

STUNMASTER

Electrical stunner for your fish processing line



- Made with respect to fish species
- Minimal maintenance
- Swim-In solution

TECHNICAL DATA:

Capacity:
Up to 300 kg in each batch

Fish species:
Carp, trout, tilapia, salmon,
seabass, seabream, snapper,
halibut, pangasius, grouper,
croaker, catfish and others

Duration:
Depends on the fish type and size

Operators:
1

Supply:
1x240V, 10A

Materials:
Stainless steel AISI 304
FDA approved material

Finish:
Bead blasted

Dimensions:
The Technical Data Sheet is
available upon request and
purchase.
Note: Dimensions may vary
due to customization.

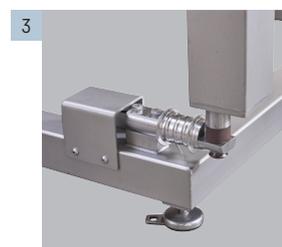
Options:
· Automatic start/stop
· In-feed weight solution
· Swin-in solution
· Conveyor solution

STUNMASTER

Kroma A/S STUNMASTER is an electrical stunner designed for a variety of fish species. It provides accurate and humane electrical stunning with continuous variable of AC current. The stunning time can be adjusted to fit the type and size of the fish. Consequently, this approach is painless and stress-free for the fish species due to the fast electrical current, which stuns the fish by continuously providing low voltage for a specific duration. The stunning duration depends solely on the specific fish type and size. Thus, the fish results in being unconscious and insensible to pain immediately. This approach allows to avoid hemorrhages and damage to the carcasses, maintaining product quality and ensuring optimum outcomes.

STUNMASTER is designed with respect to fish welfare and hygiene due to its accessibility to clean from all possible angles, as well it is smooth to operate.

- 1 STUNMASTER is electrically controlled, allowing operators to set and adjust the stunning time with great accuracy at any moment. The necessary data is stored on the panel mounted to the equipment's frame. Hence, all the data and statistics can be easily accessed from the touchscreen.
- 2 The duration of the electrical current provided with the respect to the individual fish species type and its size. The backup system allows the stunning procedure to proceed promptly if such an issue occurs.
- 3 Weight units, mounted on each of the STUNMASTER legs, present accurate data of the raw product for the requested amount needed to be sent to the processing line.



KROMA

Master of fish processing

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