



BERITECH

Solutions Driven by People.



BE-5200 | Deslimer Series

For Efficient Desliming of Salmonids.

- 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.

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 dosing unit. 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).

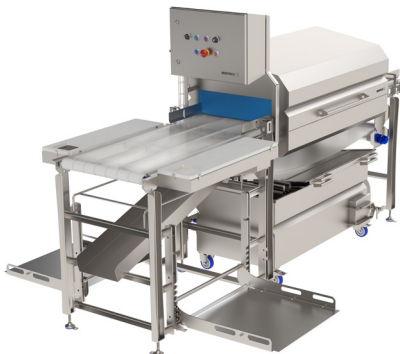
These stations are equipped with belly rinse pipes designed to thoroughly clean the abdominal cavity of the salmon, enhancing the overall quality and safety of the product.

Machine

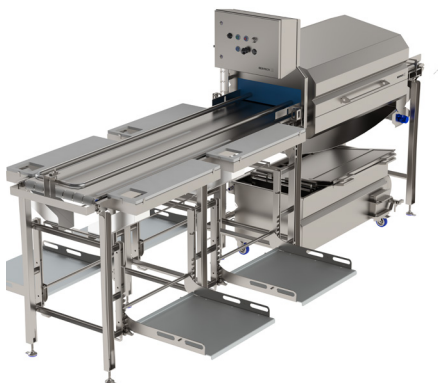
BE 5201



BE 5211



BE 5221



Model	BE-5201 0 Deheading Stations	BE-5211 2 Deheading Stations	BE-5221 4 Deheading Stations
Dimensions LxWxH	2256 x 1807 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