

# AUTOMATIC BRINE PREPARATION AND PACKING LINE

## Application

Fish brining line is developed to dose salt solution (Brine) and fish into plastic trays.

Equipment enables client to add additional spices and flavours to the fish.

Line can be equipped with automatic brine preparation unit, which measures salt concentration and prepares brine at concentration needed.

## Main benefits

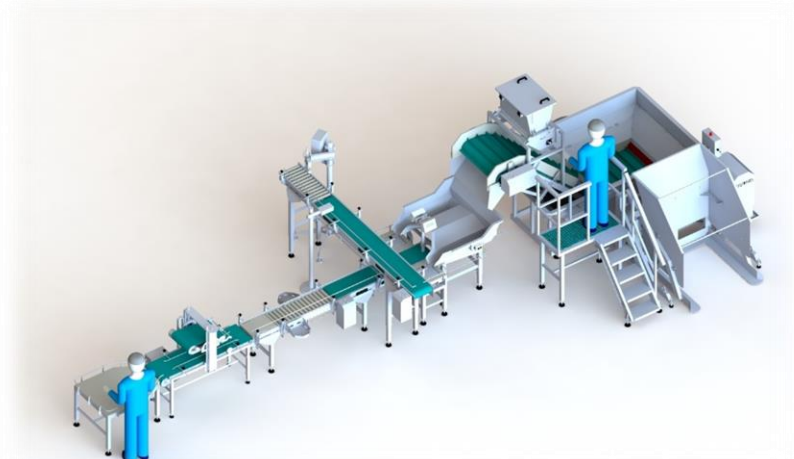
- Controllable brining time.
- Easy cleaning – due to hydraulic lift
- High capacity.
- Automatic brine preparation unit

## Operating principle

Container with fish is inserted into tipper and container is emptied into hopper. Elevator belt is lifting fish from hopper. On the inclination, spice dosing unit covers top layer of fish with spices. Fish from elevator are pouring into manual fish dosing unit, from which operator by hand moves fish into bucket.

Empty buckets are placed by operator onto the conveyor for buckets with brining solution. Bucket is filled with set amount of brining solution and transported till the end of conveyor. Operator, who doses fish into bucket, takes bucket from upper conveyor and places it on platform in front of him.

Filled buckets are placed onto lower conveyor. Bucket then is conveyed along operators who insert bay leaf or other spices. When all ingredients are inserted operator places cover onto the bucket and fix one side. Further bucket is conveyed through lid closing unit. When lid is closed, operator takes bucket of from product accumulation table and places it onto pallet.



## Automatic Brine preparation and packing line

Product	Defrosted or fresh fish
Capacity with volumetric	1600 buckets/h for 5 l bucket 1000 buckets/h for 10 l bucket
Capacity with weighs	800 buckets/h for 5 l bucket 500 buckets/h for 10 l bucket

## Technical characteristics

<b>Performance</b>	Up to 1600 buckets/h for 5 l bucket
<b>Brining ambience</b>	Salt water
<b>Additional spice adding</b>	Option for additional spice addition
<b>Fish infeed</b>	With 660 l containers
<b>Material</b>	AISI 316
<b>Equipment dimension (LxWxH)</b>	7500 x 1900 x 3000 mm
<b>Number of operators</b>	5

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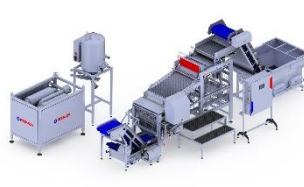


## For more processing solutions



### Autonobbing line

Reduce your cost of nobbing!



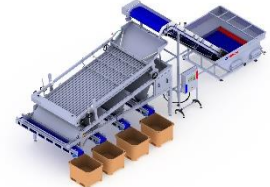
### Drum-type nobbing line

Process small fish into quality product!



### Water defrosting line

Use efficient defrosting for your products!



### Roller grading line

Grading - a must for industrial processing of fish!