

MACHINE SPECIFICATIONS AND OUTFIT

The TRIO FDS Skinning Machine will skin most kind of fish fillets. The machines are used for skinning Sole and other flat fish, Hake, Haddock, Whiting, Merluza, Hoki, Orange Roughy, Herring, Mackerel, Sardines, Salmon, etc.

The fillet is placed on the infeed conveyor with the skin-side up. The conveyor brings the fillet to the refrigerating drum where the skin freezes the drum. The rotating drum carries the fillet to a moving band-knife, which cuts the fillet away from the skin.

The skinned fillet leaves the machine on the same conveyor. The skin is scraped off and flushed with water from the machine.

The machine has a built in refrigerating compressor and uses Freon 22 as a refrigerant.

The condenser is water-cooled. When using fresh water it has an automatic water regulator valve.

MACHINE DATA.

Maximum length standard	2125 mm
Maximum width	1230 mm
Maximum height	1360 mm
Weight standard	650 kg
Power installed standard	6.2 kW
Water consumption	10-15 litres/min.