

Fish Processing / Triomachine Canning Machinery

Nobbing Machine For Sardine, anchovy & similar species

Approx. dimensions

Length: 4.000 mm Width: 2.000 mm

Workstations: 8-10 (4-5 per each side)

Capacity: Up to 650 fish/min.

Nobbing machine consists of;

Two cutting sections

Two venturi nobbing systems

Two conveyor belt with sanitary plastic pockets

Two dynamic transport systems

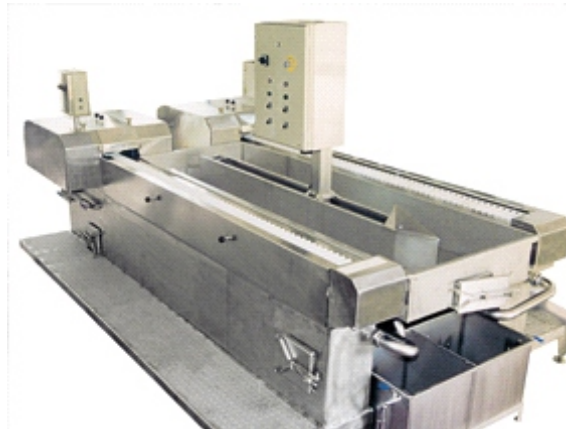
Two collection tanks

Water tank

Two platforms for workers

Electrical panel

Control panel



Manual Packing Line

Two conveyors for supplying empty cans to each operator equipped with modular belt 150 mm wide (each conveyor), shafts

with acetal gears, thermoplastic resin ball bearings. Driven by geared motor with variable speed.

These conveyors are placed parallel to

the central brine tank, one at left and one at right of it.

Each conveyor is divided into two streets, obtaining in this way 4 packing streets, two per each side of the central tank.

Empty cans come automatically to the packingline from aerial conveyors made of stainless steel rods.

Built in stainless steel AISI 316.

Continuous Steam Cooker

This cooker is designed to place three plastic trays 460x460 mm dimension (capacity for 28 cans RR-125 or other capacities depending of the can format used) on each hanging tray. It can be used with all kind of can format. Fish is packed in cans UPSIDE DOWN in order to drain off the "sweats" generated in the cooking process.

Capacity: up to 120 cans/minute

Approx. dimensions:

Total length: 8.000 mm

Cooking camera length: 5.000 mm

Total width: 2.000 mm

Built in stainless steel AISI 316

Contact us for more details.



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Oil & Sauce Dosing Machine

Approx. dimensions: 3.000 x 200 mm
 Tank: 1.000 x 500 mm
 Overflow or direct oiling tunnel.
 Stainless steel pump of 0.5 HP to pump the oil from the tank located at the bottom of the oiling tunnel. Tank with steam coil equipped with solenoid valve, filter and air eliminator (drain valve) Oil temperature is controlled by a PT100 probe: temperature is shown in a digital display installed in the control panel.
 Steam inlet controlled by shear valve that stops inlet of steam when the temperature is too high.
 Oil level controlled by stainless steel float valve.
 An agitator driven by 1 HP geared motor is installed in the tank: it emulsifies sauce when used instead of oil.
 The surplus oil returns to the tank through a 0,41 mm mesh filter. Cans are oiled continuously and lineally and they are transported by means of stainless steel chain of ½" driven by geared motor with variable speed.
 Built in stainless steel AISI 304.

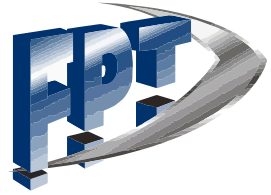


Can Seamer

Sommetrade Model 444
 Capacity: up to 120 cans per minute
 Can feeder with synchronisation timing screw
 Cover feeder with finger chain Clinching station with 6 pistons allowing overfilling up to 10 mm.
 Clinching chucks with magnets for tin plate cover and special guides for aluminium covers.
 Clinching centerers to avoid deformation of overfilled cans
 One single seaming station Fast attack seaming technology (5 turns/seam).
 Pre-curling roll to even the covers flange specially in the curved zones 4 seaming rolls: (1) pre-curling, (1) 1st operation and (2) 2nd operation. Electronic speed variator and PLC for control & synchronisation in the line. Safety guards according to CE regulations
 Dimensions: 2.650* 1.850* 2.300mm



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Linear Can Washing Machine

With Oil Recovery
Approx. dimensions:
Total length: 2.300 mm Total width: 1.200 mm
Width of the washing tunnel: 340 mm
Tank: 1.200 x 1.000 mm
Equipped with a shower system properly placed to wash all the can surface.
Water is pumped by electric pump 5.5kW, at 3 bar pressure and 48000 litres/hour volume flow.
The tank is equipped with an oil decantation system and filters conveniently located at pump suction end.
The water is heated in the same tank, by a closed steam coil which has a solenoid valve and thermodynamic steam trap with filter.
The temperature of water is controlled by a PT100 probe connected to a temperature controller with digital display located in control panel.
With a temperature of around 80-85°C a good wash is ensured, without using any cleaning product.
Built in stainless steel AISI 316.



Sterilization Autoclave With 4 Trolley Capacity

Technical characteristics Horizontal Autoclave:
AH-04C-13-1P-BI:
Usefull length: 4.400 mm.
Total length: 5.200 mm.
External diameter: 1.300 mm
Totally built in stainless steel AISI 304
Thickness of cylindrical body: 6 mm.
Thickness of cap doors: 8 mm.
Heat isolated with glass fiber and covered with stainless steel sheet of 0,6mm
Capacity for 4 trolleys 850x850x800 mm.
One doors with automatic lock by pneumatic cylinder, activated by a pulsator located near the door.
10 HP pump and 110 m³/hour water circulation.
Stainless steel heat exchanger AISI 304.
Maximum pressure work: 3 bar
Maximum admissible temperature: 150°C
Can format GHOST 17
Can dimensions(LxAxH): 122*85*24mm
Trolley capacity:1960 cans
Autoclave capacity full load: 7.840 cans

