

CONTINUOUS BRINING LINE

Application

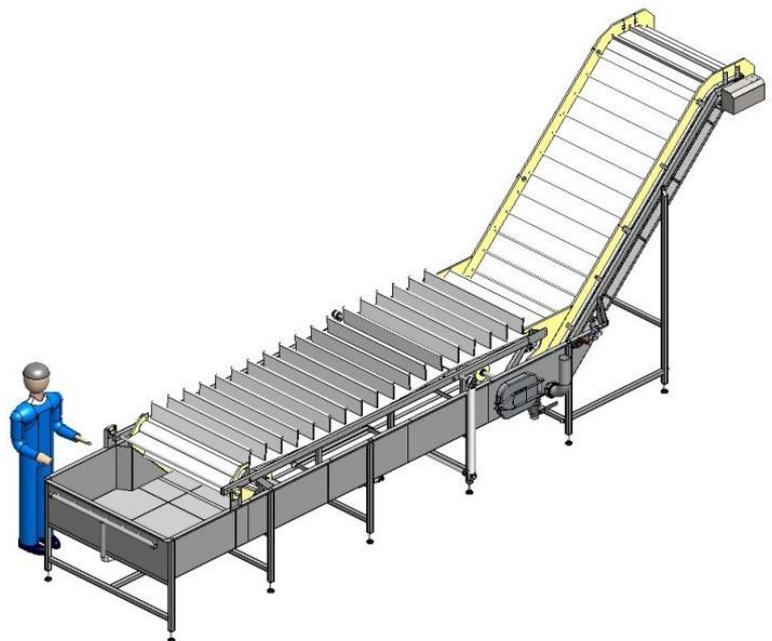
Continuous brining line is developed for medium and high productivity process. Brining line ensures constant brining time and brining result.

Continuous brining line reduces time needed for brining operation.

Continuous brining line can be used in line with defrosting and nobbing line.

Main benefits

- Controllable brining time
- Easy cleaning – due to hydraulic lift
- High capacity
- Automatic brine preparation unit



Operating principle

Fish infeed can be manual or with another technological unit.

Product is being prepared in a special, automatically made brine.

Constant brining time is assured by water flow and conveyor belt, which is moved at constant speed.

After predetermined time, product is conveyed out of the brining line to the next technological unit.

For device operation customer must provide electricity and drainage. Brining fluid is supplied from brining preparing unit which is separate unit.

Continuous Brining line capacity

Produce	Defrosted or fresh fish
Capacity	Up to 1000 kg/h if salt concentration in final product is 1.2 %

Technical characteristics

Performance	Up to 1000 kg/h
Brining ambience	Salt water
Fish infeed	Manual or automatic
Material	AISI 3016
Equipment dimension (LxWxH)	7500 x 1900 x 3000 mm
Number of operators	1

PERUZA continuous brining line



For more processing solutions



Autonobbing line

Reduce your cost of nobbing!



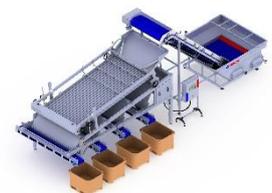
Drum-type nobbing line

Process small fish into quality product!



Autofeeder

Reduce your costs!



Roller grading line

Grading - a must for industrial processing of fish!