

ROE PROCESSING / RINSING

SALMON ROE RINSING AND CLEANING MACHINE

NRSS-1000



ADVANTAGES:

HIGH EFFICIENCY: UP TO 1000 KG/H

UNIQUE VIBRATING MECHANISM

REMOVAL OF OFF-GRADE EGGS

COMPACT DESIGN
AND LOW WATER CONSUMPTION

SIGNIFICANT REDUCTION
OF MANUAL LABOR

LENGTH	1,138 mm	POWER SUPPLY	0,15 kWt
WIDTH	839 mm	WATER CONSUMPTION	15 l/min
HEIGHT	1,213 mm		

NRSS-1000 includes two stages of roe rinsing. At the first stage, the Roe goes through a perforated turning table. This separates screened roe from skein film and residues immediately before washing.

At the second stage, the roe goes through a final rinsing process. Multi-nozzle sprinkling with water prevents possible damage to the eggs. The vibration mechanism ensures constant movement and rotation of the eggs, so that water does not linger, and a major part of it instantly goes into the drainage system along with the remnants of the film, off grade eggs and foreign bodies.

NRSS-1000 features high performance and compact size.

