TRIO FDS 3000-2 | Skinning Machine

Technical Data:

Fish species:
Salmon, Sea Trout, Wild Coho, Pink Salmon, Rainbow Trout, Alaska Pollack, Hake, Cod, Hoki, Pollack, Haddock, Herring, Mackerel, Pangasius, Tilapia, Sea Bream, Sea Bass, Flatfish

Working Range:
Unlimited

Throughput:
Up to 140 fillets/min

Water:
Approx. 25l/min

Electric:
12.5 kW

Refrigerant:
R-448a

Weight (machine):
Approx. 980 kg

Dimensions:
See sketch

Optional equipment:
- Air cooling system

Customer Benefits:
- High capacity – up to 140 fillets / min
- Flexible on different species
- Works well on fillets with uneven thickness
- Recovery of dark meat
- Less skin spots
- Stepless adjustment of the cutting depth

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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!
Creating quality and yield of every fish!
The TRIO FDS 3000-2 is a skinning machine for skinning fish fillets of uneven thickness and for recovery of dark meat. It works on the principle that the skin surface freezes on a cold drum. It is designed to improve skinning results with no reduced speed, and is able to skin fillets and portions without loss of yield. No strain is put on either the skin or the flesh, resulting in a great quality of the fillet.

High Capacity – High Throughput
- Due to the “surface freezing” the fillets are firmly positioned and does not shift during skinning/cutting – more stability
- Equipped with two band knives that separates the deep skinned fillet, the dark meat and the skin in one operation

High Utilization – Maximizing Yield
- Mechanical skinning machines will always take a bit of meat in order to get grip for pulling the skin of the fillet. FDS 3000-2 can skin individual portions without loss of yield
- A second knife can recover the dark meat during deep skinning
- Dark meat can be utilized

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 the fish and the ability to skin portions
- No gaping
- Superior skinning results compared to other competitive skinning machines in terms of less skin spots and higher yield

Easy Adjustments – High Flexibility
- The depth of the skinning is adjustable between 0-10mm without any steps
- Able to skin fillets and portions with uneven thickness
- The standard refrigeration are robust, reliable and flexible
- Can be supplied for connection to air cooled condenser