



FISHERY

FD15 & FD25 DESCALERS

Automatic descaling of whole fish, stripped salmon and trout

> AUTOMATIC DESCALING > REMOVAL MUCUS > MINIMAL DAMAGE PRODUCT



High pressure. No damage. Excellent result.

Designed for descaling whole fish, stripped salmon and trout, the FD Descaler removes scales from the fish by means of a high pressure water system. Making use of water ensures the most efficient result seeing that the scales are removed without any damage to the meat. In addition to removing the scales, the machine also effectively cleans mucus and bacteria such as salmonella listeria from the fish.

This is how it works

The fish is fed into the descaler and held in place by side guides and top and bottom belts. With the aid of flat nozzles, the scales and mucus are removed from the fish. During the process no water is circulated resulting in a low bacterial cleaning process.

Design

The FD descaler has a robust, hygienic design. It has an open construction with doors which can be opened in order to clean the machine properly using high pressure. This prevents bacteria from accumulating on the surface of the machine. Another advantage of the doors is that there is a lot of light in the machine during cleaning. The machine is fitted with its own control box and the height of the machine can be adjusted to customer preference.

The FD descaler is available in a single or double version.

Do you have any questions and would you like more information on the descaler machine? Please feel free to contact us. You will find our contact details on the back of this brochure.

IMPORTANT FEATURES

- High pressure removal of scales leaves fish undamaged.
- Low bacterial cleaning process.
- Effective removal of mucus and bacteria.
- Hygienic construction – easy to clean.

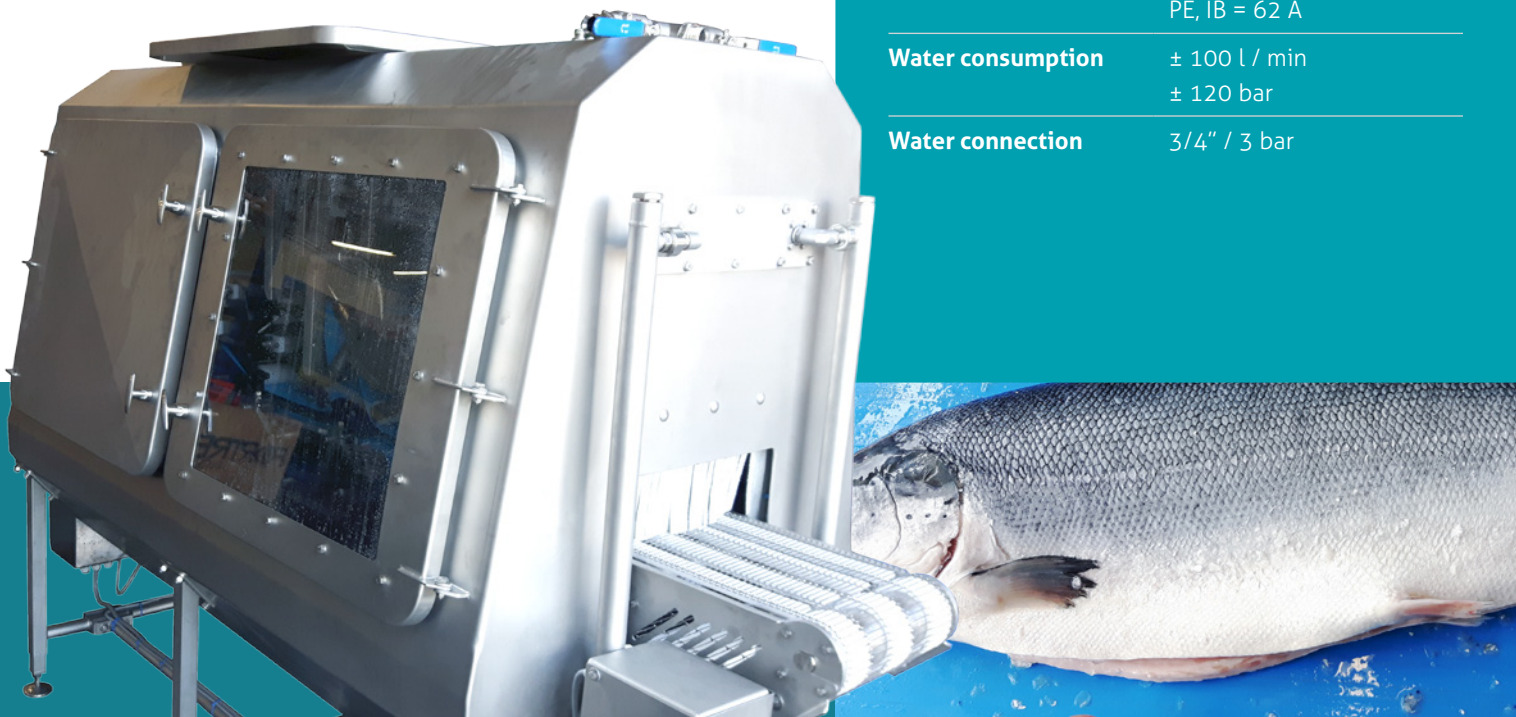
TECHNICAL SPECIFICATIONS

SINGLE DESCALER FD15

Number of operators	1
Capacity	14-16 fish/min
Dimensions (LxWxH)	± 2.980x1.100x1.700mm
Fish sizes	To be agreed upon
Construction	SS 316 / HMPE
IP Rating	IP67K
Power Supply	3 x 400/230 V + PE, IB = 42 A
Water consumption	± 50 l / min ± 80 bar
Water connection	3/4" / 3 bar

DOUBLE DESCALER FD25

Number of operators	1
Capacity	up to 25 fish/min
Dimensions (LxWxH)	± 3.800x1.100x1.700mm
Fish sizes	To be agreed upon
Construction	SS 316 / HMPE
IP Rating	IP67K
Power Supply	3 x 400/230 V + PE, IB = 62 A
Water consumption	± 100 l / min ± 120 bar
Water connection	3/4" / 3 bar



The solutions, The machines and The people who build them.

Custom Solutions

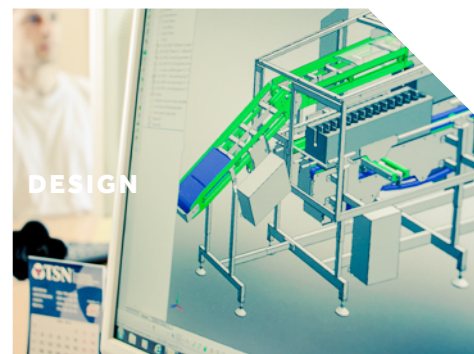
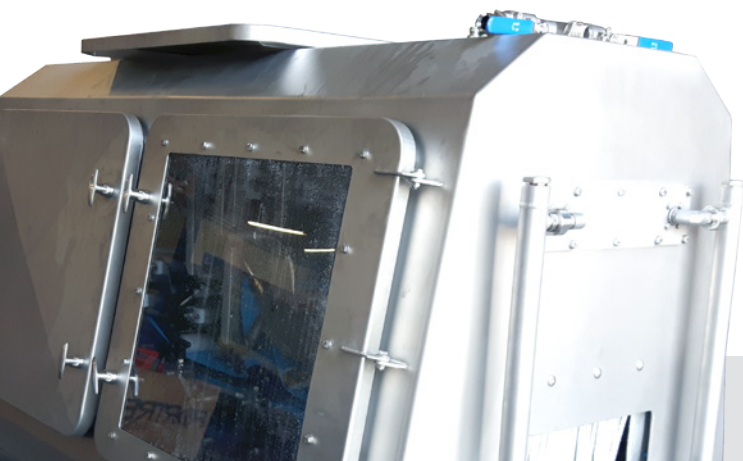
Jansen Techniek is an innovative company that specializes in developing and building custom solutions for industrial production logistics. Just like our machines, we are constantly in motion and daily developing new solutions to optimize the production processes of our customers. We are also supplier of Marelec grading and portioning systems for poultry, meat and fish.

Service

We consider providing good service equally as important as building a great machine. In the event of a failure, our technicians are on hand to solve the problem as soon as possible. If you should not be satisfied with the results of a Jansen system, we will do everything in our ability to make sure it meets your requirements.

Control Systems

We are also able to provide solutions for weighing and checking products. Our close partner, Jansen Control Systems, supplies high quality Fortress metal detectors, checkweighers and other end-of-line inspection systems.



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JANSEN TECHNIEK

Hoge Eng West 40
3882 TR PUTTEN - NL

T. +31 (0)341 353829

F. +31 (0)341 353940

E. info@jansentechniek.nl