

BRINEMASTER

Spice up your fish – the perfect solution when it comes to taste and economy



- Automatic injection for GUTMASTER 1200
- No visible needle marks on the fish skin
- Hydraulic stirrer in brine tank

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TECHNICAL DATA:

Capacity:
30 fish / minute
250 liters

Operators:
None

Supply:
From GUTMASTER 1200 Classic

Motor:
3x400V, 50Hz, 0,55 kW

Materials:
Stainless steel AISI 304

Finish:
Bead blasted

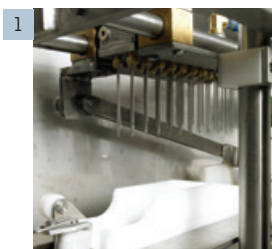
Dimensions:
0,6x0,8x1,3 m [LxWxH]

Weight [Brine container]:
Approx. 100 kg

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BRINEMASTER from Kroma A/S has been developed to make it possible to inject brine into the fish being processed in a GUTMASTER 1200. The brine can be salt brine for mackerel so the fish is ready for smoking or garlic brine injected into trout or sea bass to add flavour and higher yield. The brine is injected inside the belly of the fish, so the machine will not leave any needle marks on the skin.

- 1** BRINEMASTER has been designed to fit into a GUTMASTER 1200 gutting machine. The pin head can be easily removed for cleaning and maintenance. Different sensors have been built into the system for the purpose of achieving the biggest possible production safety.
- 2** BRINEMASTER is controlled from the touch screen of GUTMASTER 1200. The time of opening and closing the brine injector is controlled from the screen, among other things. The touch screen can be used for disconnecting BRINEMASTER and producing fish without brine. The injection pressure is predetermined by 4 different setups, which can be changed from the touch screen panel of the machine.
- 3** The brine container is designed with a pump which ensures the necessary pressure for the needle head. The brine container is also equipped with a hydraulic stirrer. The stirrer can mix the marinade when the ingredients are put into the container and can keep the brine from settling during production. When the level in the marinade container goes below a certain level, an alarm is triggered on the touch screen. When the container is completely empty, GUTMASTER 1200 is stopped to ensure that no fish go through the machine without marinade.



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