

FISH PROCESSING

AUTOMATED PROCESSING MACHINE

NAG-601ST/L



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

LENGTH	6,983 mm	POWER SUPPLY	6,25 kWt
WIDTH	1,616 mm	WATER CONSUMPTION	100 l/min
HEIGHT	2,030 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 skin, 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.

