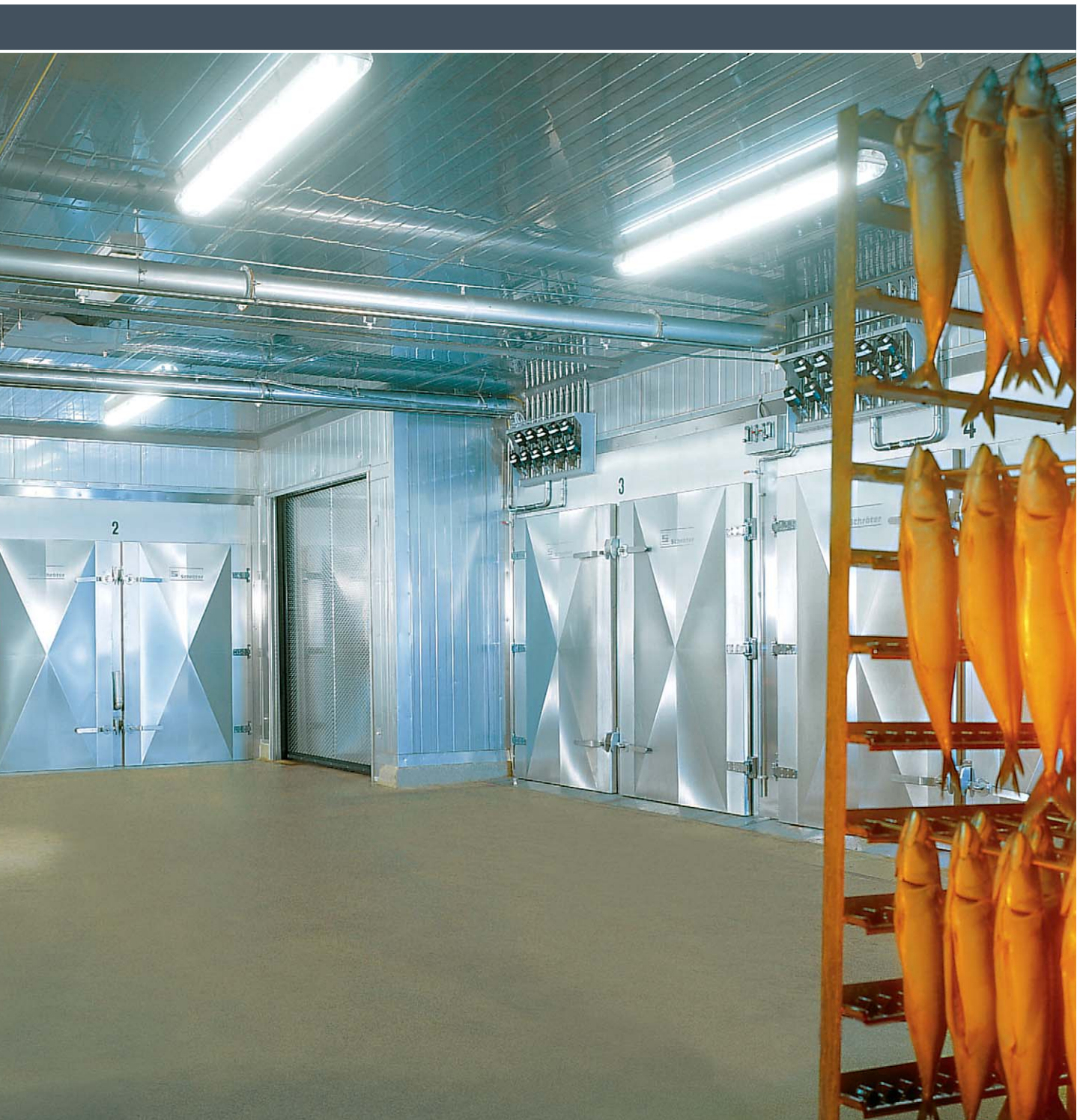


FISHjet®



MODERN FISH PROCESSING

In developing its systems for drying and smoking fish, Schröter took a traditional method and interpreted it in a new way. The state-of-the-art drying and smoking systems not only extend the shelf life of the products, they also bring out the characteristic taste of the different fish specialties in an ideal manner.

HOMOGENEOUS RESULTS

Schröter's FISHjet is aimed at customers that want to process fish into both a delicious and healthy taste sensation. With our customized systems, smoked fish such as eel or mackerel will turn out perfect (through the use of direct gas heating for example), as will cured cod, dried cod, and many other fish specialties. The outstanding quality of the products is the result of a homogenous, gentle drying method, and is reflected in their low weight loss and appetizing color.

CUSTOMIZED SOLUTIONS

From a modified 1-trolley unit to a continuous process system: Our FISHjet systems can process fish both hanging and lying. High heating, cooling, and dehumidification performance as well as frequency-controlled fan motors (which move large amounts of air and smoke) to steplessly control the air circulation system ensure that the results are absolutely homogenous. Schröter's range of products also includes pasteurization systems to preserve roe in cans and jars and vacuum-packed surimi variations as well as defrosting systems specifically developed for the fish industry to defrost blocks of fish. The customized control and feedback systems allow processes to be controlled efficiently and economically.



MORE PRODUCTIVITY

Through the use of state-of-the-art materials handling equipment as well as racks or trays, the various steps in the production process such as drying, smoking, and cooling are all carried out in an efficient and highly productive manner. Without needing to skewer the fish (which is extremely time-consuming), manual loading and unloading is carried out using trays and empty containers in the loading or unloading zone. When used with a fully-automated system for infeeding and outfeeding the empty and full containers, Schröter's continuous process systems offer an even higher level of productivity and cost-effectiveness.



FISHjet® HOT SMOKING SYSTEMS: MEASUREMENTS AND CONNECTED LOAD VALUES

SINGLE-ROW SYSTEMS										
MEASUREMENTS	UNIT	1-Wagon	2-Wagon	3-Wagon	4-Wagon	5-Wagon	6-Wagon	7-Wagon	8-Wagon	10-Wagon
Length A (Compact System *)	mm	1200	3100	4200	5510	6610	7930			
Length A (Transit System)	mm		2360	3460	4560	5660	6760	7860	8960	11160
Width B	mm	1440	1760	1760	1760	1760	1760	1760	1760	1760
Height H (Compact System)	mm	2650	2550	2550	2550	2700	2700			
Ceiling Height (Compact System)	mm	3200	3250	3250	3250	3400	3400			
Height H (Transit System)	mm		3500	3500	3500	3800	3800	3800	3800	4000
Ceiling Height (Transit System)	mm		3700	3700	3700	4000	4000	4000	4000	4200
CONNECTED LOAD VALUES	UNIT									
Electricity	kW	4,5	10	10	15	16	21	21	25	34
Heating: Steam, Electricity, Oil, Gas	kW	27	72	96	120	132	156	175	200	250
Humidifying and Cooking: Steam	kg/h	65	125	150	200	250	300	325	350	450
Shower: Cold Water	l/min	18	36	54	72	90	108	125	144	180
Weight	kg	1250	1600	1850	2100	2350	2600	2800	3100	3600

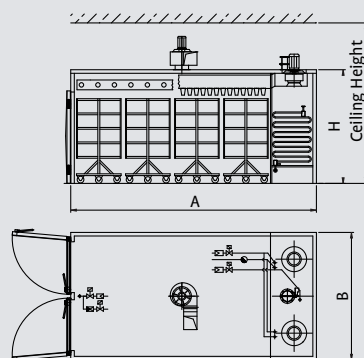
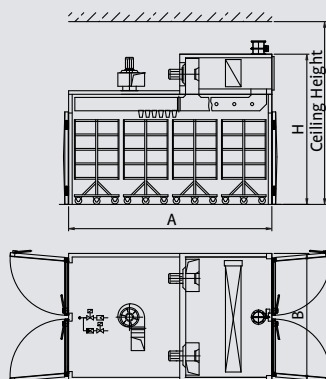
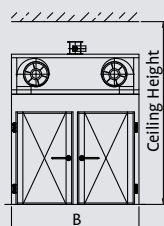
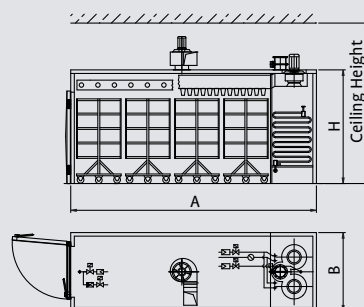
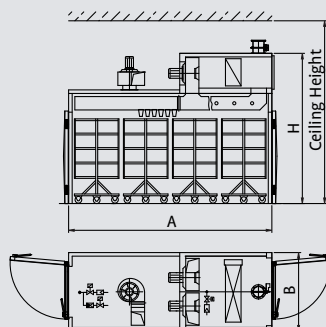
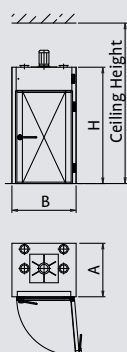
DOUBLE-ROW SYSTEMS										
MEASUREMENTS	UNIT	4-Wagon	6-Wagon	8-Wagon	10-Wagon	12-Wagon	14-Wagon	16-Wagon	18-Wagon	20-Wagon
Length A (Compact System *)	mm	3310	4410	5510	6610	7710	8980	10080	11480	12580
Length A (Transit System)	mm	2360	3460	4560	5660	6760	7860	8960	10060	11160
Width B	mm	2860	2860	2860	2860	2860	2860	2860	2860	2860
Height H (Compact System)	mm	2550	2550	2550	2700	2700	2700	2700	2850	2850
Ceiling Height (Compact System)	mm	3200	3200	3200	3400	3400	3600	3600	3800	3800
Height H (Transit System)	mm	3600	3600	3700	3900	3900	3900	3900	4100	4100
Ceiling Height (Transit System)	mm	3800	3800	3900	4100	4100	4100	4100	4300	4300
CONNECTED LOAD VALUES	UNIT									
Electricity	kW	16	21	25	30	34	42	48	53	65
Heating: Steam, Electricity, Oil, Gas	kW	120	156	200	250	300	350	400	450	500
Humidifying and Cooking: Steam	kg/h	200	300	350	450	525	600	675	750	825
Shower: Cold Water	l/min	72	108	144	180	216	252	288	324	360
Weight	kg	2500	2800	3250	3900	4400	5000	5700	6200	6700

Measurements apply to a trolley size of: 1.0 m x 1.0 m x 2.0 m. Energy input values are the maximum connected load values. Actual usage rates are lower depending on the product. A space approx. 800 mm wide must be left free behind the systems for maintenance purposes.

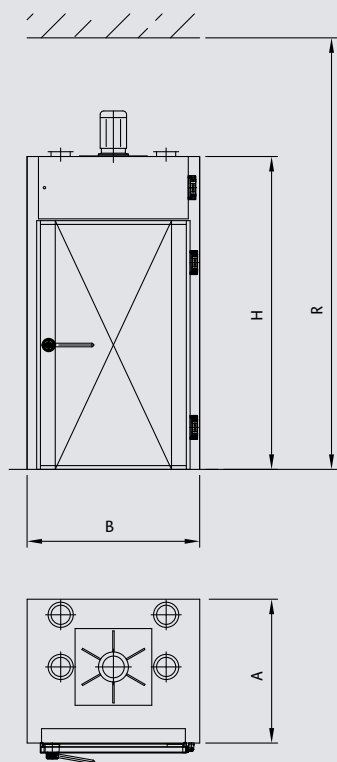
*Measurement "A" is 500 mm larger in systems heated using oil or gas.

TECHNICAL DETAILS

DIMENSIONAL SKETCH



1 TROLLEY – SMALL SYSTEM / SMALL TRADE DESIGN

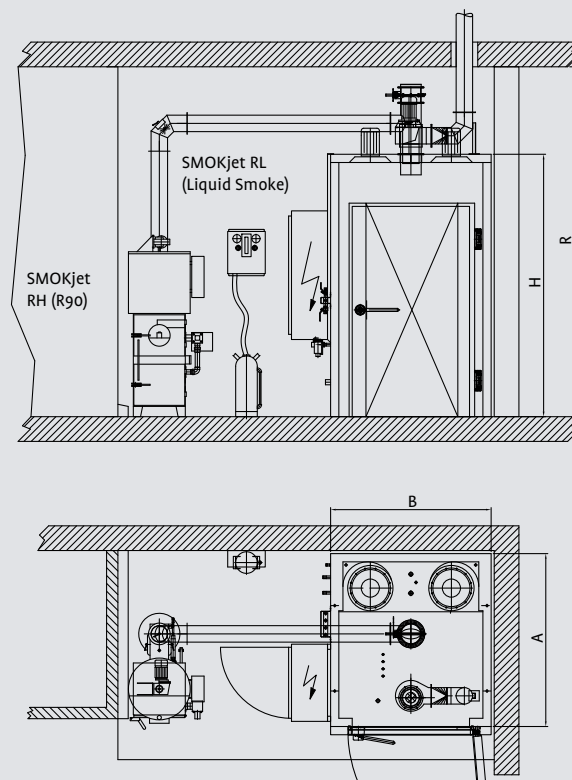
DIMENSIONAL SKETCH


MEASUREMENTS AND CONNECTED LOAD VALUES				
		1/1600	1/1800	1/2000
Feasible Processes		HS*	HS*	HS*
MEASUREMENTS	UNIT			
B	mm	1450	1450	1450
A	mm	1200	1200	1200
H	mm	2250	2450	2650
R	mm	2800	3000	3200
CONNECTED LOAD VALUES				
Electricity 220/380 V	kW	4,5	4,5	4,5
Heating:				
Steam, 8 bar	kg/h	40	40	50
Electricity/oil/gas	kW	24	27	27
Humidifying and cooking:				
Steam, 0.5 bar	kg/h	50	55	65
Water		½"	½"	½"
Electr. (for oil/gas heat.)	kW	15	15	15
Shower:				
Water ½"	l/min	24	24	24
Compressed air 6 bar	l/min	3	3	3
Weight	kg	1100	1150	1250

*HS = Hot smoking

1 TROLLEY – JETSMOKER – UNIVERSAL SYSTEM/INDUSTRIAL DESIGN

DIMENSIONAL SKETCH



MEASUREMENTS AND CONNECTED LOAD VALUES

		JetSmoker
Feasible Processes		HS/CS/BA*
MEASUREMENTS	UNIT	
B	mm	1560
A	mm	1680
H	mm	2550
R	mm	3600
CONNECTED LOAD VALUES		
Electricity 220/380 V	kW	5,5
Heating:		
Steam, 8 bar	kg/h	30
Electricity/oil/gas	kW	54
Humidifying and cooking:		
Steam, 0,5 bar	kg/h	65
Water	1/2"	
Electr. (for oil/gas heat.)	kW	15
Shower:		
Water 1/2"	l/min	20
Compressed air 6 bar	l/min	5
Weight	kg	1350

*HS = Hot smoking; CS = Cold smoking and conditioning; BA = Baking



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