



TRIO FDS 105 SKINNING MACHINE



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FDS105 is a new skinning machine developed for shallow skinning of all types of fish.

How the machine works

The machine operates on the well known Trio FDS skinning system. The skin “freezes” to a cold drum. A rotating band knife slices the fish fillet from the skin at the preset depth. The fillet falls down on the outfeed conveyor and the skin is scraped off the drum and transported away from the machine. The thickness or depth of the skinning is easily adjusted.

The unique “freezing” method which holds the fish fillet while skinning, ensures that there is no strain on the fillet or skin and allows the possibility for skinning fish fillets with soft meat or weak skin and thin skin.

Advantages of the new machine

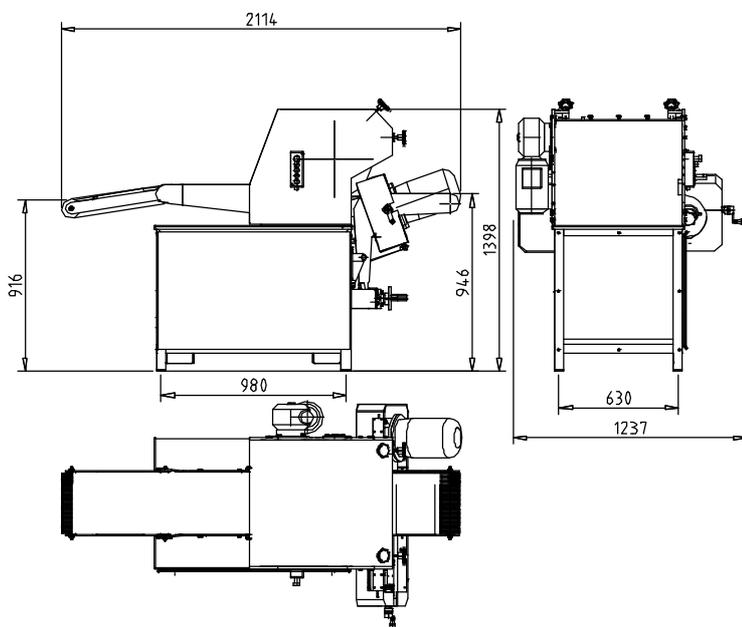
- New, sturdy knife section for accurate and reliable skinning
- Easier and faster cleaning
- Less maintenance
- Increased protection from water spray on the refrigeration and electrical power systems
- Compact size
- Increased yield by 1-2%

The machine has an integrated cooling system with indirect cooling. Conveyor length and design can be adapted to customer requirements.

For better capacity, there is an option of a new aluminium drum with a “hard metal” lining.

Robust and reliable machines

Trio has developed the successful FDS skinning machines. Today, more than 2000 skinning machines are in operation all over the world. To ensure that customer demands and expectations are being met, the machines are continuously developed to increase yield and to adapt to various processes.



TECHNICAL SPECIFICATIONS

TRIO FDS 105

OPERATORS
1-2 PERSONS

CAPACITY
UP TO 140 FLAT FISH PER
MINUTE

CONVEYOR WIDTH
330 mm

REFRIGERATION
R-507

WATER CONSUMPTION
10-17 LITRES/MIN

ELECTRICAL POWER
9,2 kW

WEIGHT
700 kg net.

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