TRIO FDS 2000-2 | Skinning and Slicing Machine

Technical Data:

Fish species:
Salmon, Sea Trout, Wild Coho, Pink Salmon, Rainbow Trout, Cod, Tuna

Working Range:
Unlimited

Throughput:
Up to 100 fillets/min

Water:
2-25 l/min

Electric:
400 V / 12.5 kW (other voltages on request)

Refrigorant:
R-448a in primary system

Weight (machine):
Approx. 1750 kg

Dimensions:
See sketch

Optional equipment:
- Air cooling system

Customer Benefits:
- High capacity – up to 100 fillets / min with adjustable conveyor speed
- The entire skin surface is flattening against the cold drum by gravity and mechanical pressure
- The drum is wide enough for two large fillets to be skinned side by side
- Horizontal slicing of fillets
- Recovery of “Fat layer”
- Easy to adjust the cutting depth
- Regular skinning and deep skinning

The indicated limits of the working ranges may vary as a function of the proportion, quality and nutritional condition of the fish. In order to achieve an optimal result, it is recommended to adjust the machine within its working range to the fish sizes mainly to be processed. Live fish and those in the state of rigor mortis cannot be processed. Illustrations and dimensions are approximate and not binding. Subject to design changes in the interest of technical progress. Actual scope of supply is specified in our quotations and order confirmations and may differ from descriptions and photos of this leaflet. Attention! For the illustration of technical details, the safety devices and protection mechanisms are partly not shown in operative condition. When operating the machine, all corresponding devices and instructions referring to the safety of the machine are to be utilized and/or observed.

TRIO Food Processing Machinery AS
Midtgårdveien 34
NO-4033 Stavanger
Tel.: +47 51 81 67 00

03-2018
Creating quality and yield of every fish!
The TRIO FDS 2000-2 is a skinning and slicing machine used mainly for Salmon. It works on the principle that the skin freezes on a cold drum. It is designed with respect to yield and fillet quality. It is skinning for maximizing yield, cutting for removal of wedge and recovering the dark meat.

**High Capacity – High Throughput**
- Two large fillets can be skinned at the same time
- Due to the “surface freezing”, the fillets are firmly positioned and do not shift during skinning/cutting – more stability
- The FDS 2000-2 is equipped with two knife sections which enables a second horizontal cut simultaneously with the skin cut

**Easy Adjustments – High Flexibility**
- For each knife section exists a upper and lower limit sensor
- The cutting depths can easily be adjusted
- Easy to adapt to the company’s product strategy
- The water is connected to a refrigeration system
- The machine can be fitted out with a grooved drum which allows for the center of the fillet to sink deeper into the drum surface
- Thus adjusts the knife closer to the drum, improving the fillet yield and still remove more dark meat
- The yield can be defined by the customer – from silver skinning to no dark meat

**High Utilization – Maximizing Yield**
- The second knife can recover the fat layer during deep skinning
- Improved knife angle
- The “dark meat” might constitute up to 8% of the fillet weight
- Recovery of valuable by-products for further processing

**High Quality of Fillets**
- The skin surface freezes to the cold drum with the help of gravity and pressure – the freeze drum technology is known for its gentle handling of fish and the ability to skin portions
- Dividing the fillets horizontally can be used for creating fillets with more even thickness. The portions look larger and are easier to handle with regards to cooking, freezing and thawing
- The surface of the fillets after processing are smooth and natural
- The TRIO FDS 2000-2 can give a yield similar to silver skinning by BAS2 but with top quality cut

**QUALITY IN ALL PHASES!**