

SALMON DESLIMER/ FILLET WASHING MACHINE

Application

Deslimer and Fillet washing machine is designed to remove impurities and remainings from the surface of fish. Deslimer operates whole fish while Fillet washing operates with fillets.

The process of washing is important to significantly decrease the number bacteria on whole or gutted fish and increase overall product hygiene levels .

Main benefits

- Increased productivity up to 40 pcs/min
- Delicate product washing
- Easy-to-clean design
- Efficient waste handling

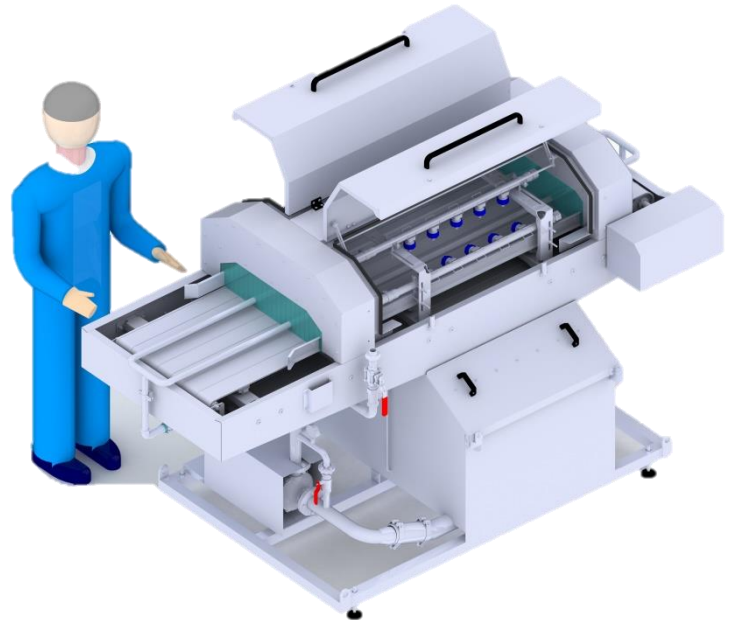
Operating principle

During washing operation fresh water from tap is used to wash the Salmon or salmon fillets. Dirty water is guided through the filters and then to sewage.

Excess water is removed from the fillets with the help of air flow at the exit of washing zone.

Fish in machine is being moved with help of wire-mesh transporter. High open area of belt ensures maximum washing efficiency. Speed of conveyor can be adjusted to regulate amount of water used on each fillet.

See equipment in action



Product features

Fillet washing machine	Deslimer
Gentle and effective fillet washing	Efficient slime and blood removal
Adjustable water pressure	Adjustable water pressure
Up to 40 fillets per minute	Up to 30 fish per minute
Easy and efficient waste collection	With belly rinsing option
Easy integration with existing processing systems	Easy integration with existing processing systems
Prolonged shelf life for products due to bacteria removal	

Technical characteristics

Performance	15 – 40 pcs/min
Water usage	Up to 30 l/min
Size of processed fish	1 – 5 kg
Equipment dimension (LxWxH)	3500 x 1200 x 1450 mm
Washing pressure	2 bar
Weight	≈ 550 kg
Electrical power	7 kW

PERUZA Fillet washing machine



For more processing solutions



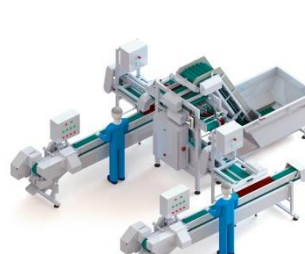
Autonobbing Line

Reduce your cost of nobbing!



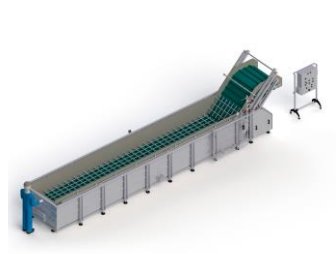
Drum-type Nobbing Line

Process small fish into quality product!



Autofeeder

Reduce your costs of nobbing!



Defrosting Line

Process fish and seafood into quality product!