

GUTMASTER 3000 CLASSIC

The perfect gutting machine
for medium sized fish



- For wild and farm raised fish
- Possibility of utilizing the roe
- Head cutting unit is optional

KROMA

Master of fish processing

TECHNICAL DATA:

Capacity:

Up to 35 fish per minute,
various velocities

Fish species:

Trout, wild and farmed salmon,
catfish, tuna,
and others on request

Working range:

Fish between 1,0-4,0kg
in different machine models

Operators: 1

Supply:

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

Motor:

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

Water consumption:

Adjustable, PLC-controlled

Materials:

Stainless steel AISI 304

Finish: Bead blasted

Dimensions:

6100x1000x1700 mm (LxWxH)

Weight:

Approx. 2500 kg

Options:

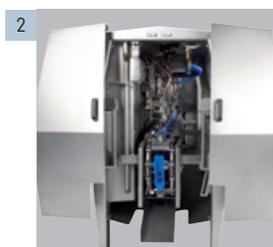
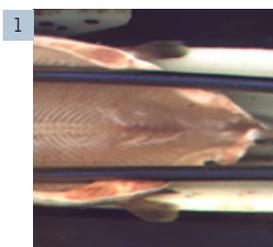
- Head cutting unit
- VISIOMASTER
- CIP cleaning system
- Kroma Clean 3000
- Induction system
- Conveyor system
- Cleaning mode system
- VACMASTER

GUTMASTER 3000 CLASSIC

With the GUTMASTER 3000 from Kroma A/S you can process up to 35 fish per minute even though the fish is between 1 to 3 kilo. Even in case of large amounts GUTMASTER 3000 cleans the fish efficiently as it adjusts the knives in 16 different categories based on the measurement of the individual fish. GUTMASTER 3000 ensures that gutting of fish is efficient, precise and without loss of output. It is possible to add a head cutting unit on the machine so the fish leaves the machine gutted and without head.

The head cutting unit can be switched off, if wanted. On the touch screen it is possible to decide the size of the fish that is going to be gutted and head cut.

- 1** GUTMASTER 3000 can be equipped with VISIOMASTER which can automatically check if the fish is completely clean of blood or other impurities. VISIOMASTER uses a camera to photograph every single fish and its software analyses all pictures. A sorting device on the machine sorts the fish into clean fish and fish to be checked manually. All production data can also be uploaded electronically for further analysis.
- 2** GUTMASTER 3000 is equipped with a special door opening system to make cleaning as easy as possible. Doors can be opened in different ways depending on whether there is required service on the machine or the machine must be cleaned.
- 3** GUTMASTER 3000 can be provided so it is easy to remove the roe by hand. Outside the roe season, the machine can be set to automatically suck the intestines out. In this way, the cost is reduced to one operator outside the roe season.



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