



TRIO FTC | Dark Meat Remover Single Lane / Double Lane



Customer Benefits:

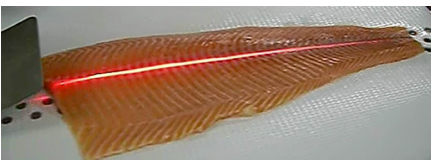
The FTC Dark Meat Remover are designed to remove the dark meat muscle of fish fillets and are suitable for single or double lane feeding. The fillet is manually allocated on the belt with help of laser light.

Optional equipment:

- Usable for fresh or cold smoked fillets
- Quality of fillets get greatly improved
- Uses a circular knife to cut the dark meat, which is adjustable in depth and width
- Vacuum belt keeps fillet in position
- Optimised by-product handling
- FTC Cyclone Vacuum System
- Vacuum belt

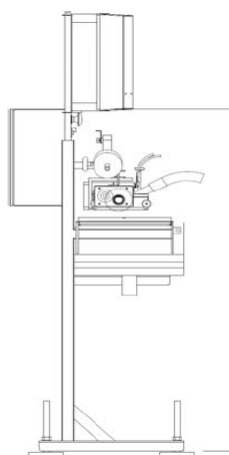
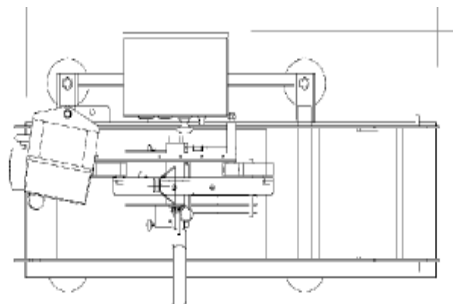


Dark meat on salmon fillet



The fillet is allocated on the belt with help of laser light

TRIO FTC | Dark Meat Remover



Technical Data:

Fish species:

Salmon, Catfish, Cod, Tilapia

Working Range:

Up to 900 mm

Belt Speed:

Up to 14 m/min per belt

Water:

approx. 5l/min, 4 bar

approx. 5l/min, 4 bar

(for vacuum system)

Electric:

208-240V, 50/60 HZ, 1 PH

400V, 50/60 HZ, 3 PH

(for vacuum system)

Other voltages upon request

Air Supply:

200l/min, 6 bar (for vacuum system)

Weight (machine):

Single Lane: approx. 120 kg

Double Lane: approx. 180 kg

Vacuum System: approx. 150 kg

Dimensions:

Single Lane

L: 1250 mm

W: 700 mm

H: 1600 mm

Double Lane

L: 1250 mm

W: 850 mm

H: 1600 mm

Vacuum System

L: 2300 mm

W: 1200 mm

H: 800 mm



Member of the BAADER Group

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!

Trio Food Processing Machinery AS

Midtgårdveien 34

NO-4033 Stavanger

Tel.: +47/51 81 67 00

03-2018