



**TRIO FDS 3000 SKINNING MACHINE**



**NEW!**

## TRIO FDS 3000 Skinning Machine

**The new FDS 3000 is an improved skinning machine for white fish filets with uneven thickness, portions and fillets transported with skin side down**

Trio FDS skinning machines have generally been recognised as the best skinning machines for soft fillets and previous frozen fillets. Many thousand machines are in use skinning hake, merluza, hoki, pollack and previously frozen fish fillets.

On the new FDS 3000 skinning machine, the fillets are fed with skin side down, on top of the drum. The skin, even on fillets with uneven thickness, are flattened against the cold drum by gravity and mechanical pressure. The skinning result is better than other Trio FDS skinning machines in terms of less skin spots and higher yield.

The new FDS 3000 machine for whitefish is a result of the development of FDS 2000 skinning machine for salmon and the FDS 3000 slicing machine for poultry. These machines have been in operation at major processing plants in Norway, UK, France, Spain and USA for several years.

### Skinning portions

Many chefs suggest preparing the fish portions with skin on. Trio FDS skinning machines can skin individual portions without loss of yield. Mechanical skinning machines will always take a bit of meat in order to get a grip for pulling the skin off the fillet. That is lost yield.



### Function of the machine

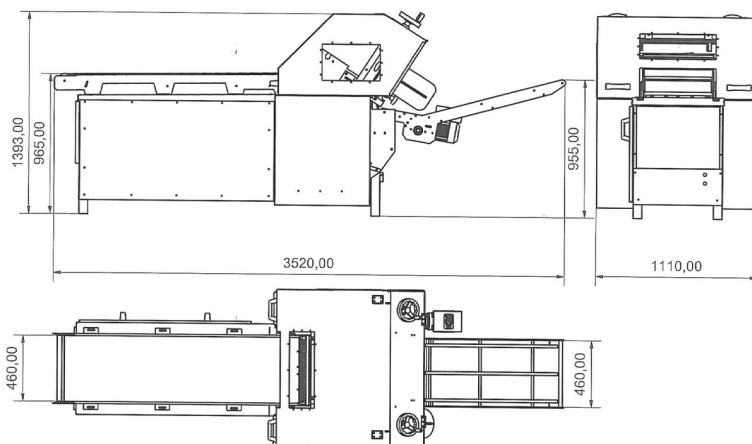
The fillets or portions are placed on the conveyor with skin side down. The fillets are transferred on to a rotating refrigerated drum where the skin of the fillet “freezes” to the drum. The freezing is very superficial and not deeper than 1/10mm.

A rotating band knife cuts the fillet from the skin and the skin is scraped off the drum. The band knife separates the skin from the fillet in a very gentle manner. No strain is put on either the skin or the flesh. The thickness of the cut or the depth of the skinning, is infinitely adjustable between 0 - 10 mm.

The machine has an integrated cooling system. The machine can also be supplied for connection to the main freezing plant, either based on freon or ammonia.

The FDS 3000 is designed on a substantial steel frame made from 18/8 stainless steel.

All parts that come into contact with the fish fillet are made from stainless steel or plastic.



### TECHNICAL SPECIFICATIONS

#### TRIO FDS 3000

OPERATORS  
1 - 2 PERSONS

CAPACITY  
UP TO 150 COD FILLETS A MINUTE

CONVEYOR WIDTH  
460 MM

REFRIGERANT  
R-507

WATER CONSUMPTION  
25 L/MIN

ELECTRICAL POWER  
8,5 KW

WEIGHT  
980 KG

#### ADDRESS

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