

GUTMASTER 8000 CLASSIC

The perfect gutting machine for salmon, salmon trout, chum salmon etc.



- Capacity of up to 25 fish per minute
- Fish between 2-8 kg without adjustment
- Possibility of utilizing the roe
- Head cutting unit is optional

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TECHNICAL DATA:

Capacity:
Up to 25 fish per minute,
adjustable speed

Fish species:
Salmon, salmon trout,
chum salmon etc.

Working range:
Fish between 2 to 8.0 kg

Operators:
1

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

Motor:
3x400V, 1,5kW/1,25kW 50Hz

Water consumption:
Adjustable, PLC-controlled

Materials:
AISI 304 stainless steel

Finish:
Bead blasted

Dimensions:
8300x1200x2100 mm (LxWxH)

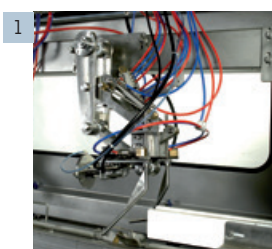
Options:
· Head cutting unit
· CIP cleaning system
· Suction unit for guts
· Water reduction system
· Conveyor system
· Cleaning mode system
· VACMASTER

GUTMASTER 8000 CLASSIC

The GUTMASTER 8000 is perfect for gutting salmon trout, but can also handle other similar types of fish. With a capacity of up to 25 gutted fish per minute GUTMASTER 8000 is not only efficient but also careful. By a developed technique, it is possible to gut fish between 2-8 kg without adjustment of the machine and unnecessary production stops.

It is possible to add a head cutting unit on the machine so that the fish leaves the machine gutted and without head. The head cutting unit can be switched off, if wanted. On the touch screen it is possible to decide the size of the fish that is going to be gutted and cut.

- 1 GUTMASTER 8000 is electronically controlled which makes it very precise. At the same time it is gentle, so that the roe sack is not destroyed when the fish is cut open. All data for knives and suction unit are adjusted by pressing the colour touch screen mounted in front of the machine. Operator statistics and the total production amount of the machine can be read on the touch screen.
- 2 GUTMASTER 8000 makes it easy to remove the roe manually when the fish is cut open. Outside the roe season the machine can be adjusted to automatically suck out the guts. In this way costs are reduced to one operator per machine outside the roe season.
- 3 GUTMASTER 8000 improves the working environment for the operators as the damaging aerosols with fish protein are kept inside the machine. This minimises the risk that they can cause asthma among the operators. The closed chassis forms a perfect screening for the aerosols that are generated when the fish are being gutted. The screening also reduces the noise level considerably.



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