

# FILETMASTER

Filleting made easy



- Can produce both single and butterfly fillets
- Waste removed with vacuum
- Powerful and solid design

**KROMA**

Master of fish processing

## TECHNICAL DATA:

### Capacity:

Up to 120 fish per minute,

### Fish species:

Trout, seabream, seabass, mackerel and others on request

### Working range:

Fish between 0.25–2 kg produced in different models

### Operators:

1

### Supply:

3x400V+N+PE, 16A, 50Hz

### Motor:

3x400V, 4kW/0,75kW, 50Hz,

### Water consumption:

Adjustable

### Materials:

Stainless steel AISI 304

### Finish:

Bead blasted

### Dimensions:

2300x1200x1700 mm (LxWxH)

### Weight:

Approx. 700 kg

### Accessories:

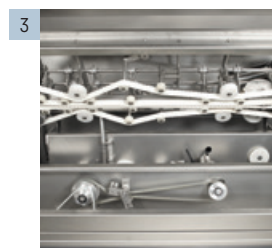
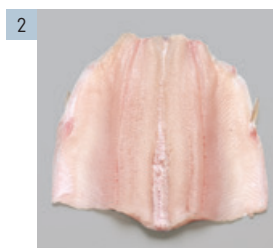
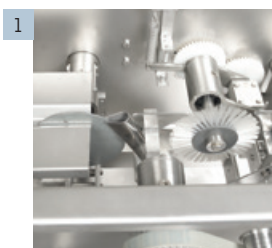
- HEADMASTER  
Suction system for waste
- VACMASTER
- GRINDMASTER  
Infeed conveyor system

## FILLETMASTER

FILLETMASTER can fillet individual fish into either single fillets or butterfly fillets with high capacity. FILETMASTER can be combined with HEADMASTER from KROMA, other head cutting machines or it can be used as a standalone machine.

The machine is designed so that it is easy to set and service the machine. The machine is made from powerful stainless steel to make the machine stable.

- 1 Intestines can be removed very effectively by vacuum prior to filleting. In this way many of the bacteria that can cause contamination later in the filleting process are removed. Head, tails and frames can also be removed by means of vacuum.
- 2 With FILETMASTER it is possible to produce both butterfly and single fillets; however, this depends on fish species.  
To produce butterfly fillets, remove the knives that divide the fish. For single fillets the knives are mounted and the fish will be divided.  
Setting the knives is easy and can be done in a matter of a few minutes.
- 3 FILETMASTER transmission consists exclusively of timing belts. This means that the knives will not stop even if, for a short while, they need more tractive force.  
The timing belts are easy to change and adjust.  
The machine is equipped with 2 independent engines – one to pull the knives and one to drive the belts and fish.



# KROMA

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