



# Jansen Descaler

## FD15/FD25

DESCALER

DESLIMER

DELICER

The FD15 and FD25 descalers are designed for descaling whole fish, stripped salmon and trout. The FD descaler removes the scales from fish using a high pressure water system. The use of water ensures the most efficient result, as the scales are removed without any damage to the meat.

- **Capacity FD15:**
  - Desliming: 25 salmon/min
  - Delicer: 20-22 salmon/min
  - Descaling: 18 salmon/min
- **Capacity FD25:**
  - Desliming: 35 salmon/min
  - Delicer: 30-35/min
  - Descaling: 28/min
- **Dimensions:** ± 2.980/3.800 x 1.100 x 1.700mm
- **Fish sizes** Automatic fish-by-fish adjustment
- **Construction** SS 304/HMPE
- **Power supply** 3 x 400+N+PE,, IB = FD15: 32A, FD25: 62A
- **IP rating** IP67K
- **Water consumption** FD15>50l, 2/3 bar  
FD25>100l, 2/3 bar
- **Water connection** 3/4" / 3 bar

**NEW:**  
FISH-BY-FISH  
AUTO-CALIBRATION

SUITABLE FOR  
VARIOUS TYPES  
OF FISH

OPEN DESIGN FOR  
EASY CLEANING WITH  
HIGH PRESSURE

NO DAMAGE TO  
THE MEAT

ADAPTIVE CONTOUR  
CONTROL

HIGHLY  
EFFICIENT

