

FRESH COD LIVER PROCESSING EQUIPMENT

ENZYME BATH NSE-600



Application

- equipment designed for automatically and efficiently removing nematode from fresh cod liver.

Functionality

- Tracking window for product;
- Waste removal and Rejection of foreign matter ;
- Nematode removal;
- Gently processing without product destruction;
- Equipment used as a component of the cod liver canning line;

Advantages

- Reduced raw loss;
- Labour savings;
- Integrated speed control;
- Opportunity to change belt movement direction;
- Reputed brands components and high-quality materials;
- High safety standards for the staff and the environment;
- Stainless steel construction (easy to clean).

Technical details

- Packaging dimensions:
(l)4800 x (w)1450 x (h)2200
- Water pumps:
2 x 4,5 kWt / 380 V / 50-60 Hz
- Water tank: abt. 1,5 M3
- Belt drive and reductor:
1 x 4,5 kWt / 380 V / 50-60 Hz / 120 rpm
- Throughput rate: optionally
Adjustable to 300 kg/hour
- Operator: 1 person
- AISI 304 Stainless Steel construction
- Weight:
 - 550 kg netto;
 - 580 kg brutto;

Raw material

fresh cod liver



Final product

canned cod liver



Functionality



Pneumatic assembly



Water pump



Power console



Our video channel:

www.youtube.com/NextStepEngineering