













The main range of equipment






2010







Product name	Short description	Technical characteristics		Image
Equipment for defrosting and sorting				
Multipurpose defroster N2-ITA112	Multipurpose mechanized defroster of continuous use for defrosting fish and meat in blocks with size 600(800)x250(500)x60(110) mm	Productivity, kg/h Installed capacity, kW Water consumption, m ³ /h, not more Steam consumption, kg/h Overall dimensions, mm Weight, kg	1000 8,6 3 310 8500x2345x2500 3700	
Multipurpose defroster N2-ITA113	Multipurpose mechanized defroster of continuous use for fish and meat blocks and bulk defrosting	Productivity, kg/h Installed capacity, kW Water consumption, m ³ /h, not more Steam consumption, kg/h Overall dimensions, mm Weight, kg	400...500 8,6 3 300 8500x2345x2690 3800	
Multipurpose defroster N2-ITA110	Multipurpose mechanized defroster of continuous use for defrosting fish and meat in blocks with size 800x250x60 mm and weighing up to 12 kg	Productivity, kg/h Installed capacity, kW Overall dimensions, mm Weight, kg	800 1,5 5500x1640x1860 2200	
Cage for defrosting	Designed for thawing fish blocks and loose	Overall dimensions, mm Weight, kg	950x1000x1950 50	
Sorting machine N2-ISA605	Universal machine for sorting by size fractions of small and medium fish	Productivity, kg/h - capelin, sprat - mackerel, horse mackerel Installed capacity, kW Water consumption, m ³ /h, not more Overall dimensions, mm Weight, kg	3000...5000 20000...25000 1,1 2...3 1925x1206x513 300	







Washing equipment






<p>Washing machine N2-IMG</p>	<p>Mechanized machine of continuous use for fish, meat and vegetable washing (with length up to 400 mm)</p>	<p>Productivity, kg/h 8000 Installed capacity, kW 6,55 Water consumption, m³/h, not more 4 Overall dimensions, mm 2070x1250x1250 Weight, kg 650</p>	
<p>Washing device N2-IMA204</p>	<p>Device for fish, meat and vegetable washing or defrosting (with length up to 450 mm)</p>	<p>Productivity, kg/h 2000 Installed capacity, kW 1,1 Conveyor speed, m/s 0,03...0,04 Water consumption, m³/h, not more 2 Overall dimensions, mm (depends on flight conveyor type) 2800...6330x1100x2200...3300</p>	
<p>Washing and scalding device for empty cans N2-ITL212-06</p>	<p>Designed for washing and scalding of empty cans (№ 1, 2, 3, 6, 8, 9, 22)</p>	<p>Productivity, cans/min 130 Water consumption, m³/h, not more 0,7 Steam consumption, kg/h 20 Overall dimensions, mm 1250x300x1400</p>	
<p>Washing and drying machine N2 ITL202M-05</p>	<p>Washing and drying machine for sealed or sterilized cans (№ 2,3, 6, 8)</p>	<p>Productivity, cans/min 85...104 Installed capacity, kW 7,55 Water consumption, m³/h, not more 0,03 Steam consumption, kg/h 60 Overall dimensions, mm 4677x1045x1175</p>	
<p>Washing machine for filled cans N2-IMA102</p>	<p>Washing machine for sealed cans (№ 3, 6, 8)</p>	<p>Productivity, cans/min 87 Installed capacity, kW 5 Water consumption, m³/h, not more 0,5 Steam consumption, kg/h 50 Overall dimensions, mm 2500x1000x1500 Weight, kg 700</p>	

Cutting and filleting equipment





<p>Device for fish cutting N2-IRA108A</p>	<p>Designed for treatment (head, viscera and tail fins removing) of mackerel, horse mackerel, herring, pilchards, sprats and other fish length of 220-400 mm</p>	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td style="text-align: right;">250</td> </tr> <tr> <td>Installed capacity, kW</td> <td style="text-align: right;">0,75</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td style="text-align: right;">6</td> </tr> <tr> <td>Overall dimensions, mm</td> <td style="text-align: right;">1000x840x1600</td> </tr> <tr> <td>Weight, kg</td> <td style="text-align: right;">470</td> </tr> </table>	Productivity, pcs/min	250	Installed capacity, kW	0,75	Water consumption, m ³ /h, not more	6	Overall dimensions, mm	1000x840x1600	Weight, kg	470	
Productivity, pcs/min	250												
Installed capacity, kW	0,75												
Water consumption, m ³ /h, not more	6												
Overall dimensions, mm	1000x840x1600												
Weight, kg	470												
<p>Small fish cutting machine N2-IRA110</p>	<p>Designed for processing of fresh and defrosted fish with length 140...260 mm (capelin, sprat, sardine, sardinella, herring, mackerel, horse-mackerel, Atlantic pout, hake) – tail fin removing</p>	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td style="text-align: right;">200</td> </tr> <tr> <td>Installed capacity, kW</td> <td style="text-align: right;">4,5</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td style="text-align: right;">4,5</td> </tr> <tr> <td>Overall dimensions, mm</td> <td style="text-align: right;">2719x1582x1590</td> </tr> <tr> <td>Weight, kg</td> <td style="text-align: right;">1380</td> </tr> </table>	Productivity, pcs/min	200	Installed capacity, kW	4,5	Water consumption, m ³ /h, not more	4,5	Overall dimensions, mm	2719x1582x1590	Weight, kg	1380	
Productivity, pcs/min	200												
Installed capacity, kW	4,5												
Water consumption, m ³ /h, not more	4,5												
Overall dimensions, mm	2719x1582x1590												
Weight, kg	1380												
<p>Multipurpose fish cutting machine IRA115</p>	<p>Designed for processing of fresh and defrosted fish with length 240...400 mm (mackerel, horse-mackerel, codfish and herring families) – cutting on carcass with tail fin removing</p>	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td style="text-align: right;">125</td> </tr> <tr> <td>Installed capacity, kW (including electric pump)</td> <td style="text-align: right;">5,87 (4)</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td style="text-align: right;">8</td> </tr> <tr> <td>Overall dimensions, mm</td> <td style="text-align: right;">3053x1540x1500</td> </tr> <tr> <td>Weight, kg</td> <td style="text-align: right;">1100</td> </tr> </table>	Productivity, pcs/min	125	Installed capacity, kW (including electric pump)	5,87 (4)	Water consumption, m ³ /h, not more	8	Overall dimensions, mm	3053x1540x1500	Weight, kg	1100	
Productivity, pcs/min	125												
Installed capacity, kW (including electric pump)	5,87 (4)												
Water consumption, m ³ /h, not more	8												
Overall dimensions, mm	3053x1540x1500												
Weight, kg	1100												
<p>Carp cutting machine N2-IRA117</p>	<p>The machine is designed for cutting fish length of 200...400 mm on the carcass with tail fin removing</p>	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td style="text-align: right;">120</td> </tr> <tr> <td>Installed capacity, kW</td> <td style="text-align: right;">1,1</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td style="text-align: right;">1</td> </tr> <tr> <td>Overall dimensions, mm</td> <td style="text-align: right;">3000x1200x1650</td> </tr> <tr> <td>Weight, kg</td> <td style="text-align: right;">700</td> </tr> </table>	Productivity, pcs/min	120	Installed capacity, kW	1,1	Water consumption, m ³ /h, not more	1	Overall dimensions, mm	3000x1200x1650	Weight, kg	700	
Productivity, pcs/min	120												
Installed capacity, kW	1,1												
Water consumption, m ³ /h, not more	1												
Overall dimensions, mm	3000x1200x1650												
Weight, kg	700												
<p>Fish cutting machine N2-IRA125</p>	<p>The machine is designed to mechanize the process of removing the head, viscera, if necessary the caudal fins of large fish flat shape (length 400 ... 850 mm)</p>	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td style="text-align: right;">20...80</td> </tr> <tr> <td>Installed capacity, kW</td> <td style="text-align: right;">1,1</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td style="text-align: right;">3,6</td> </tr> <tr> <td>Overall dimensions, mm</td> <td style="text-align: right;">1592x925x1342</td> </tr> <tr> <td>Weight, kg</td> <td style="text-align: right;">555</td> </tr> </table>	Productivity, pcs/min	20...80	Installed capacity, kW	1,1	Water consumption, m ³ /h, not more	3,6	Overall dimensions, mm	1592x925x1342	Weight, kg	555	
Productivity, pcs/min	20...80												
Installed capacity, kW	1,1												
Water consumption, m ³ /h, not more	3,6												
Overall dimensions, mm	1592x925x1342												
Weight, kg	555												





Saury cutting machine N2-IRA128	Designed to remove head, tail fins and viscera of saury of all sizes, as well as herring-iwashi length over 180 mm	Productivity, pcs/min 200 Installed capacity, kW 2,97 Water consumption, m ³ /h, not more 1 Overall dimensions, mm 3380x1178x1650 Weight, kg 960	
Scad cutting machine N2-IRA140	Intended for mechanization of manual labor-intensive operations of scad cutting (carcass height should not exceed 100 mm, length of carcass of at least 160 mm)	Productivity, pcs/min 50 Installed capacity, kW 2,1 Water consumption, m ³ /h, not more 0,3 Overall dimensions, mm 938x544x1420 Weight, kg 210	
Machine for division of horse mackerel on the stratum N2-IRA141	The machine is designed for processing of fish length not less than 150 mm and a height of not more than 110 mm (mechanized loading using the machine N2 IRA502)	Productivity, pcs/min 75 (140) Installed capacity, kW 1,1 Water consumption, m ³ /h, not more 0,3 Overall dimensions, mm 1665x685x1420 Weight, kg 280	
Device for cleaning the abdominal cavity of fish N2-IRA150	Designed for processing of fish with length 220...400 mm: mackerel, horse mackerel, sardinella, herring (mechanized loading using the machine N2 IRA502)	Productivity, pcs/min 75 (140) Installed capacity, kW 1,1 Water consumption, m ³ /h, not more 0,5 Overall dimensions, mm 2000x720x1300 Weight, kg 350	
Head removing device N2-IRA170	Device for head removing of big fish with length 300-800 mm (pike perch, carp, pike, silver carp, catfish, bream, cod)	Productivity, pcs/min 12...20 Installed capacity, kW 0,75 Water consumption, m ³ /h, not more 0,1 Overall dimensions, mm 1000x840x1600 Weight, kg 160	
Gutting and cleaning device N2-IRA180	It is used for mechanization of gutting and cleaning of the abdominal cavity of fish with length of 300 ... 800 mm (pike perch, carp, pike, silver carp, catfish, bream, codfish)	Productivity, pcs/min 12...18 Installed capacity, kW 0,55 Water consumption, m ³ /h, not more 0,2 Overall dimensions, mm 845x590x1180 Weight, kg 250	



Machine for removal bone growths ("bucklers") from horse mackerel N2-IRA315	The machine is designed for processing a carcass without tail (length of 100 ... 240 mm)	Productivity, pcs/min 75 Installed capacity, kW 0,75 Water consumption, m ³ /h, not more 0,02 Overall dimensions, mm 1200x584x940 Weight, kg 280	
Skinning machine N2-IRA329	The machine is designed for skinning fillets with width up to 300 mm and lengths up to 700 mm	Productivity, pcs/min 45 Installed capacity, kW 0,75 Water consumption, m ³ /h, not more 0,03 Water pressure, kgf/sm ² 2 Overall dimensions, mm 900x800x1100 Weight, kg 200	
Fin removing device N2-IRA380	Multipurpose device for large fish processing (300...600 mm), designed for heads and fins removing	Productivity, pcs/min 12...18 Installed capacity, kW 0,55 Overall dimensions, mm 573x478x860 Weight, kg 120	
Scales removing device N2-IRA410	Designed for processing fish with length 300...800 mm (pike perch, goldfish, pike, silver, catfish, bream, cod)	Productivity, kg/h 200...300 Installed capacity, kW 1,1 Water consumption, m ³ /h, not more 0,8 Overall dimensions, mm 1500x1004x1800 Weight, kg 550	
Fish cutting machine N2-IRA502	Designed for cutting mackerel, horse mackerel, herring, pilchards length 220 ... 400 mm	Productivity, pcs/min 120...140 Installed capacity, kW 1,1 Water consumption, m ³ /h, not more 3 Overall dimensions, mm 3000x1300x1900	
Multipurpose cutting and filleting device N2-IRF101	Designed for cutting at the carcass and filleting fresh and defrosted fish with length 220 ... 400 mm (mackerel, horse mackerel, herring and pilchard) and removing "bucklers" from mackerel	Productivity, pcs/min 120 Installed capacity, kW 2,2 Water consumption, m ³ /h, not more 8,2 Overall dimensions, mm 3205x2040x1560	

Machine for cutting of small fish N2-IRS	The machine is designed for cutting of fish length of 140 ... 300 mm on the carcass with the mechanism of economical cut of the head, removing viscera and the caudal fin	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td>300</td> </tr> <tr> <td>Installed capacity, kW</td> <td>2,05</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td>3</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>2770x1450x1590</td> </tr> <tr> <td>Weight, kg</td> <td>1150</td> </tr> </table>	Productivity, pcs/min	300	Installed capacity, kW	2,05	Water consumption, m ³ /h, not more	3	Overall dimensions, mm	2770x1450x1590	Weight, kg	1150			
Productivity, pcs/min	300														
Installed capacity, kW	2,05														
Water consumption, m ³ /h, not more	3														
Overall dimensions, mm	2770x1450x1590														
Weight, kg	1150														
Filleting device N2-IFA201	Designed for filleting of headless fish with length 220...400 mm (scad, herring, mackerel, sardinella and other fish species having similar geometrical shape)	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td>60</td> </tr> <tr> <td>Installed capacity, kW</td> <td>1,5</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td>0,5</td> </tr> <tr> <td>Water pressure, kgf/sm²</td> <td>2</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>1100x750x1500</td> </tr> <tr> <td>Weight, kg</td> <td>420</td> </tr> </table>	Productivity, pcs/min	60	Installed capacity, kW	1,5	Water consumption, m ³ /h, not more	0,5	Water pressure, kgf/sm ²	2	Overall dimensions, mm	1100x750x1500	Weight, kg	420	
Productivity, pcs/min	60														
Installed capacity, kW	1,5														
Water consumption, m ³ /h, not more	0,5														
Water pressure, kgf/sm ²	2														
Overall dimensions, mm	1100x750x1500														
Weight, kg	420														
Filleting machine A8-IF4-R	The machine is designed for processing torpedo-shaped and spindle-shaped fish length 250 ... 800 mm	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td>40</td> </tr> <tr> <td>Installed capacity, kW</td> <td>1,1</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td>0,18</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>751x924x625</td> </tr> <tr> <td>Weight, kg</td> <td>124</td> </tr> </table>	Productivity, pcs/min	40	Installed capacity, kW	1,1	Water consumption, m ³ /h, not more	0,18	Overall dimensions, mm	751x924x625	Weight, kg	124			
Productivity, pcs/min	40														
Installed capacity, kW	1,1														
Water consumption, m ³ /h, not more	0,18														
Overall dimensions, mm	751x924x625														
Weight, kg	124														
Squid cutting machine N2-IRA120	Designed for removing head, tentacles and viscera (filleting if required) of fresh, refrigerated and defrosted squid with a mantle length of 140 ... 300 mm	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td>30</td> </tr> <tr> <td>Installed capacity, kW</td> <td>1,67</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td>2</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>2100x1566x1360</td> </tr> <tr> <td>Weight, kg</td> <td>800</td> </tr> </table>	Productivity, pcs/min	30	Installed capacity, kW	1,67	Water consumption, m ³ /h, not more	2	Overall dimensions, mm	2100x1566x1360	Weight, kg	800			
Productivity, pcs/min	30														
Installed capacity, kW	1,67														
Water consumption, m ³ /h, not more	2														
Overall dimensions, mm	2100x1566x1360														
Weight, kg	800														
Conveyor for cutting with 6 work places															



Equipment for dosing and filling


<p>Filling machine INA115</p>	<p>Filling machine is designed for dosing and packing of various fish species, seafood, poultry meat and other products in cans No. 2, 3, 5, 6, 8</p>	<table border="0"> <tr> <td>Productivity, cans/min</td> <td>40...65</td> </tr> <tr> <td>Installed capacity, kW</td> <td>3,35</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td>0,5</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>1500x1660x1610</td> </tr> <tr> <td>Weight, kg</td> <td>1800</td> </tr> </table>	Productivity, cans/min	40...65	Installed capacity, kW	3,35	Water consumption, m ³ /h, not more	0,5	Overall dimensions, mm	1500x1660x1610	Weight, kg	1800							
Productivity, cans/min	40...65																		
Installed capacity, kW	3,35																		
Water consumption, m ³ /h, not more	0,5																		
Overall dimensions, mm	1500x1660x1610																		
Weight, kg	1800																		
<p>Multipurpose filling machine INA116A (with loading device)</p>	<p>Machine is designed for dosing and packing of various fish species and other seafood into the cylindrical, rectangular, oval and elliptic cans (№ 1, 2, 3, 5, 6, 8, 21, 22, 38, 17, 19, 56)</p>	<table border="0"> <tr> <td>Productivity, cans/min</td> <td></td> </tr> <tr> <td>- for cylindrical cans</td> <td>75, 90, 125</td> </tr> <tr> <td>- for cans № 19, 19A</td> <td>37, 45, 63</td> </tr> <tr> <td>- for cans № 17, 17A, 56</td> <td>75, 90, 125</td> </tr> <tr> <td>Installed capacity, kW</td> <td>3,75</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td>0,29</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>1480x1200x1500</td> </tr> <tr> <td>Weight, kg</td> <td>1656</td> </tr> </table>	Productivity, cans/min		- for cylindrical cans	75, 90, 125	- for cans № 19, 19A	37, 45, 63	- for cans № 17, 17A, 56	75, 90, 125	Installed capacity, kW	3,75	Water consumption, m ³ /h, not more	0,29	Overall dimensions, mm	1480x1200x1500	Weight, kg	1656	
Productivity, cans/min																			
- for cylindrical cans	75, 90, 125																		
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Installed capacity, kW	3,75																		
Water consumption, m ³ /h, not more	0,29																		
Overall dimensions, mm	1480x1200x1500																		
Weight, kg	1656																		
<p>Multipurpose filling machine INA125</p>	<p>The machine is designed for dosing and filling cylindrical and rectangular cans (№№ 1, 2, 3, 5, 6, 8, 21, 22, 38, 56) with various species of split fish, non-split small-sized fish, split squid, meat and poultry</p>	<table border="0"> <tr> <td>Productivity, cans/min</td> <td>45...75</td> </tr> <tr> <td>Installed capacity, kW</td> <td>2,75</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td>0,29</td> </tr> <tr> <td>Overall dimensions, mm</td> <td></td> </tr> <tr> <td>- with one platform, INA125-1P</td> <td>1690x1080x2130</td> </tr> <tr> <td>- with two platforms</td> <td>1580x1650x2130</td> </tr> <tr> <td>Weight, kg</td> <td>1520</td> </tr> <tr> <td>INA125-1P</td> <td>1460</td> </tr> </table>	Productivity, cans/min	45...75	Installed capacity, kW	2,75	Water consumption, m ³ /h, not more	0,29	Overall dimensions, mm		- with one platform, INA125-1P	1690x1080x2130	- with two platforms	1580x1650x2130	Weight, kg	1520	INA125-1P	1460	
Productivity, cans/min	45...75																		
Installed capacity, kW	2,75																		
Water consumption, m ³ /h, not more	0,29																		
Overall dimensions, mm																			
- with one platform, INA125-1P	1690x1080x2130																		
- with two platforms	1580x1650x2130																		
Weight, kg	1520																		
INA125-1P	1460																		
<p>Universal packing machine INA130</p>	<p>The machine is designed for dosing and filling cylindrical cans № 5, 6, 38 with fish of different species, split on the carcass, non-split small-sized fish, split squid.</p>	<table border="0"> <tr> <td>Productivity, cans/min</td> <td>65...110</td> </tr> <tr> <td>Installed capacity, kW</td> <td>2,95</td> </tr> <tr> <td>Water consumption, m³/h, not more</td> <td>0,29</td> </tr> <tr> <td>Overall dimensions, mm</td> <td></td> </tr> <tr> <td>- with one platform, INA130-01-1P</td> <td>1700x1080x2330</td> </tr> <tr> <td>- with two platforms, INA130-01</td> <td>1580x1720x2330</td> </tr> <tr> <td>Weight, kg</td> <td>1620</td> </tr> <tr> <td>INA130-01-1P</td> <td>1560</td> </tr> </table>	Productivity, cans/min	65...110	Installed capacity, kW	2,95	Water consumption, m ³ /h, not more	0,29	Overall dimensions, mm		- with one platform, INA130-01-1P	1700x1080x2330	- with two platforms, INA130-01	1580x1720x2330	Weight, kg	1620	INA130-01-1P	1560	
Productivity, cans/min	65...110																		
Installed capacity, kW	2,95																		
Water consumption, m ³ /h, not more	0,29																		
Overall dimensions, mm																			
- with one platform, INA130-01-1P	1700x1080x2330																		
- with two platforms, INA130-01	1580x1720x2330																		
Weight, kg	1620																		
INA130-01-1P	1560																		



Rotary filler N40-INA140	Designed for dosing and filling cans (№ 1, 2, 3, 5, 6, 8, 9, 38, 56) with fruits and vegetables in general form (peas, beans) or cut into cubes the size of 5x5x5 to 10x10x10 (carrot, onion) with volume of dosing 25 ... 350 cm ³ (± 3%)	<table border="0"> <tr> <td>Productivity, cans/min</td> <td>100...150</td> </tr> <tr> <td>Installed capacity, kW</td> <td>1,1</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>1450x1150x1560</td> </tr> <tr> <td>Weight, kg</td> <td>980</td> </tr> </table>	Productivity, cans/min	100...150	Installed capacity, kW	1,1	Overall dimensions, mm	1450x1150x1560	Weight, kg	980									
Productivity, cans/min	100...150																		
Installed capacity, kW	1,1																		
Overall dimensions, mm	1450x1150x1560																		
Weight, kg	980																		
Rotary doser N2-IDA502	Multipurpose doser for filling of aluminum, tin cans and glass jars with semi-liquid and pasty products of all kinds	<table border="0"> <tr> <td>Productivity, cans/min</td> <td>200</td> </tr> <tr> <td>Installed capacity, kW</td> <td>1,1</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>1450x1150x1560</td> </tr> <tr> <td>Weight, kg</td> <td>980</td> </tr> </table>	Productivity, cans/min	200	Installed capacity, kW	1,1	Overall dimensions, mm	1450x1150x1560	Weight, kg	980									
Productivity, cans/min	200																		
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Overall dimensions, mm	1450x1150x1560																		
Weight, kg	980																		
Rotary doser N2-IDA507	Multipurpose doser for filling of aluminum, tin cans and glass jars with semi-liquid and pasty products of all kinds	<table border="0"> <tr> <td>Productivity, cans/min</td> <td>125</td> </tr> <tr> <td>Range of dosing, sm³</td> <td>15...350</td> </tr> <tr> <td>Dosing accuracy, gr.</td> <td>± 2</td> </tr> <tr> <td>Diameter of can, mm</td> <td>73...100</td> </tr> <tr> <td>Height of can, mm</td> <td>30...56</td> </tr> <tr> <td>Installed capacity, kW</td> <td>1,1</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>1450x1100x1900</td> </tr> <tr> <td>Weight, kg</td> <td>960</td> </tr> </table>	Productivity, cans/min	125	Range of dosing, sm ³	15...350	Dosing accuracy, gr.	± 2	Diameter of can, mm	73...100	Height of can, mm	30...56	Installed capacity, kW	1,1	Overall dimensions, mm	1450x1100x1900	Weight, kg	960	
Productivity, cans/min	125																		
Range of dosing, sm ³	15...350																		
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Diameter of can, mm	73...100																		
Height of can, mm	30...56																		
Installed capacity, kW	1,1																		
Overall dimensions, mm	1450x1100x1900																		
Weight, kg	960																		
Rotary doser N2-IDA540	Designed to fill cans № 1, 2, 3, 5, 8, 9, 38, 56 with semi-liquid and pasty products	<table border="0"> <tr> <td>Productivity, cans/min</td> <td>63-150</td> </tr> <tr> <td>Range of dosing, sm³</td> <td>50...500</td> </tr> <tr> <td>Dosing accuracy, %</td> <td>± 3</td> </tr> <tr> <td>Volume of the tank, l, not more</td> <td>110</td> </tr> <tr> <td>Air pressure, MPa</td> <td>0,6</td> </tr> <tr> <td>Air consumption, m³/s</td> <td>5,5 x 10⁻⁵</td> </tr> <tr> <td>Nominal capacity of receiver, kW, not more</td> <td>1,1</td> </tr> </table>	Productivity, cans/min	63-150	Range of dosing, sm ³	50...500	Dosing accuracy, %	± 3	Volume of the tank, l, not more	110	Air pressure, MPa	0,6	Air consumption, m ³ /s	5,5 x 10 ⁻⁵	Nominal capacity of receiver, kW, not more	1,1			
Productivity, cans/min	63-150																		
Range of dosing, sm ³	50...500																		
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Air pressure, MPa	0,6																		
Air consumption, m ³ /s	5,5 x 10 ⁻⁵																		
Nominal capacity of receiver, kW, not more	1,1																		




Machine for dosing salt 2688-10	Mounted on conveyor for cans № 3, 6, 8; volume of dosing – 3-6 g.	Productivity, cans/min Overall dimensions, mm	90 230x330x292 
Forcemeat filling machine N2-ITL218	The machine is designed for volumetric dosing of forcemeat mixture, forming cylindrical meat balls and filling cans № 2, 3, 8 with it	Productivity, cans/min Nominal capacity of receivers, kW Overall dimensions, mm Weight, kg	45...100 1,1 1240x740x1580 550 

Equipment for closing of filled cans




Automatic closing machine AZB	Designed for closing round cans № 8, 9 (with a diameter of 50 to 100 mm and a height of 35 to 125 mm)	Productivity, cans/min Installed capacity, kW Overall dimensions, mm Weight, kg	100 3,03 1800x1110x1950 550 
Sealing machine AUB-100	Designed for sealing, registration and delivery of glass jars. It is used for sealing jars with crown neck type III and screw metal tops ("twist-off"), having volume from 250 to 1000 cm ³ .	Productivity, cans/min Diameter of cap, mm Installed capacity, kW Overall dimensions, mm - sealing part - caps feeding machine Weight, kg - sealing part - caps feeding machine	100 58, 66, 82 2,05 1800x750x2000 1350x720x2600 530 470 



Leak testing machine AKG	Designed for leak test package "twist-off", registration of ready and defective products	<table border="0"> <tr> <td>Productivity, cans/min</td> <td>100</td> </tr> <tr> <td>Cans' size, mm</td> <td></td> </tr> <tr> <td>- diameter</td> <td>72...106</td> </tr> <tr> <td>- height</td> <td>106...162</td> </tr> <tr> <td>Installed capacity, kW</td> <td>0, 43</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>1800x470x1840</td> </tr> <tr> <td>Weight, kg</td> <td>225</td> </tr> </table>	Productivity, cans/min	100	Cans' size, mm		- diameter	72...106	- height	106...162	Installed capacity, kW	0, 43	Overall dimensions, mm	1800x470x1840	Weight, kg	225	
Productivity, cans/min	100																
Cans' size, mm																	
- diameter	72...106																
- height	106...162																
Installed capacity, kW	0, 43																
Overall dimensions, mm	1800x470x1840																
Weight, kg	225																

Heating equipment																									
Breeding machine N2-ITL505-02	Machine is designed for breeding of fish and meat pieces, small fish trunks before frying	<table border="0"> <tr> <td>Productivity, for fish, kg/h</td> <td>200</td> </tr> <tr> <td>Installed capacity, kW</td> <td>1,5</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>3400x1200x2200</td> </tr> <tr> <td>Weight, kg</td> <td>1000</td> </tr> </table>	Productivity, for fish, kg/h	200	Installed capacity, kW	1,5	Overall dimensions, mm	3400x1200x2200	Weight, kg	1000															
Productivity, for fish, kg/h	200																								
Installed capacity, kW	1,5																								
Overall dimensions, mm	3400x1200x2200																								
Weight, kg	1000																								
Frying oven with cooler N2-ITA302	Designed for frying fish and formed minced products	<table border="0"> <tr> <td>Productivity, kg/h</td> <td></td> </tr> <tr> <td>- fish</td> <td>125</td> </tr> <tr> <td>- minced products (maximum thickness – 15 mm)</td> <td>150</td> </tr> <tr> <td>Installed capacity, kW</td> <td>66,2</td> </tr> <tr> <td>Processing time, min</td> <td>7...15</td> </tr> <tr> <td>Oil temperature, °C</td> <td>150...170</td> </tr> <tr> <td>Volume of oil in the oven, kg</td> <td>200</td> </tr> <tr> <td>Water consumption, m³/h</td> <td>0,2</td> </tr> <tr> <td>Overall dimensions of oven, mm</td> <td>4000x1600x1800</td> </tr> <tr> <td>Overall dimensions of cooler, mm</td> <td>3200x1660x3000</td> </tr> <tr> <td>Weight without oil, kg</td> <td>1200+1720</td> </tr> </table>	Productivity, kg/h		- fish	125	- minced products (maximum thickness – 15 mm)	150	Installed capacity, kW	66,2	Processing time, min	7...15	Oil temperature, °C	150...170	Volume of oil in the oven, kg	200	Water consumption, m ³ /h	0,2	Overall dimensions of oven, mm	4000x1600x1800	Overall dimensions of cooler, mm	3200x1660x3000	Weight without oil, kg	1200+1720	
Productivity, kg/h																									
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Volume of oil in the oven, kg	200																								
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Overall dimensions of oven, mm	4000x1600x1800																								
Overall dimensions of cooler, mm	3200x1660x3000																								
Weight without oil, kg	1200+1720																								



Compact blancher N2-ITA210	Designed for blanching products packed in cans № 2, 3, 6, 8	<table border="0"> <tr> <td>Productivity for cans № 2, 3 (№№ 6, 8), pcs/min</td> <td>60 (40)</td> </tr> <tr> <td>Installed capacity, kW</td> <td>3,7</td> </tr> <tr> <td>Processing time, min</td> <td>30...45</td> </tr> <tr> <td>Temperature of blanching, °C</td> <td>95...98</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>5000x3500x2200</td> </tr> <tr> <td>Weight without oil, kg</td> <td>6000</td> </tr> </table>	Productivity for cans № 2, 3 (№№ 6, 8), pcs/min	60 (40)	Installed capacity, kW	3,7	Processing time, min	30...45	Temperature of blanching, °C	95...98	Overall dimensions, mm	5000x3500x2200	Weight without oil, kg	6000			
Productivity for cans № 2, 3 (№№ 6, 8), pcs/min	60 (40)																
Installed capacity, kW	3,7																
Processing time, min	30...45																
Temperature of blanching, °C	95...98																
Overall dimensions, mm	5000x3500x2200																
Weight without oil, kg	6000																
Water blancher FB	The machine is designed for processing of formed minced products, including meat balls as well as fish and meat pieces	<table border="0"> <tr> <td>Productivity, pcs/min</td> <td>250</td> </tr> <tr> <td>Installed capacity, kW</td> <td>7,7</td> </tr> <tr> <td>Processing time, min</td> <td>7...10</td> </tr> <tr> <td>Temperature of blanching, °C</td> <td>95...98</td> </tr> <tr> <td>Conveyor speed, m/s</td> <td>0,0033...0,0047</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>3000x780x1500</td> </tr> <tr> <td>Weight, kg</td> <td>1000</td> </tr> </table>	Productivity, pcs/min	250	Installed capacity, kW	7,7	Processing time, min	7...10	Temperature of blanching, °C	95...98	Conveyor speed, m/s	0,0033...0,0047	Overall dimensions, mm	3000x780x1500	Weight, kg	1000	
Productivity, pcs/min	250																
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Overall dimensions, mm	3000x780x1500																
Weight, kg	1000																
Bacon washing machine 10 KON	Designed for washing and scalding of meat, fish and vegetables pieces after smoking or other processing	<table border="0"> <tr> <td>Productivity, kg/h</td> <td>300</td> </tr> <tr> <td>Installed capacity (tubular heaters), kW</td> <td>28,60 (28,35)</td> </tr> <tr> <td>Processing time, s</td> <td>3</td> </tr> <tr> <td>Water temperature, °C</td> <td>90</td> </tr> <tr> <td>Conveyor speed, m/s</td> <td>0,25</td> </tr> <tr> <td>Overall dimensions, mm</td> <td>1450x1330x1350</td> </tr> </table>	Productivity, kg/h	300	Installed capacity (tubular heaters), kW	28,60 (28,35)	Processing time, s	3	Water temperature, °C	90	Conveyor speed, m/s	0,25	Overall dimensions, mm	1450x1330x1350			
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Processing time, s	3																
Water temperature, °C	90																
Conveyor speed, m/s	0,25																
Overall dimensions, mm	1450x1330x1350																

Sterilization equipment

<p>Vertical autoclave with control panel N2-ITA602</p>	<p>Small size basket vertical autoclave intended for use on fishing vessels</p>	<table border="0"> <tr> <td>Productivity (at autoclave capacity 262 cans No. 8), tubes/shift</td> <td style="text-align: right;">1,22</td> </tr> <tr> <td>Effective capacity, l</td> <td style="text-align: right;">250</td> </tr> <tr> <td>Sterilization temperature, °C</td> <td style="text-align: right;">120</td> </tr> <tr> <td>Working pressure, MPa (kgf/cm²)</td> <td style="text-align: right;">28,60 (28,35)</td> </tr> <tr> <td>- by sterilization</td> <td style="text-align: right;">0,2 (2,0)</td> </tr> <tr> <td>- by cooling</td> <td style="text-align: right;">0,3 (3,0)</td> </tr> <tr> <td>Consumption per cycle of:</td> <td></td> </tr> <tr> <td>- steam, kg</td> <td style="text-align: right;">15</td> </tr> <tr> <td>- fresh water, m³</td> <td style="text-align: right;">0,5</td> </tr> <tr> <td>- pressed air, m³/s</td> <td style="text-align: right;">0,002</td> </tr> <tr> <td>Overall dimensions, mm</td> <td style="text-align: right;">1204x1007x1360 (1933 with open top)</td> </tr> <tr> <td>Weight, kg</td> <td style="text-align: right;">420</td> </tr> </table>	Productivity (at autoclave capacity 262 cans No. 8), tubes/shift	1,22	Effective capacity, l	250	Sterilization temperature, °C	120	Working pressure, MPa (kgf/cm ²)	28,60 (28,35)	- by sterilization	0,2 (2,0)	- by cooling	0,3 (3,0)	Consumption per cycle of:		- steam, kg	15	- fresh water, m ³	0,5	- pressed air, m ³ /s	0,002	Overall dimensions, mm	1204x1007x1360 (1933 with open top)	Weight, kg	420	
Productivity (at autoclave capacity 262 cans No. 8), tubes/shift	1,22																										
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Overall dimensions, mm	1204x1007x1360 (1933 with open top)																										
Weight, kg	420																										
<p>Vertical autoclave with control panel N2-ITL206-02</p>	<p>Automatic system for sterilization of canned food with mechanized loading and unloading without using baskets</p>	<table border="0"> <tr> <td>Internal diameter, mm</td> <td style="text-align: right;">1000</td> </tr> <tr> <td>Sterilization temperature, °C</td> <td style="text-align: right;">112...130</td> </tr> <tr> <td>Working pressure, kgf/sm²</td> <td style="text-align: right;">3</td> </tr> <tr> <td>Overall dimensions, mm</td> <td style="text-align: right;">1204x1007x1360</td> </tr> </table>	Internal diameter, mm	1000	Sterilization temperature, °C	112...130	Working pressure, kgf/sm ²	3	Overall dimensions, mm	1204x1007x1360																	
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<p>Horizontal autoclave for sterilization of canned food MAG 1100/3</p>	<p>Three-basket autoclave used for sterilization of canned food</p>	<table border="0"> <tr> <td>Capacity, pcs</td> <td></td> </tr> <tr> <td>- for can №9</td> <td style="text-align: right;">1890</td> </tr> <tr> <td>- for can №6</td> <td style="text-align: right;">2370</td> </tr> <tr> <td>- for glass jar III-58-350</td> <td style="text-align: right;">3003</td> </tr> <tr> <td>Sterilization temperature, °C</td> <td style="text-align: right;">130</td> </tr> <tr> <td>Working pressure, kgf/sm²</td> <td style="text-align: right;">3,5</td> </tr> <tr> <td>Technological need (pressure):</td> <td></td> </tr> <tr> <td>- water, m³/cycle</td> <td style="text-align: right;">2,5</td> </tr> <tr> <td>-steam, kg/cycle</td> <td style="text-align: right;">300</td> </tr> <tr> <td>-air, l/min</td> <td style="text-align: right;">500</td> </tr> <tr> <td>Overall dimensions, mm</td> <td style="text-align: right;">3300x2200x2000</td> </tr> <tr> <td>Weight, kg</td> <td style="text-align: right;">2000</td> </tr> </table>	Capacity, pcs		- for can №9	1890	- for can №6	2370	- for glass jar III-58-350	3003	Sterilization temperature, °C	130	Working pressure, kgf/sm ²	3,5	Technological need (pressure):		- water, m ³ /cycle	2,5	-steam, kg/cycle	300	-air, l/min	500	Overall dimensions, mm	3300x2200x2000	Weight, kg	2000	
Capacity, pcs																											
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-air, l/min	500																										
Overall dimensions, mm	3300x2200x2000																										
Weight, kg	2000																										

<p>Set of equipment for sterilization of canned food with automated system, controlling process of sterilization N2-ITL209-02</p>	<p>Loading and unloading of cans is carried out mechanically. The complex may comprise from 2 to 14 sterilizers. The capacity of each sterilizer - 1500 cans № 3,6.</p>	<table> <tr> <td>Productivity of 6 sterilizers for can №3, cans/min</td> <td>72</td> </tr> <tr> <td>Sterilization temperature, °C</td> <td>112...130</td> </tr> <tr> <td>Working pressure, kgf/sm²</td> <td>3,5</td> </tr> <tr> <td>Technological need (pressure) for 6 sterilizers:</td> <td></td> </tr> <tr> <td>- water, m³/h (Pa)</td> <td>3,8(0,3...0,4)</td> </tr> <tr> <td>-steam, kg/h (Pa)</td> <td>280 (0,4...0,5)</td> </tr> <tr> <td>-air, m³/h (Pa))</td> <td>16 (0,5...0,6)</td> </tr> <tr> <td>Overall dimensions (set of 6 sterilizers, mm</td> <td>12500x2180(3400)x3200</td> </tr> <tr> <td>Weight, kg</td> <td>12000</td> </tr> </table>	Productivity of 6 sterilizers for can №3, cans/min	72	Sterilization temperature, °C	112...130	Working pressure, kgf/sm ²	3,5	Technological need (pressure) for 6 sterilizers:		- water, m ³ /h (Pa)	3,8(0,3...0,4)	-steam, kg/h (Pa)	280 (0,4...0,5)	-air, m ³ /h (Pa))	16 (0,5...0,6)	Overall dimensions (set of 6 sterilizers, mm	12500x2180(3400)x3200	Weight, kg	12000	
Productivity of 6 sterilizers for can №3, cans/min	72																				
Sterilization temperature, °C	112...130																				
Working pressure, kgf/sm ²	3,5																				
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- water, m ³ /h (Pa)	3,8(0,3...0,4)																				
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Overall dimensions (set of 6 sterilizers, mm	12500x2180(3400)x3200																				
Weight, kg	12000																				
<p>Line for varnishing and drying of inner and outer surfaces of the cans and tops N2-LZBK</p>	<p>The line is designed for varnishing and drying the interior and exterior surfaces of cylindrical cans and lids</p>	<table> <tr> <td>Sizes of cans and lids, mm</td> <td></td> </tr> <tr> <td>- internal diameter</td> <td>74...99</td> </tr> <tr> <td>-height</td> <td>21...57</td> </tr> </table>	Sizes of cans and lids, mm		- internal diameter	74...99	-height	21...57													
Sizes of cans and lids, mm																					
- internal diameter	74...99																				
-height	21...57																				

Support equipment

<p>Bath with a basket for fish</p>			
<p>Tables</p>			
<p>Scraper conveyor MRP-04</p>	<p>Intended for transportation of intact fish of different species, as well as fish, split at the carcass or fillet</p>	<p>Width of working canvas, mm 540 Conveyor speed, m/s 0,03...0,2 Overall dimensions, mm 2943x770x1690 Weight, kg, not more 300</p>	