



NSD 2-2 Dry Salter

NSD drysalter

The NSD system is a unique drysalter especially developed for smoked salmon production. The machine is extremely innovative and will effectively measure each fillet to ensure a proportionate salt application to each fillet. This gives you an extremely precise application of salt resulting in massive savings in salt waste, and it will effectively keep this part of the process in-line while reducing manual labor.



Each salmon is measured with a series of lasers to determine its physical size and a proportionate amount of salt is applied. As this is kept in line the moving of fillets onto rakes after drysalting is the only manual step needed. Next step in the process is curing.



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

The NSD can be supplied in different layouts with 1 or 2 lane configurations, a variety of automated functions and always allow the user to have different recipes stored in the machine e.g., for drysalting vs combi salting.

ADVANTAGES

- Uniform product – same salt content in all fillets
- Keep drysalting 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 layout options.