

GUTMASTER 750 **CLASSIC**

The perfect gutting machine for small and medium size production plants



- Available for a number of fish species
- Effortless operation and adjustment
- Minimum of maintenance

KROMA

Master of fish processing

TECHNICAL DATA:

Capacity:

Depends on fish species,
but max. 40 fish/minute

Fish species:

Trout, mackerel, seabass,
seabream, tilapia,
and other on request

Working range:

Fish between 0.18-1.2 kg,
in different models

Operators:

1

Supply:

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

Motor:

3x400V, 50Hz, 0.55kw/1.25kw

Water consumption:

Adjustable

Materials:

Stainless steel AISI 304

Finish:

Bead blasted

Dimensions:

3500x700x1500 mm [LxWxH]

Weight:

Approx. 500 kg

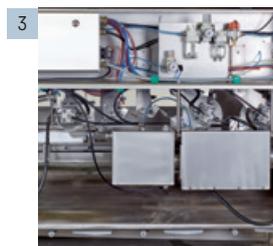
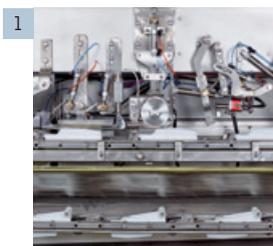
Accessories:

- Suction unit
- CIP cleaning system
- Kroma Clean 750
- Induction table
- Conveyor system
- VACMASTER

GUTMASTER 750 CLASSIC

The GUTMASTER 750 from Kroma A/S is suitable for minor productions wanting a quick, good and uniform gutting of the fish. GUTMASTER 750 can gut up to 40 fish per minute when it has been adjusted. With GUTMASTER 750 you only have to think of feeding the machine with fish. The machine is simply designed so that it is easy to adjust and maintain. Maintenance cost is minimal, and all wearing parts can be bought off-the shelf.

- 1** GUTMASTER 750 is so easy to set and adjust that anyone can operate the machine. It is not necessary to adjust the machine currently; when it has been adjusted to the fish size. There is a small and simple adjustment when you shift from a size to another.
- 2** GUTMASTER 750 is ergonomically designed and it prevents muscular damages that can occur if the fish has to be fixed or hooked. The fish is just placed in a cup, and the machine takes care of the rest. The operators do therefore not overload their muscles and shoulders during operation.
- 3** GM 750 uses a built-in hydraulic system for driving of brushes and knives. The hydraulic pump is integrated into the machine so it needs no extra installations. The hydraulic system works with food-approved oil to ensure good food quality.



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