

GUTMASTER X **FLEX**

Salmon, trout and similar species gutting machine



- Princess cut
- Vacuum unit with integrated water hose
- Designed with the highest food hygiene standards



TECHNICAL SPECIFICATIONS

Capacity:
Up to 25 fish/minute

Fish species:
Salmon, trout and similar species

Working range:
Fish between 2–11 kg

Operators:
1

Electrical Requirements:
3X400V+N+ PE, 16A, 50Hz

Motor:
3x400V, 50Hz, 1,1 and 1.25kw

Water consumption:
Adjustable, PLC controlled

Material:
AISI 304 Stainless Steel

Finish:
Glass bead blasted

Dimensions:
6400x1000x2350 mm (LxWxH)

Weight:
Approx. 3,000 kg

Accessories:
CIP washing
Cleaning mode
VISIONMASTER
Remote monitoring access
Feeding system
Conveyor belt

GUTMASTER X^{FLEX}

The GUTMASTER X gutting machine is designed for salmon and trout, but it can also be used for other similar species. The machine processes fish using the princess cut method. It has programmable modes for salmon, and switching between programs is easy via a touchscreen HMI.

All fish are measured upon entering the machine, and all tools adjust their operation according to that measurement. The machine has three suction units: one removes the viscera, while the other two remove kidneys and remaining waste to ensure proper cleaning of the processed fish.

The suction tools process the fish both forward and backward, ensuring that the same tool spends as much time as possible cleaning the fish. The machine is designed according to food-grade standards and is easy to wash from all angles, as all components are located on the upper part of the machine.

- 1 The tools used to remove blood vessels are designed so that water is pressurized downward after vacuum removal, ensuring that water effectively removes blood from the fish. The final unit vacuums the water and blood to deliver the best possible gutting result.
- 2 The quick-release system for the tools makes cleaning very easy. The tools can be disassembled, washed, and disinfected in a washing machine to prevent bacterial growth. The vacuum pipes in the machine and the waste container can also be cleaned very easily.
- 3 The GUTMASTER X can be equipped with VISIONMASTER, which automatically checks whether the fish is completely free of blood and other by-products. VISIONMASTER uses a camera to photograph each fish, and its software analyzes all images. A downstream system classifies fish that require further manual inspection and washing. All data can be uploaded for further analysis.

