TRIO FDS 35 | Skinning Machine

Technical Data:

Fish species: Salmon, Sea Trout, Wild Coho, Rainbow Trout, Alaska Pollack, Hake, Hoki, Cod, Saithe/Pollack, Haddock, Herring, Mackeral, Sardine, Catfish, Pangasius, Tilapia, Sea bream, Sea bass, Fladfish

Working Range: Unlimited

Throughput: Up to 200 fillets/min

Belt Speed: 24 m/min

Water: 2-25 l/min

Electric: 8,5 kW

Refrigerant: R-448a

Weight (machine): Approx. 980 kg

Dimensions: See sketch

Optional Equipment:
- Skin-on or skin-off transportation of fillets
- Darkmeat skinning
- Adjustable speed

Customer Benefits:
- High capacity – approx. 200 fillets/min with conveyor speed up to 24 m/min
- Flexible on different species (e.g. all kinds of white fish, salmon, trout)
- Easy to adjust the cutting depth
- New better cover and protection of band knife
- Has a built-in sharpening device for the band-knife

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 35 is a high capacity skinning machine. It works on the principle that the skin surface freezes on a cold drum. Fillets are skinned without putting any strain on the fish meat or skin which is particularly advantageous when

- Deep skinning
- Skinning of fillets with no natural division between skin and meat, e.g. Mackerel
- Skinning of soft fillets, or fillets with weak skin
- Skinning of flatfish with no splitting of tail

The TRIO FDS 35 is designed in a new manner with respect to hygiene, safety, yield and maintenance.

High Capacity · High Throughput

- Because of the “Surface freezing” the fillets are firmly positioned and do not shift during skinning – more stability
- The new knife section ensures longer life for the band knife and has a built-in sharpening device – less stops

High Flexibility – Maximizing Yield

- Better yield because of:
  - Improved knife angle
  - Improved knife support
  - Sturdier frame
- The skinning depth is infinitely adjustable between 0-12 mm
- Conveyor length and design can be adapted to customers process and can be fitted for easy switching between skin-on and skin-off production

Easier Maintenance – Better Safety

- Easier maintenance because of:
  - Open design
  - Easier adjustment of knife
  - Pretension of knife
  - Conveyor separate from frame

Improved Hygiene Performance

- Improved hygiene because of:
  - Separation of processing area
  - Stainless steel construction
  - Improved enclosure of refrigeration area
  - Better access for washing

QUALITY IN ALL PHASES!