



TRIO FDS 5N-S SKINNING MACHINE



TRIO FDS 5N-S

The FDS 5N-S is a skinning machine built for high capacity skinning on board factory ships.

The FDS 5N-S is a high capacity skinning machine, built for direct connection to modern filleting machines such as Baader 182, 192 or 212. The machine can skin up to 300 Pollack fillets a minute. Compared to older versions of the FDS 5N-S, this machine has a clear advantage.

- New knife section increases yield by 1-2%
- New aluminium drum with a "hard metal" surface which significantly reduces wear
- New and improved bearing system on drum which increases stability and therefore lifespan of machine
- Choice between skin on and skin off transportation of fillets
- Choice between electric or hydraulic operation

Function of the machine

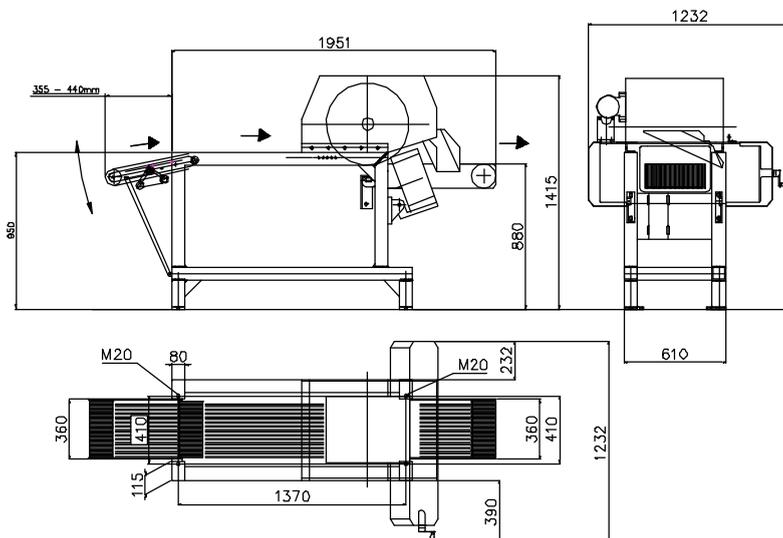
The fillets are transferred automatically from the filleting machine to the conveyor belt on the Trio FDS 5N-S. The belt passes under a rotating refrigerated drum where the skin of the fillet "freezes" to the drum. The freezing is very superficial and not deeper than 1/10mm. A rotating bandknife cuts the fillet from the skin and the skin is scraped off the drum. The thickness of the cut or the depth of the skinning, is infinitely adjustable between 0 - 12mm.

The FDS 5N-S is connected to a main freezing plant, based either on freon or ammonia. The machine needs 6 - 9000 kcal at -30oC.

The advantages of the FDS system

The FDS machines cut the skin off the fillets in a very gentle manner. No strain is put on either the skin or the meat of the fish. This is particularly advantageous when:

- Deep skinning and removal of dark meat
- Skinning of fillets with no natural division between skin and meat
- Skinning of soft fillets, or fillets with weak skin
- Skinning of flatfish with no splitting of tail
- Skinning of butterfly fillets such as Sardines



TECHNICAL SPECIFICATIONS

TRIO FDS 5N-S

OPERATORS
NONE WHEN OPERATED IN LINE
WITH BAADER 182/212/192

CAPACITY
UP TO 300 POLLACK FILLETS A
MINUTE

CONVEYOR WIDTH
330 mm

REFRIGERANT
R-507 or AMMONIA

WATER CONSUMPTION
2-25 L/MIN

ELECTRICAL POWER
3,0 kW

WEIGHT
850 kg

DIMENSIONS
2400 x 1230 x 1420mm (L x W x H)

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