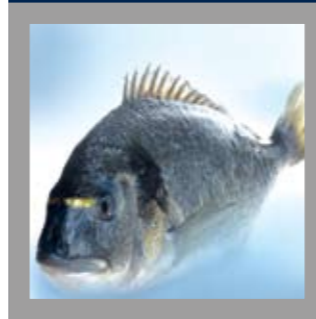
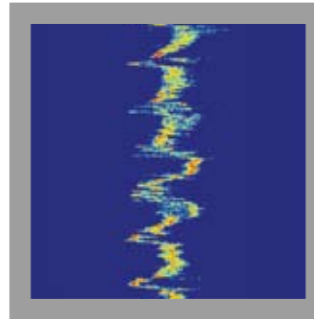
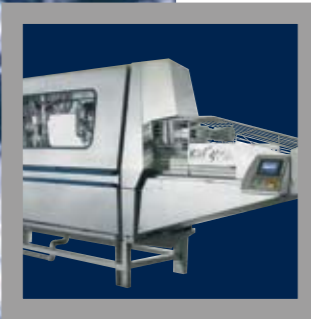


Tradition for innovation

When you have chosen a machine from Kroma you have made a good decision. You have chosen not only good quality, but also a partner who thinks and acts based on what is best for your company.

The result is a range of machines which minimise your company's waste percentage by gutting basically all kinds of fish with very high precision. At the same time you achieve a reduction of your production costs. Good news for you who wants to run a business with a profit by making your processes more efficient.

To be Master of fish processing obliges. Therefore we meet every challenge with respect for our tradition. Our established range is supplemented continuously with innovative solutions for customers who want tailor-made machines for special species of fish or special processes.



It is about optimum work processes

With the increasing globalisation and resulting faster access to new markets the competition demands increase. There are more candidates and therefore it is interesting to optimise the production processes at both large and small fish companies.

At Kroma we work to give our customers competitive advantages through optimised work processes. Therefore we not only develop gutting machines, but also many other technological opportunities for you who wants to adjust your business for tomorrow's challenges on the market.

A good example is our new VISIOMASTER which photographs the fish passing through the gutting machine with the purpose of identifying the fish that need extra gutting. Thereby you eliminate resource-demanding work and increase the competitive force.

"Kroma is recognized for its unique solutions. And the work with one species of fish often leads to new concepts for other species. The experiences from the development of machines for salmon trout and chum salmon have for example lead us to a new machine for processing mackerel which both guts the fish and takes out the roe gently."

"Many of our customers have asked for a gutting machine which can process both seabream and sea-bass. As the first in the business Kroma has succeeded in developing the desired machine. Another good example of effective innovation is our FILETMASTER which fillets the fish into both single fillets and butterfly fillets. If you have a special challenge in your production just contact Kroma A/S..."



We are all over the world - and the good service is there too

Kroma is an internationally oriented company. With roots in Denmark we operate globally with solutions for even the most local fish species in both fresh water and salt water. Actually, for some species we are the only ones with a relevant process control.

We emphasize that we are also there if there is a need for follow-up service. We also have an effective hotline with competent employees who help and advise our customers irrespective of geography.

Get greater competitive force with first-mover effect

If you have special wants for improvements of your process control which make your company a first-mover on the market, then Kroma is ready with a well-established model for project management which ensures an efficient course from problem identification to finished installation of new machines or other equipment.

The model ensures that Kroma and the customer are in agreement through the whole process about which activities should be started and when. We divide the process into clear phases and adapt the course to the customer's operations so we minimise loss of operation during test and final implementation.

The course is supplemented with individual project specifications which moves the course into place in relation to economy, functionality, capacity and all other parameters.

Future-orientated solutions - with lots of flexibility

Kroma is constantly on the hunt for new solutions that optimise the work processes of the fish industry and thereby create better conditions for rational operation. As a supplement to the range of effective gutting machines we also offer KROMA CLEAN which ensures a profitable and at the same time hygienic production. The machine uses vacuum technique to suck waste products away from the process and in that way, toilsome manual labour is automated. KROMA CLEAN is designed so it matches the current conditions at the customer.



Consult us - we know more than most

Kroma is recognized in the international fish industry for its GUTMASTER range of high quality gutting machines. But we also develop and produce a long range of other products. Turn-key facilities, washing facilities, isolated conveyer systems as well as control systems that make the processes more efficient and improve them everyday.

"You can read more about Kroma and all the machines on www.kroma.dk where you can also follow the latest activities and other news. Click by, it's worth it. At Kroma we are constantly working on new inspiring projects and efficient solutions..."

"When we develop machines for processing fish it is all about making sure that the customers get a higher output from their raw materials. We call it efficiency on the customer's terms..."

KROMA

Master of fish processing

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