

DRY-SALTING UNIT DS-1000

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# Dry-salting system for smokehouses



The Dry-salting unit DS-1000 is developed to dry-salt fish fillets directly on smoking grids. The system is for smokehouses that are dry-salting.

The dosing unit is adjusted so that it applies less salt on the tail of the fillet than on the rest of the fillet. The quantity of salt can be adjusted by an electronic speed control.

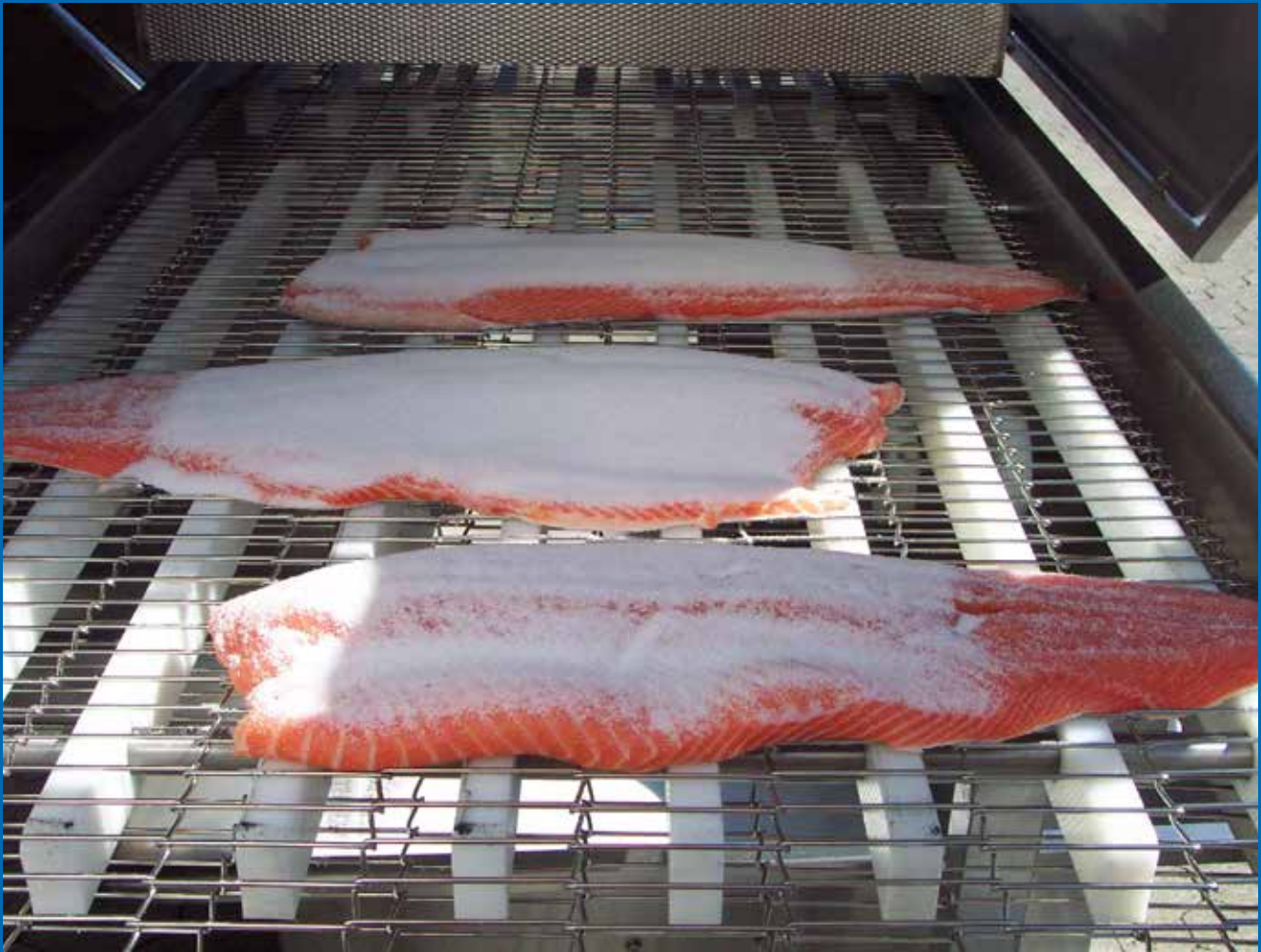
The conveyor belt is designed so that it can be removed sideways for cleaning. This way, the machine is very easy to clean.

The machine requires dry salt and sugar. If the automatic machine is placed in a moist environment, it requires a constructed cabinet to keep the salt dosing 100% moisture-free.

## Technology

The belt has electronic speed control for variable speed, making it easy to install the machine in an existing production flow.

The cabinet in the machine is double sealed with heating elements to avoid condensation.



## Technical specifications

Operators	1 – 2 persons
Fillet sizes	All sizes
Capacity	2 – 5 grids/min
Weight	800 kg
Dimensions, LxWxH	2400 x 2000 x 2300 mm
Electrical connection	3 x 400 V, 50 Hz*

\* Please contact our sales team for other power connection possibilities.





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