



BERITECH

Solutions Driven by People.



BE-5200 | Deslimer Series For Efficient Desliming of Salmonids.

- Optional deheading stations and a Clean-in-Place (CIP) system.
- Reduced water consumption through recirculation.
- Hygienic open-frame design for easy cleaning.
- Specifically designed for salmonids.
- Available in three models, two of which feature deheading stations.

BE-5200 Series

Enhancing Food Safety with Advanced Solutions

The Beritech BE-5200 Deslimer series is engineered to meet high hygienic standards, offering efficient removal of slime and bacteria from salmonids for a cleaner and safer product.

To complement its level of hygiene and efficiency, especially for salmon processors planning to recycle water in the desliming process, it is strongly recommended to pair the BE-5200 series with our Clean-In-Place

(CIP) system. This combination provides an optimal solution for desliming salmonids, ensuring the highest standards of efficiency and hygiene are maintained.

The Beritech BE-5201 model supports the integration of optional manual deheading stations, tailored for either two or four operators (models BE-5211 and BE-5221, respectively).

These stations are equipped with belly rinse pipes designed to thoroughly clean the abdominal cavity of the salmon, enhancing the overall quality and safety of the product.

Machine



Model	BE-5201	BE-5211	BE-5221
Deheading Stations	0	2	4
Dimensions LxWxH	2240 x 1100 mm	3350 x 2175 mm	4400 x 2175 mm
Capacity	30 fish/min	30 fish/min	30 fish/min
Power Consumption	2.4 kW	2.4 kW	2.4 kW
Water Consumption	25 liters/min	33 liters/min	33 liters/min
Electricity	3 x 400V + N + PE / 3 x 220V + PE	3 x 400V + N + PE / 3 x 220V + PE	3 x 400V + N + PE / 3 x 220V + PE
Weight Approx.	515 kg	735 kg	925 kg