

# HEADMASTER

The perfect way to de-head your fish



- U-cut to maximize yield
- Ergonomic operation
- Flexible installation

**KROMA**

Master of fish processing

## TECHNICAL DATA:

Capacity:  
Up to 180 fish per minute,

Fish species:  
Trout, seabass, mackerel,  
and others on request

Working range:  
Fish between 0.25 to 1.2 kg  
In 2 models

Operators:  
1-2

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

Motor:  
3x400V, 50Hz, 2,25kW

Water consumption:  
Adjustable

Materials:  
Stainless steel AISI 304

Finish:  
Bead blasted

Dimensions:  
3200x1300x2200 mm (LxWxH)

Weight:  
Approx. 550 kg

Accessories:  
· Conveyor system  
· Waste pick-up point

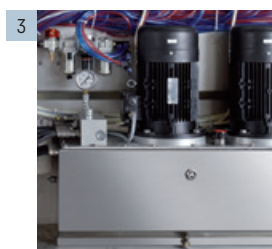
## HEADMASTER

The head cutter can cut the head and tail of fish between 0,25 to 1,2 kg with high capacity.

The machine is designed so it is easy to set and perform service on it. The machine construction is designed from powerful stainless steel to make the machine stable. It is very easy to get fish into the machine because the fish only need to be placed in a cup with the belly forward.

The machine ensures that they are placed correctly in relation to the blades. There is space for 2 operators to put fish in the machine. The tail of the fish is cut in a certain thickness and this thickness can be adjusted depending on fish species and size.

- 1 Removal of the head is done by using a U cut around the fish collar bone. This means the collarbone and front fin will be cut off with the head. The fish is turned during head cutting to obtain the U cut.
- 2 The workplaces for the operators are designed with maximum consideration for ergonomics. This means the operators will need a very short working range to put fish at the right spot on the belt. This causes less strain on shoulders, arms and back.
- 3 The machine has been designed with a build in hydraulic system for the movement of the knives. The hydraulic system is equipped with food approved oil.



# KROMA

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