

FDS 35/55 improvements compared to earlier Trio FDS skinning machines

The new FDS 35/55 design was a long overdue change in design to some a very successful fish skinning machines. The FDS skinning machines was solidly built and many machines 30 or more years are still operating and are producing beautiful skinless fillets out of fish that no other skinning machines can skin.

Why should anyone invest in new machines when the old Trio's are still doing a satisfactory skinning job?

This was the task for the Trio designers.

The new machines had to offer clear economic advantages for the buyer. We wanted to include all the upgrading required by the authorities etc. but also all improvements we had discovered over many years working with the machines.



TRIO FDS 35/55

IMPROVEMENTS



ADDRESS

TRIO Food Processing Machinery AS
P.O.BOX 38 FORUS
NO-4064 STAVANGER, NORWAY
PHONE +47 51 81 67 00 FAX +47 51 81 67 01
www.trio.no
sales.fish@trio.no

Hygiene	<i>Improved hygiene because of</i> <ul style="list-style-type: none"> - Separation of processing area - Stainless steel construction - Improved enclosure of refrigeration area - Better access for washing
Safety	<i>CE marking to conform to EU safety standards</i>
Yield	<i>2 - 4 % better yield because of</i> <ul style="list-style-type: none"> - Improved knife angle - Improved knife support - Sturdier frame
Maintenance	<i>Easier maintenance because of</i> <ul style="list-style-type: none"> - More open design - Easier adjustment of knife - Pre-tension of knife - Conveyor separate from frame and can be removed

