

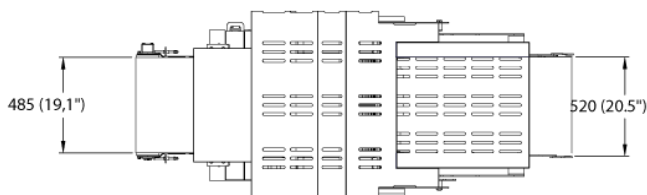
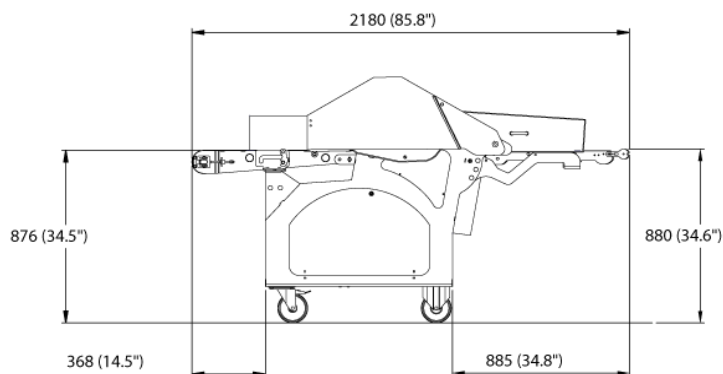
AUTOMATIC FISH SKINNER



NAB 520 SS

Fully automatic derinder for in-line solutions

Accuracy and precision with even the most delicate cuts of filleted fish, ideal for salmon.



Technical Data

	NAB 520
Height	1248 mm / 49.13"
Width	960 mm / 37.8"
Depth	2180 mm / 85.8"
Weight	1900 Kg - 4188.8 lb
Motor Power	2.2 Kw
Noise Level	78.5 db
Maximum working width	520 mm / 20.47"
Maximum working height	125 mm - 4.92"

NAB 520 SS

AUTOMATIC FISH SKINNER



1. Efficient skinning and derinding

Thanks to the adjustable infeed belt in relation to blade and toothroll NAB520 SS ensures perfect skinning and derinding operations.



2. In-line solution

With fully automatic infeed and out-feed, NAB 520 SS is the ideal automated solution for in-line processing.



3. Superior Durability

Exclusive toothroller made from special high-resistance steel for greater durability and constant efficiency over time.



4. Easy and thorough cleaning

Cutting-edge design with continuous welding and rounded edges to ensure greater hygiene without the need for any tools. Conveyor belts can be opened for perfect washing and improved hygiene.



5. Maximize productivity

Product pressure roller with hydraulic control, fully adjustable, and various types of rubber rollers for all applications.



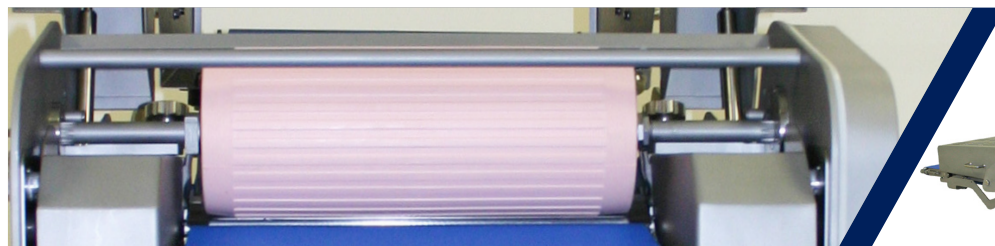
6. Easy access for maintenance

All major mechanical and electrical components are accessible through two side panels that making access easier for maintenance purposes



7. Robust construction

Machine base made entirely in ultra-thick, food-grade non-radioactive stainless steel.



GRASSELLI
YOUR SLICING EXPERTS

Via Salvo D'Acquisto, 2/c / 42020 Albinea (RE) Italy / Tel. +39 0522.599745 / www.grasselli.com / info@grasselli.com