

DE-SLIMER 701 & 1101

High pressure de-sliming.
Hygienic processing.



Hygienic fish processing with efficient de-sliming



De-slimer 701 & 1101

The De-slimer for whole de-headed salmon is for the optimal removal of slime and blood before and after gutting and before filleting. The deslimer ensures that the fish are clean before processing.

The desliming process is divided into two sections: the main wash and the final wash. Each wash is performed with high pressure water. The main wash removes slimes and bacteria on both sides of the fish. The final wash rinses the fish inside and outside with clean water. This ensures hygienic fish processing.

To further reduce the risk of bacteria (listeria), there is no recirculation of the water in the De-slimer.

The De-slimer is without belly wash.

Technology

With special high pressure flat beam nozzles mounted on stainless high pressure nozzle pipes, it is possible to individually adjust each nozzle pipe and hereby obtain the optimum spraying pattern. The nozzles can easily be dismantled for service and cleaning.

The infeed conveyor of the machine is fitted with 1 set of photocells. The washing section automatically starts when the fish comes through, and it stops when there are no more fish to minimize the water consumption.

Options

- Chemical dosing unit for final disinfection
- Two pipes for inside washing of the fish
- De-heading section in infeed for two or four operators



Technical specifications

	701	1101
Capacity	Max. 50 fish/min	Max. 90 fish/min
Water consumption	30 L/Min	42 L/Min
Dimensions	3550 x 950 mm	
Belt width	700 mm	1100 mm
Motor	Variable speed 6 – 20 m/min	Variable speed 6 – 20 m/min
Electrical supply	12 kW, 3 x 400 V, 50 Hz or according to requirements	15.5 kW, 3 x 400 V, 50 Hz or according to requirements

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Make sense.

