

De-scaler 900

PRESERVE MEAT, EYES, GILLS

**Gentle de-scaling for
high-quality product**



Fast water de-scaling of small and large fish

The De-scaler 900 with patented rotating nozzles provide a more gentle and efficient water de-scaling than conventional machines while also ensuring a clean high-quality fish.

The De-scaler 900 is a flexible all-round machine that handles many different fish species and sizes from 300 g to 8 kg. It provides fast and non-damaging water-based de-scaling that preserves fish meat, eyes, and gills. The machine is easily integrated into existing processing lines.

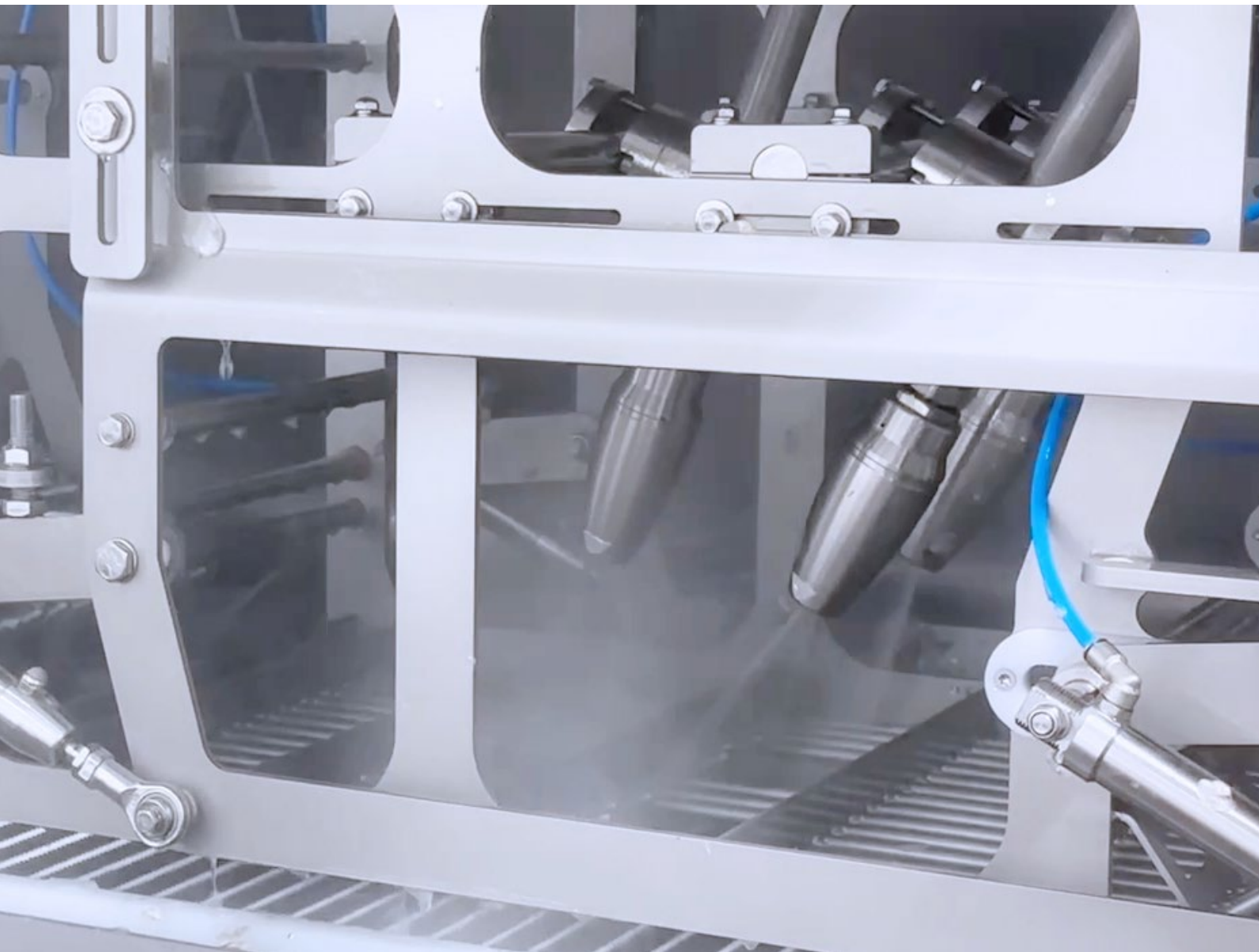
Upgraded nozzle package

Patented rotating nozzles apply water pressure to efficiently remove the scales, slime, and bacteria from the fish. It is equipped with a cleaning system that sprays water into the fish, ensuring a clean

fish while maintaining fish quality. 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 easily be adjusted on a touch screen.

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



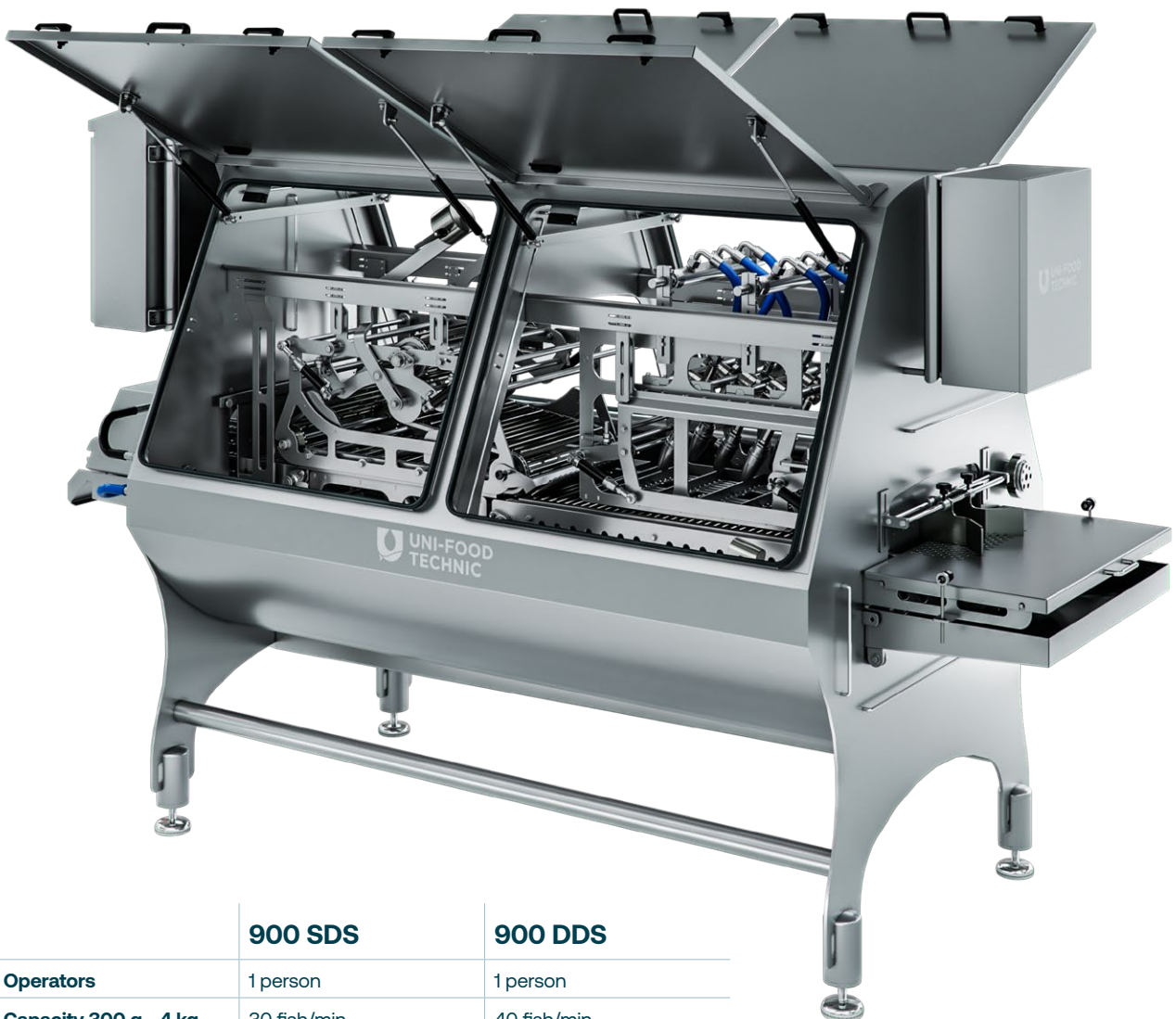
Gained efficiency with less water consumption

The De-scaler 900 delivers high performance with low operating costs. Designed for reliability, it is one of the most dependable and resource-efficient solutions on the market.

De-scaler 900

- Capacity from 16-40 fish per minute
- Fish size from 300 g to 8 kg
- 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**
For different fish
species and
sizes



	900 SDS	900 DDS
Operators	1 person	1 person
Capacity 300 g - 4 kg	30 fish/min	40 fish/min
Capacity 4 kg - 8 kg	16 fish/min	25 fish/min

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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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