

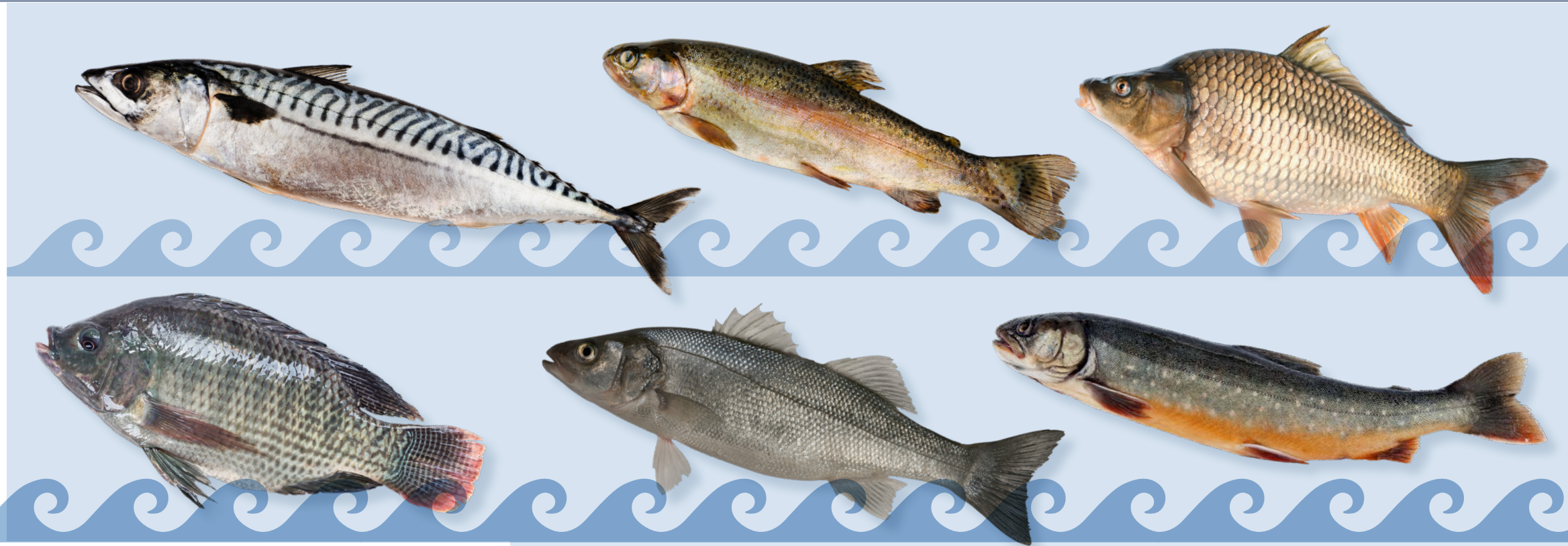
FARMED FISH PROCESSING

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Discover a World of opportunities when DANA-Technology is projecting your new Fish or Seafood Processing Line or Factory.

DANA-Technology specialize in designing, manufacturing and installing complete processing solutions for different Fish species e.g. Rainbow Trout, Arctic Char, Catfish, Seabass, Seabream, Sturgeon and Carp.

Farmed or Wild Fish – Sea, River or Lake Fish. Each solution is individual, made to match your production, product flow and future plans.



Fish Boxes



Palletized boxes



Complete semi-automatic fish handling line

The handling of various fish species in a more automatic way is getting more and more essential. On this line you can handle lake - and riverfish from the inlet of the catch to the fish is packed and ready in boxes with ice. It can also be used by smaller fish farmers, e.g. by the cleaning of trout, seabass, seabream or carp.



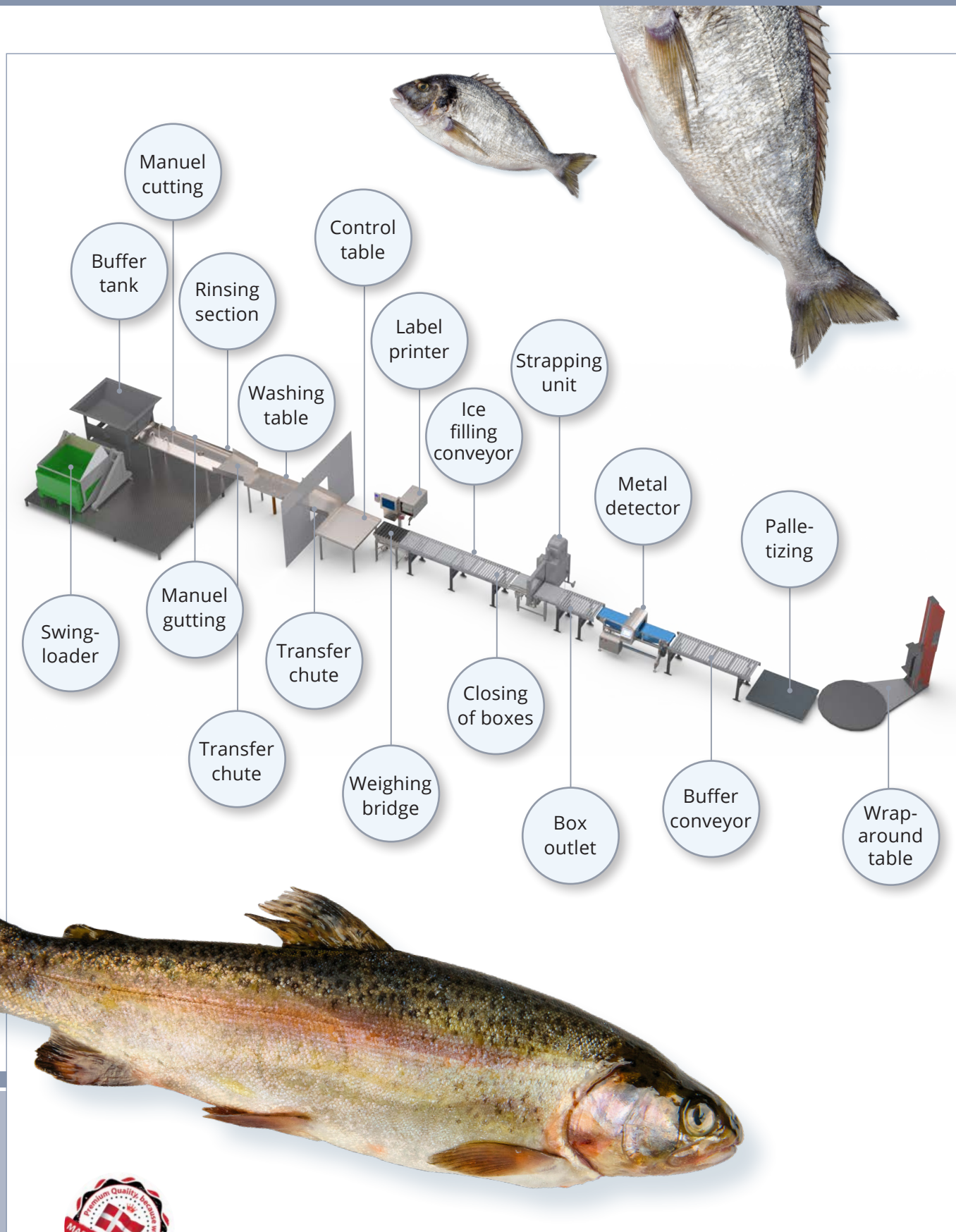
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COMPLETE SEMI-AUTOMATIC FISH HANDLING LINE



The line starts with the loading of the fish on the inlet table. This can be done from small boxes or from a big lift which is used for fish tubs with fish and water. By emptying the tubs - fish and water is separated on an attached grill with integrated water collector, which lead the water away to the drain in the floor.

The fish is kept in the inlet table, which also function as a buffer table. From the buffer table, the fish is passing the rinsing area for outside cleaning. After cleaning the operator is cutting the fish open and slide it to the next operator. At this step the guts is manually removed and pushed to the vacuum suction funnel. With a special vacuum sucking device the blood string is cut and the remains are sucked out.

The fish is now ready for the inside rinsing and final cleaning. This is done at the next table, where the operator is inspecting and cleaning the fish inside using running water. At this point the fish is passing through the wall into the packing zone.

The cleaned fish is then placed in the box for final packing. The box is already tare weighed and fish are now filled manually into the box, till the chosen net-weight is reached. As the net-weight is reached, the box-label is printed with the required information and manually placed on the box.

The box is now closed and transferred to the final sealing station for the individual box. Following the strapping of the box, it is passing through a metal detector with a reject-stop function. The box is arriving at the end of the line, where the operator is taking the box and manually placing it on the pallet. When a filled pallet is ready with the chosen number of boxes, a film is strapped around the pallet.

Finally the pallet label is printed and the pallet is now ready for storage or shipping. If required, the IT-solution can be working as each printer is an individual station or they can be connected to the existing system in the factory.



- ▶ Processing Lines
- ▶ Packing Lines
- ▶ Canning Lines
- ▶ Single Machines

