

FISH PROCESSING

AUTOMATED PROCESSING MACHINE

NAG-601L/L

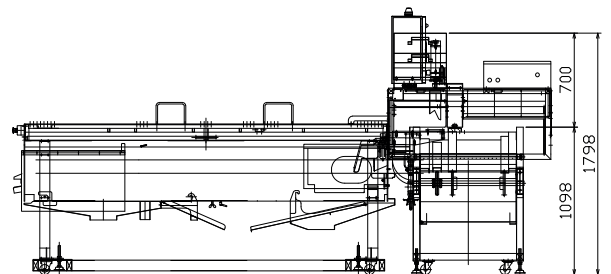
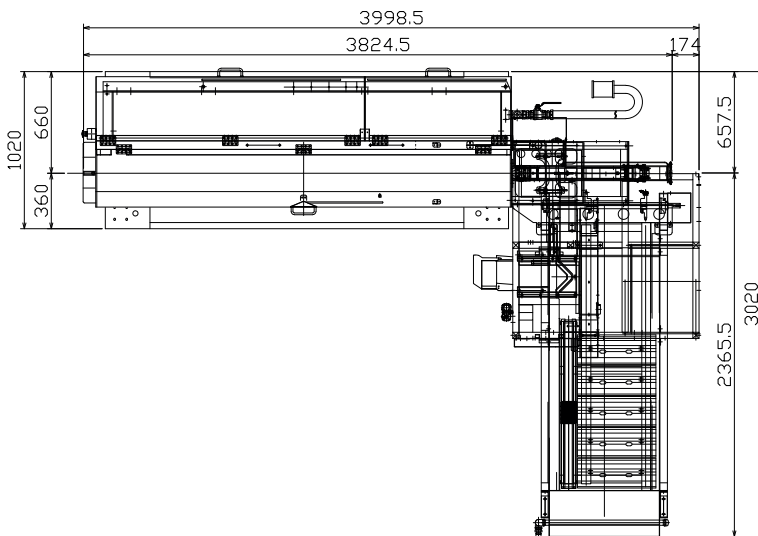


LENGTH	3,020 mm	POWER SUPPLY	6,25 kWt
WIDTH	3,999 mm	WATER CONSUMPTION	100 l/min
HEIGHT	1,798 mm	AIR CONSUMPTION	600 l/min

NAG-601 is an automatic line including several units. It is a powerful production line, consisting of an autoheader, gutter, and rinsing machines. V-shape deheading, accurate gutting without damaging the roe skein, rinsing the fish from inside and outside. All these traditionally labor-intensive processes run on a single continuous conveyor.

The **NAG-601** line is fully automated and enables high productivity.

Four operators ensure processing volumes of up to 3,000 fish per hour. **NAG-601** works with different breeds of salmon, large and small size ranges. It can also be integrated with an automatic Grading and Weighing System.



ADVANTAGES:

HIGH EFFICIENCY

INCREASED YIELD

EASE OF OPERATION

CAPABLE OF PROCESSING BOTH FRESH AND FROZEN FISH

CAPABLE OF USING EITHER FRESH OR SEA WATER

SIGNIFICANT REDUCTION OF MANUAL LABOR