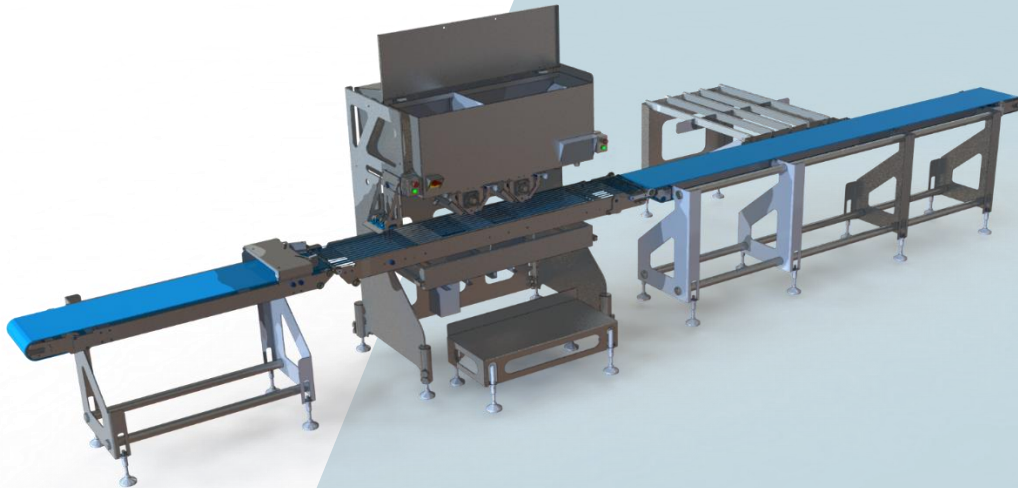




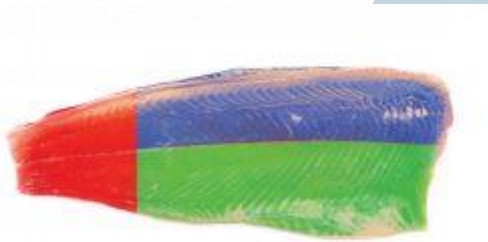
NSD 1-2 R

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The NSD system in the advanced line is the pinnacle of what is achievable with the NSD technology. The advanced system is used for the small or medium sized factory that needs automated drysalting. The advanced system recognizes the way the fillet is placed in the machine and doses accordingly. This gives the user the possibility to place the fillets any way they want, and even run 1 lane drysalting.



Each salmon is measured by a high quantity of lasers to determine its physical size and direction on the belt. A proportionate amount of salt is applied specific to each fillet's location (belly side left or right). The machine can also double as a spice doser and combine salt and spice as in production of gravadlax.



The NSD system puts more salt on the meaty parts (blue), very low amounts on the belly (green) and gives less or no salt on the tail (red).

The NSD advanced can be made in different layouts according to customer needs. Advanced functions on the machine allow the user to set it up as a dry salter, combi salt and spice or as a spice doser with a flick of a switch.

ADVANTAGES

- Uniform product – same salt content in all fillets
- Keep dry salting as an inline process and reduce labor costs.
- No flushing after curing and reduce salt waste by up to 80%

FEATURES

- Different layouts available
- Heated hopper allow salt to remain dry
- Large hopper with capacity of up to 240 liters
- Built in internet connection for fast support.
- Your choice of belt type
- Several add-on options