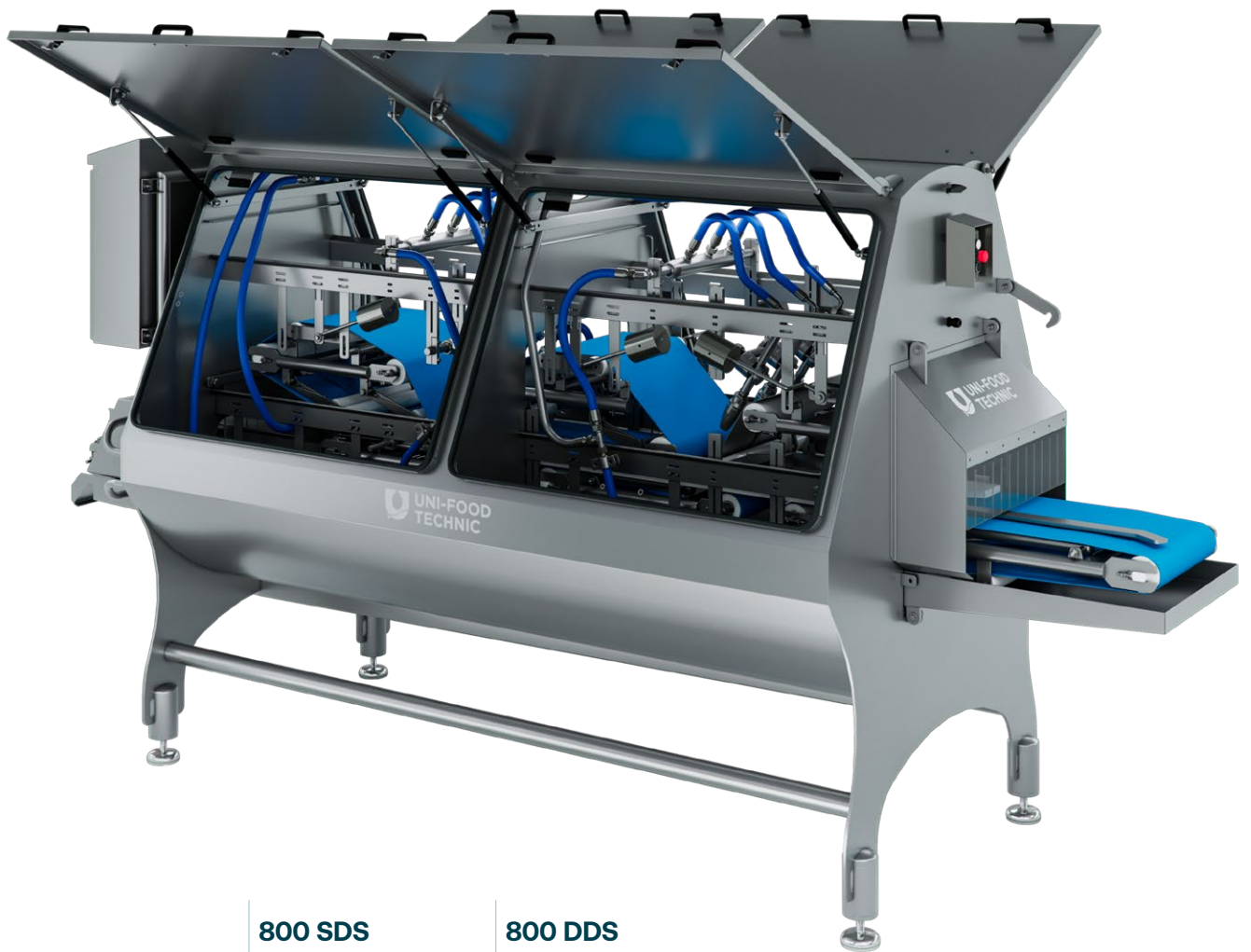
Precision scale removal for modern processing lines

Engineered for consistent performance, the De-scaler 800 combines effective scale removal, hygienic operation, and flexible integration for high-efficiency processing lines.

De-scaler 800

- Capacity from 16-27 fish per minute
- All fish sizes
- Single or double de-scaling section (OPTION)
- Chemical dosing unit for final disinfection of fish (OPTION)
- Automatic rotary filter for separation of scales and water (OPTION)
- De-sliming nozzles (OPTION)

**GENTLE WATER
DE-SCALING**
Preserves meat,
eyes, and gills.



	800 SDS	800 DDS
Operators	1 person	1 person
Capacity	16-18 fish/min	24-27 fish/min
Fish size	All sizes	All sizes

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Intelligent food machinery that makes the cut

Sharpen your competitive edge in fish processing with production lines built around your needs. Through smart customization, innovation, and automation, you gain more value from every catch. Together, we can achieve greatness in fish processing. It is in our DNA.



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