

DRY-SALTING UNIT DS 4000

Intelligent salting.
Innovative solutions.



High capacity, automatic dry-salting



The automatic salt dispensing machine, the dry-salting unit DS-4000, is a robust machine that is developed with four lanes. The machine can easily be integrated into an existing processing line.

The state-of-the-art technology ensures an even salt dosage on top of the product.

The Dry Salting Unit requires a combination of dry salt and sugar. It can be programmed so that the specially designed dosing rollers ensure a higher, specified quantity of salt on the thicker part of the fillet and a smaller quantity on the belly and tail region. This leads to a more even taste in the whole fillet.

The machine is easy to operate and easy to programme which minimises the need for expert knowledge.

The machine is easy to clean and maintain due to the robust and innovative design.

Technology

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

If the automatic machine is placed in a moist environment, it requires a constructed cabinet to keep the salt dosing 100% moisture-free.



Technical specifications

Capacity	Up to 88 fillets/min
Dimensions, LxWxH	3298 x 1679 x 2171 mm

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Make sense.

