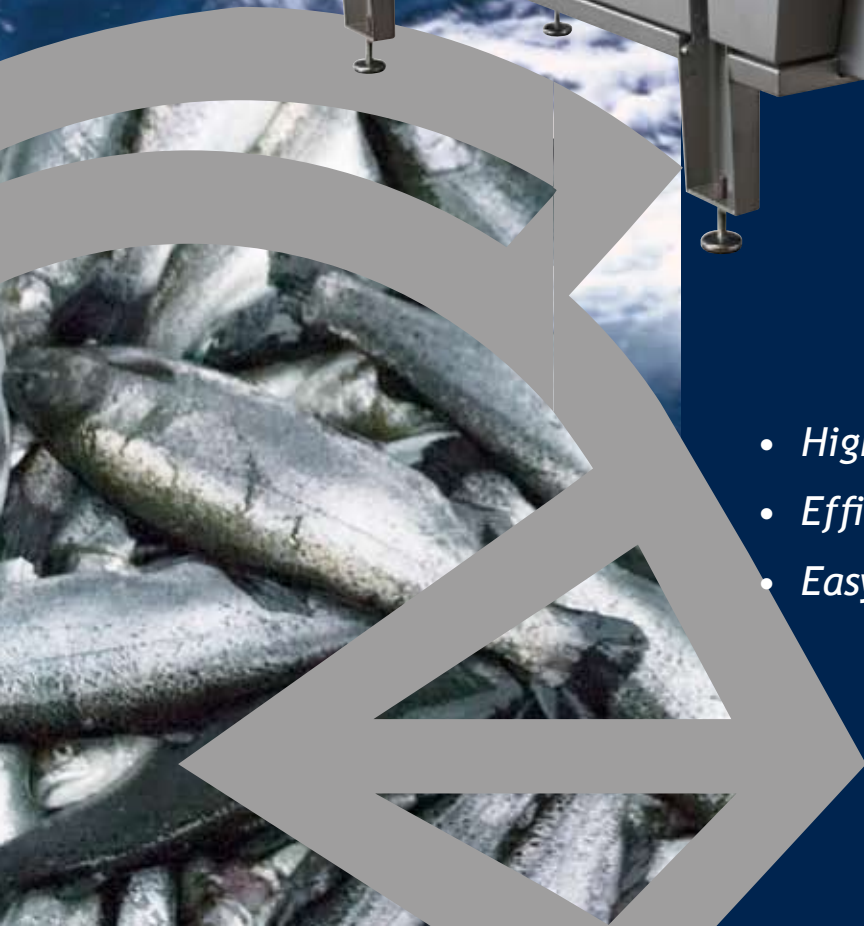


KRÖMA

GUTMASTER 1200

*The perfect gutting machine
for trout, mackerel, seabass,
seabream and tilapia*



- *High capacity*
- *Efficient gutting of fish*
- *Easy operation and adjustment*

KROMA GUTMASTER 1200

With the new GUTMASTER 1200 from Kroma A/S you can gut up to 65 fish per minute. Even in case of large amounts GUTMASTER 1200 cleans the fish efficiently as it adjusts the knives in different categories based on the measurement of the individual fish. This makes it possible to utilise the capacity fully, even if the fish vary in size. GUTMASTER 1200 ensures that gutting of fish is efficient, precise and without loss of output.

1. GUTMASTER 1200 is electronically controlled which makes it easy to set and adjust the machine. 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 1200 is equipped with a new and reliable valve technique that prevents unnecessary production stop. The valves have a long life, and as for the rest of GUTMASTER 1200 only good and solid components have been used. The machine is built for productions that need an efficient handling of large amounts.

3. GUTMASTER 1200 improves the working environment of the operators as the damaging aerosols with fish protein are kept within 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.

TECHNICAL DATA:

Capacity:

Up to 65 fish per minute,
adjustable speed

Fish species:

Trout, mackerel, seabass,
seabream, tilapia, carp

Working range:

Fish between 0.15-1.2 kg,
produced on 4 models

Operators:

1

Supply:

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

Motor:

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

Water consumption:

Adjustable, PLC-controlled

Materials:

Stainless steel AISI 304

Finish:

Bead blasted

Dimensions:

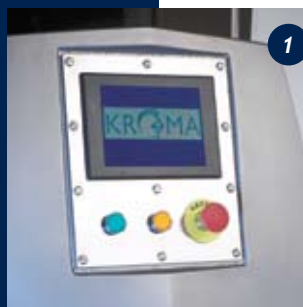
5100x600x1600 mm (LxWxH)

Weight:

Approx. 1000 kg

Options:

- CIP cleaning system
- Kroma Clean 1200
- Induction system
- Conveyor system



KROMA

KROMA A/S

Mar. Jensens Vej 7

DK-7800 Skive

Tel. +45 9752 2099

Fax +45 9752 0572

www.kroma.dk

kroma@kroma.dk