

Continuous fish production systems

Advantages

Reduced investment costs:

The system's serpentine-shaped product guiding conveyor is a common feature of all continuous systems.

All-purpose:

Continuous systems can be used for continuous drying, smoking, cooking or baking of fish and maritime products depending on their design. Each design is equipped with an intensive cooling section so the products can be packed immediately after the heat treatment process.

Environmentally friendly with minimum energy requirements:

Maurer-Atmos has developed an exhaust extraction system with heat recovery for continuous plants used for baking or smoking with smouldering smoke. It consists of a gas fired thermal after-burning system for reducing odour and or smoke exhaust emissions. After purifying the exhaust smoke the hot air is re-circulated and can be used in the additional processing. Energy is also saved by a sluice separation in the individual zones as dry air, steam and smoke are not mixed. The desired process takes place in each zone separately without influencing the other zones.

Characteristics

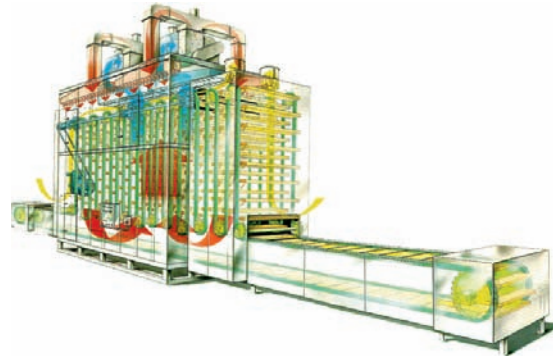
Continuous smoking system with trays as product carrier for

- Herring fillets
- Sprats
- Halibut fillets
- Mackerel, etc.
- Salmon, trouts

Options:

- Exhaust purification
- Automatic system cleaning
- Wood chips smoke generator

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		System types			
Output capacity for 1.35 kg of raw fish per connection console		DA1000	DA2000	DA3000	DA4000
for 30 min. smoking time	kg/h	up to 300	up to 600	up to 900	up to 1200
for 35 min. smoking time	kg/h	up to 275	up to 514	up to 771	up to 1028
for 40 min. smoking time	kg/h	up to 225	up to 450	up to 675	up to 900

Loading and unloading		DA1000	DA2000	DA3000	DA4000
max. numbers of possible loading/unloading workstations	–	2/6	4 /12	6 /18	8/24

Dimensions		DA1000	DA2000	DA3000	DA4000
total system length	mm	9700	16000	22400	28600
length of the loading track	mm	750	1500	2250	3000
length of the drying/smoking zone	mm	2785	5475	8165	10795
length of the cooling zone	mm	1315	1925	2635	3205
length of the unloading track	mm	2250	4500	6750	9000
total system height	mm	6440	6440	6440	6440
cabinet height	mm	4680	4680	4680	4680
width of the drying/smoking zone	mm	2575	2575	2575	2575
width of the cooling zone	mm	1800	1800	1800	1800
width of the loading/unloading track	mm	1400	1400	1400	1400

Output data		DA1000	DA2000	DA3000	DA4000
saturated steam (6 bar overpressure)	kg/h	220	440	660	880
saturated steam (0.5 bar overpressure)	kg/h	150	300	450	600
total electric output	kW	13	25	38	50