



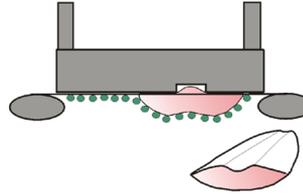
TRIO FDS 105 DM2 SKINNING MACHINE



TRIO FDS 105 DM2

FDS 105 DM2 combines defatting with standard and deep skinning

When defatting, the machine cuts deeper along the centre fat line. This means that the overall cut is shallower and the yield improved. The freezing drum is extra wide to allow the option of standard FDS skinning and DM defatting side by side.



The machine has been specially developed for salmon.

Function of the machine

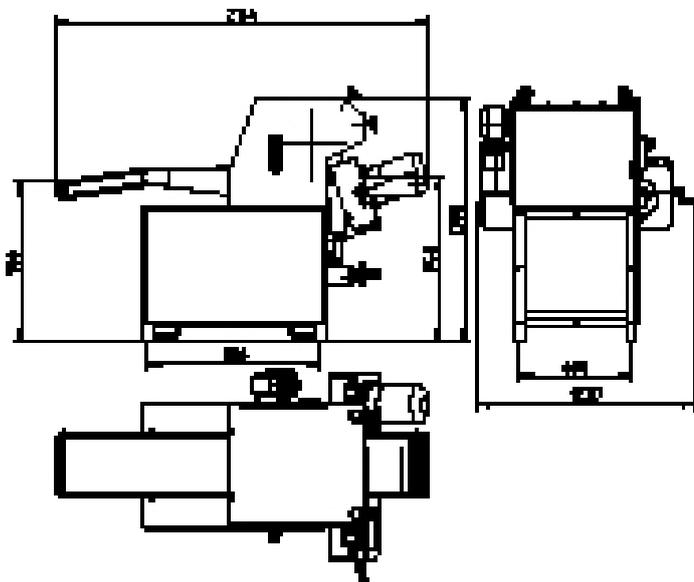
The refrigeration system operated on a system of indirect cooling. A sealed refrigeration unit cools down a secondary cooling medium. The medium is then transported to the rotating drum and cools the surface of the drum to below freezing point. This system requires little service and is simple to operate.

Standard skinning

The fillets are placed skin side up on the string conveyor belt. As the fillets pass under the cold drum the skin freezes to the drum. The freezing is only on the skin surface. A rotating band knife cuts the fillet away from the skin, and the skin is then scraped off the drum. The thickness of the cut, i.e. the depth of the skinning, is infinitely adjustable between 1 - 12 mm.

The FDS skinning machines cut the skin away from the fillet without causing any strain on the fish meat or the skin.

Because little water is used in the skinning process, the fillets will generally have a higher quality as bacteria growth is reduced. The fillets are placed on the infeed conveyor with the centre fat line on top of some marked conveyor cords. The fat line is then pressed into a groove in the drum and the knife cuts across and cuts deeper into the centre fat line. The result is deeper skinning along the centre of the fillet and shallower on the sides.



TECHNICAL SPECIFICATIONS

TRIO FDS 105 DM2

OPERATORS

1 - 2 PERSONS

CAPACITY

UP TO 25 FILLETS / MIN

CONVEYOR WIDTH

380 mm

REFRIGERANT

R-507 IN PRIMARY SYSTEM
PEKASOL 50 IN SECONDARY SYSTEM

WATER CONSUMPTION

10 - 17 LITRES / MIN

ELECTRICAL POWER

9,2 kW

WEIGHT

700 KG NET

ADDRESS

TRIO Food Processing Machinery AS
P.O.BOX 38 FORUS
NO-4064 STAVANGER, NORWAY
PHONE +47 51 81 67 00
TELEFAX +47 51 81 67 01
WWW.TRIO.NO
SALES.FISH@TRIO.NO