



**SELO**



# FISH COOKING AND COOLING LINE

## PRODUCTS



Salmon



Tuna



Cod



White fish



from process  
to product



*Let's work together!*

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## APPLICATIONS

- Preparation and cooking of fish fillets while preserving premium quality
- Optimization of production processes, with capacities from 1000 kg per hour up to 4000 kg per hour
- Flexibility in sizes and shapes to meet various market demands

## SPECIFICATIONS FISH COOKING AND COOLING LINE

- Inlet adjustment & infeed system
- Continuous cooking steam tunnel technology
- Cooling fans and spray bar
- Fish oil collecting funnel



## BENEFITS

- Steam cooking technology maintains consistent quality and nutrient preservation
- Fish oil recuperation; easy and efficient method for recuperation and filtering Omega-oils
- Yield improvement due to steam tunnel technology
- Continuous production process leading to labor cost savings and greater product integrity
- Tailored solutions for your production needs

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