TRIO FDS 3000 | 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, Sea Bream, Sea Bass,
  - Flattish

- **Working Range:**
  - Unlimited

- **Throughput:**
  - Up to 150 fillets/min

- **Belt Speed:**
  - 24 m / min

- **Water:**
  - Approx 25 l/min

- **Electric:**
  - 8,5 kW

- **Refrigerant:**
  - R-448a

- **Weight (machine):**
  - Approx. 980 kg

- **Dimensions:**
  - See sketch

Optional Equipment:

- Air cooling system

Customer Benefits:

- High capacity – up to 150 Cod fillets / min
- Flexible on different species (e.g. all kinds of whitefish, salmon, trout)
- The entire skin surface is flattening against the cold drum
- Works well on fillets with uneven thickness
- Less skin spots and higher yield
- Easy to adjust 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!

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Creating quality and yield of every fish!
The TRIO FDS 3000 is a skinning machine used mainly for white fish. It works on the principle that the skin surface freezes on a cold drum. It is designed to improve skinning results with no reduced space and is able to skin fillets with uneven thickness 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 do not shift during skinning/cutting – more stability

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 can skin individual portions without loss of yield, even if:
  - The fillets are soft
  - The skin is difficult to remove
  - FDS 3000 is a great choice if
    - Yield is too low
    - There is gaping in the fillet
    - There is too much meat left on the skin
    - The fillet break apart when skinning

Easy Adjustments – High Flexibility

- The skinning depth is adjustable between 0-10mm
- Able to skin fillets and portions with uneven thickness
- The standard refrigeration system is built with water cooled condensers, which are robust, reliable and flexible
- Can be supplied for connection to air cooled condenser

High Quality of Fillets

- The skin surface freezes to the cold drum which ensures a gentle handling of fish and the ability to skin portions
- Superior overall performance in comparison to other skinning machines available on the market

QUALITY IN ALL PHASES!