

DE-SCALER 900

Gentle scaling.
Gained efficiency.



Water de-scaling of small and large fish



The De-scaler 900 is a water de-scaler. As water scaling is a gentle way to scale fish, it is preferred to preserve the fish meat, eyes, and gills. The De-scaler 900 can process both small and large fish simultaneously, scaling fish from 300g to 8kg.

The robust and hygienic design makes it easy to clean and almost maintenance-free. However, we do recommend regular service. The machine is easy to use with only few settings.

The automatic scale remover is also efficient in removing slime and bacteria from the fish. It is equipped with a cleaning system that sprays water into the fish, ensuring a clean fish all-round.

Technology

In the De-scaler 900, rotating nozzles apply water pressure to remove the scales. After removal, the scale is transported to a rotating

filter which separates the scale and the water, leaving the machine very easy to clean.

The speed of the De-scaler can be easily adjusted by a potentiometer located on the side of the electrical cabinet near the operator.

The machine is OPC UA ready, making it easy to integrate the machine in existing data collection systems or to start collecting data.

Options

- Single or double de-scaling section
- Chemical dosing unit for final disinfection of the fish
- Automatic rotary filter for separation of scales and water
- De-sliming nozzles



Technical specifications

	900 SDS	900 DDS
Operators	1 person	1 person
Capacity 300g – 4kg	30 fish/min	40 fish/min
Capacity 4kg – 8kg	16 fish/min	25 fish/min
Fish size	All sizes	All sizes
Power supply	3 x 400/230 V + PE, IB = 42 A	3 x 400/230 V + PE, IB = 61 A
Water consumption	42 L/min at 3 bar	84 L/min at 3 bar
Water connection	3/4", 3 Bar	3/4", 3 Bar

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Make sense.

