

# SCALEMASTER 1500

The flexible way of de-scaling your fish



- Minimum water consumption
- For wild and farm raised fish
- Possibility of utilizing the scale

**KROMA**

Master of fish processing

## TECHNICAL DATA:

### Capacity:

Up to 80 fish per minute,  
various velocities

### Fish species:

Salmon, seabass, seabream,  
tilapia, haddock,  
others on request

### Working range:

Fish between 0.2 and 8 kg  
Produced in different models

### Operators:

1

### Supply:

3x400V+N+PE, 16A, 50Hz

### Motor:

3x400V, 50Hz, 7,5kW/2x0,55kW

### Water consumption:

Adjustable

### Materials:

Stainless steel AISI 304

### Finish:

Bead blasted

### Dimensions:

2900x1550x1750 (LxWxH)

### Weight:

Approx. 1200 kg

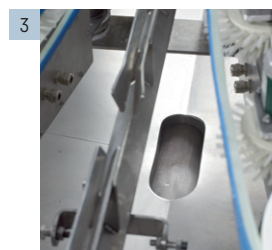
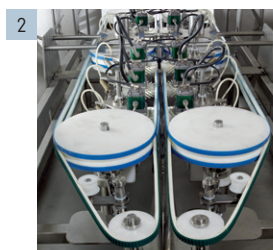
### Accessories:

- Induction system
- Filter for scales
- Take-away conveyor system

## SCALEMASTER 1500

With SCALEMASTER 1500 it is possible to descale fish at a speed of up to 80 fish/minute. The machine is mounted on a solid frame with spring suspension so that the machine adjusts to the size of the fish. The descaling is done by rotating brushes that are driven by hydraulic motors. The speed of the machine can be adjusted by pressing the control panel on the front part of the machine.

- 1 The descaling process works better without the use of water but taking the cleaning of the brushes into consideration a limited amount of water may be used. The water consumption of the machine can be adjusted as you wish.
- 2 During the whole descaling process the fish is held in place by strong ties. Holding the fish in place is important to achieve a good descaling of the fish. The tightening of the ties is done pneumatically and the tightening process can be adjusted smoothly. The ties can be removed in a minute for easier cleaning of both the ties and the machine.
- 3 Scales and water run down and out of the machine and it is therefore easy to collect and filter the scales from the water. The collection of the scales is done in a filter system that can be easily emptied and cleaned.



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