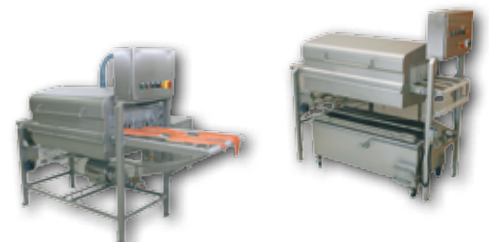


Salmon Desliming & Fillet washing



- Efficient rinsing of whole fish and fillets
- Reduces risk of bacteria
- Built-in cleaning programme
- Easy-to-clean design
- Small foot print



Marel deslimer for salmon and trout

Focus on bacteriology

Over the past years the salmon processing industry has put special focus on bacteriology. Marel's deslimer rinsing system is designed to efficiently rinse off slime, blood and bacteria from salmon and trout before the further process of filleting.

High level of hygiene

Due to high water pressure the product is thoroughly rinsed. In order to achieve the highest level of hygiene, the deslimer rinsing system should be integrated in the production line as »first step« and after deheading.

Recirculation of water through a filter in the deslimer rinsing system reduces the water consumption to a minimum. In the recirculation tank the water is continuously renewed simply by adding clean water. As an optional feature the rinsing system can be equipped with a chemical dosing unit.

Easy-to-clean design

Marel's deslimer rinsing system is made in a strong stainless steel design with a smooth and easy-to-clean surface. All materials are FDA-approved and meet the strict hygiene demands in the industry. The machine has a built-in cleaning programme and all pipe systems are equipped with quick release, preventing filthy water from being stored in the pipes.

Flexibility is a keyword in Marel's design philosophy and we always take the needs of our customers into consideration. The deslimer rinsing system can be delivered as a single stand-alone machine or as an integrated part of a production line, depending on your needs and requirements.

Options

- Chemical dosing unit
- Deheading table
- Pipe for rinsing of belly



Marel Deslimer CT 1612.10

Efficient rinsing

First step in the process

The Marel deslimer is designed to rinse off slime, blood and bacteria before further processing.

Tests have shown that desliming reduces the variable count of bacteria with up to 98 %, and thus improves production hygiene. Slime should be removed early in the process in order to ensure low bacteria counts later in the production.

The Marel deslimer is used:

- Before gutting
- Before deheading
- After deheading



Desliming of salmon before gutting

Selfdraining pipe system

The Marel deslimer has a special selfdraining pipe system. This means that no water is stored in the pipes and thus bacteria growth is avoided. The deslimer is made with several valves, and therefore the entire pipe system is open and easy to clean with detergent.

With the built-in automatic ON/OFF activation of the water nozzles the water consumption is reduced to a minimum.



Efficient desliming with Marel Deslimer

Deheading tables and belly rinsing

To further improve hygienic standards, the machine can be equipped with pipes for rinsing of the belly. This feature will increase the consumption of water but decrease the number of bacteria in the fish considerably.

The deslimer can be delivered with or without work tables for manual deheading. The tables are attached on one side or both sides next to infeed pipe.



Belly washing of salmon with Marel Deslimer

Marel fillet washer

Final rinsing

Marel's fillet washing system is designed for rinsing of salmon and trout fillets prior to salting, packing or freezing. Slime, blood and bacteria are rinsed off along with any remains from the filleting, trimming and pinboning processes.

High efficiency

With the Marel fillet washing system, salmon and trout fillets are efficiently rinsed on both sides prior to further processing. A booster pump provides an even water pressure to the fillets as they are conveyed through the machine. This pressure can be adjusted according to type of product, ensuring that the fillets are treated as gently as possible.

Any surplus water is removed from the fillets by adjustable air blowers. An automatic ON/OFF activation of water nozzles and blower reduces the water and power consumption to a minimum. In order to avoid noise in the production area, the air blower can be placed in another room.

Fits in to any processing line

The Marel fillet washing system is a natural part of a Marel salmon processing line, but with its compact form it will fit into any existing processing line.

Easy-to-clean design

The Marel fillet washing system is made from FDA-approved materials which meet the strict hygiene demands in the industry. The open wire mesh and the cabinet are easy to clean and maintain. The machine has a built-in cleaning programme and all pipe systems are equipped with quick-release, preventing filthy water from being stored in the pipes.

Options

- Chemical dosing unit



Marel Fillet Washer CT 1636.20

Small foot print

The Marel fillet washer is a natural part of a filleting / trimming line. The size of the unit makes it possible to fit it into any production.

It is very important to rinse off slime, blood and remains from filleting/trimming before further processing.

Very gently the fillets are washed on both sides with pressure adapted water. Thus the delicate meat of the fillets is preserved.



Efficient washing of fillets with Marel fillet washer CT 1636.20



Marel fillet washer integrated into a filleting line

Improved hygiene on end product

By using the Marel fillet washer the fillets will be properly clean prior to packing or salting, you will get a better end product minimizing the risk for bacteria.



External air blower

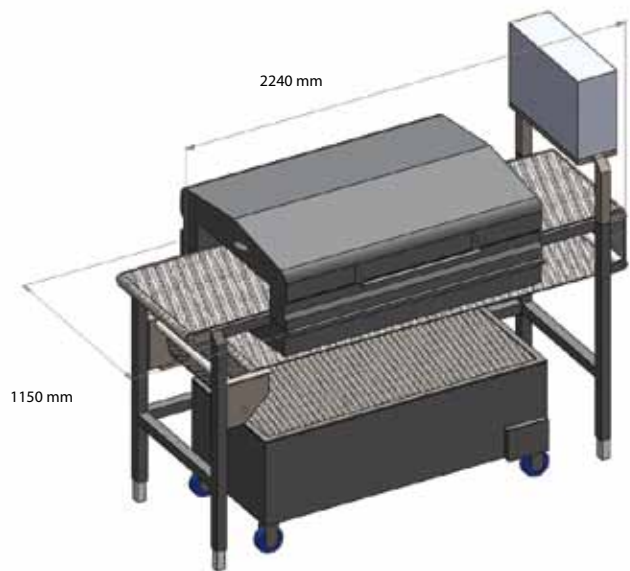
To reduce noise in the production area the Marel fillet washer is supplied with an external air blower. The air blower has variable flow to ensure that the fillets are treated gently.

The water pump is specifically designed for food stuff, and the stainless steel design ensures a high level of hygiene.



Packing of clean, skinned fillets into boxes after washing and drying

Technical data · Deslimers



SPECIFICATIONS

Model:	CT 1612.10	CT 1612.30
Capacity:	Approx 15-30 fish/min	Approx 40-60 fish/min
Electricity:	3x400V + N + PE / 3x220V + PE	3x400V + N + PE / 3x220V + PE
Power consumption:	2.7 kW	8.7 kW
Water consumption:	28 litres/min at a pressure at 2 bar	48 litres/min at a pressure at 2 bar
Weight:	Approx 500 kg	Approx 650 kg

Features

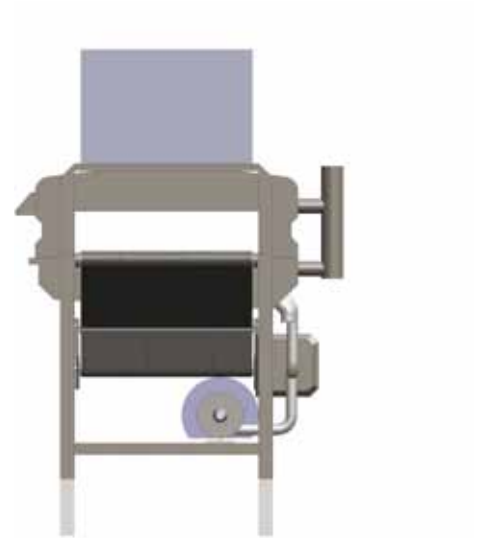
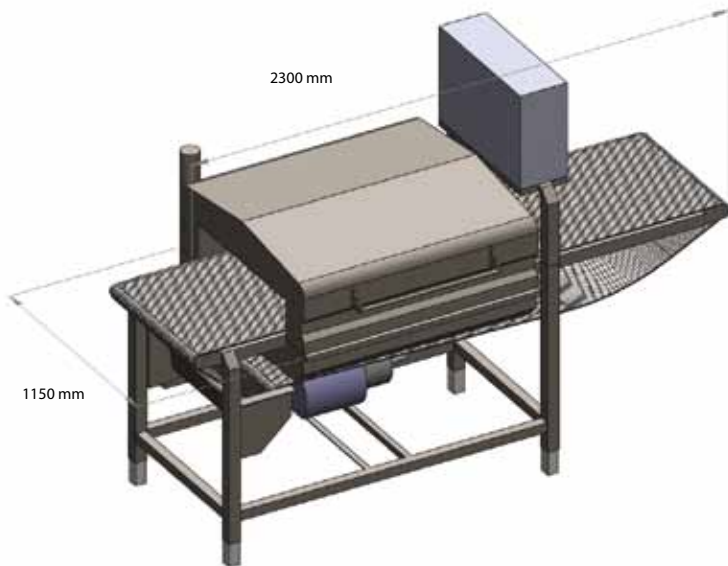
Deslimer

- Efficiently rinse off slime, blood and bacteria
- Recirculation of water through filter system
- Automatic ON/OFF-activation of water nozzles reduces water consumption
- Built in cleaning programme
- Model 1612.30 for extra capacity

Fillet Washer

- Fillets efficiently rinsed on both sides
- Surplus water removed by air blower
- Automatic ON/OFF-activation of water nozzles & blower reduces water & power consumption
- Easy-to-clean design
- External air blower reduces noise in production area

Technical data · Fillet washer



SPECIFICATIONS

Model:	CT 1636.20
Capacity:	Approx 20-40 fillets/min
Electricity:	3x400V + N + PE / 3x220V + PE
Power consumption:	6.6 kW
Water consumption:	32 litres/min at a pressure at 2 bar
Weight:	Approx 160 kg

After sales service

Any purchase of a Marel deslimmer or fillet washer includes the offer of installation, to make sure you can quickly and smoothly get your production line up and running.

Our skilled service engineers will also provide your operators with thorough training in operating, cleaning and maintaining the equipment.

Our service department is always available to provide any troubleshooting and assistance you may need. This includes sending a service engineer to deal with any technical issues related to your Marel desliming/fillet washing set-up.

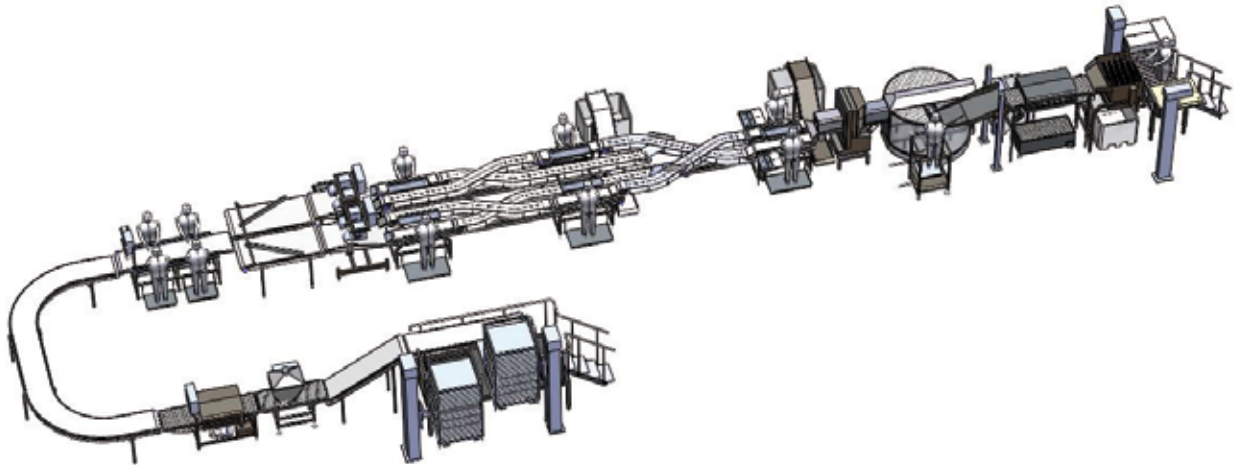
A Marel service agreement also gives you easy access to regular service support. Our service engineer will visit you to check the equipment thoroughly and make sure it is properly set up and fine-tuned for efficient, reliable production, changing any parts if necessary.

Whenever you need any wearing parts, spares or replacement parts, we dispatch these straight to you by courier service, to help ensure maximum uptime.



Salmon processing solutions

Marel's expertise and experience in designing and manufacturing advanced processing solutions is unmatched in the industry. Virtually a one stop shop for salmon processors, we offer everything from single stand-alone units to custom-designed turnkey solutions, including a wide range of key products for wet processing and value-adding slicing.



Our consultants work side-by-side with our customers to identify the best possible solution to meet their needs, providing advice and support throughout the entire process. First and foremost, our goal is to increase the productivity of our customers.



Marel

The leading global provider of advanced equipment and systems for the fish, meat and poultry industries.

Marel, Stork Poultry Processing and Townsend Further Processing – Our brands are among the most respected in the fish, meat and poultry processing industries. Together, we offer the convenience of a single source to meet our customers' every need.

For further information please visit
www.marel.com

