

# GUTMASTER 1200 **CLASSIC**

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



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

**KROMA**

Master of fish processing

## TECHNICAL DATA:

### Capacity:

Up to 65 fish per minute,  
adjustable speed

### Fish species:

Trout, mackerel, seabass,  
seabream, tilapia, carp, and others  
on request

### Working range:

Fish between 0,18-1,2kg,  
in different machine 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:

5100x600x1700 mm (LxWxH)

### Weight: Approx. 1500 kg

### Options:

- CIP cleaning system
- Kroma Clean 1200
- Induction system
- Conveyor system
- VISIOMASTER
- BRINEMASTER
- Head cutting unit
- Cleaning mode system
- VACMASTER

## GUTMASTER 1200 **CLASSIC**

With the 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 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.
- 3 You can have a number of options with the machine, ao. BRINEMASTER and VISIOMASTER. The machine is designed with a free procession area for your specific procession need.



# KROMA

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