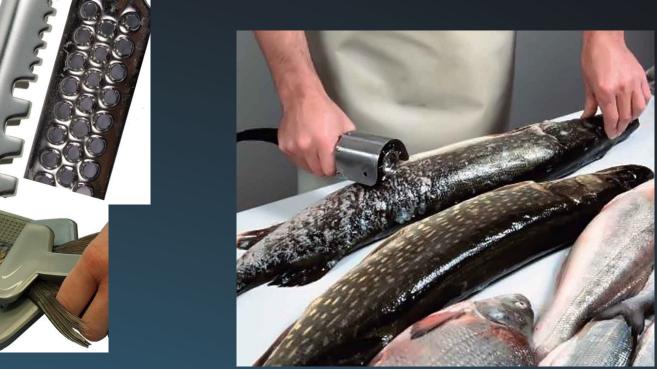




Innovative fish descaling - method and device Polish patents no 226155 and no 226156



The process of removing the scales from a fish is known as "scaling or descaling" and individually can be done on a single fish:



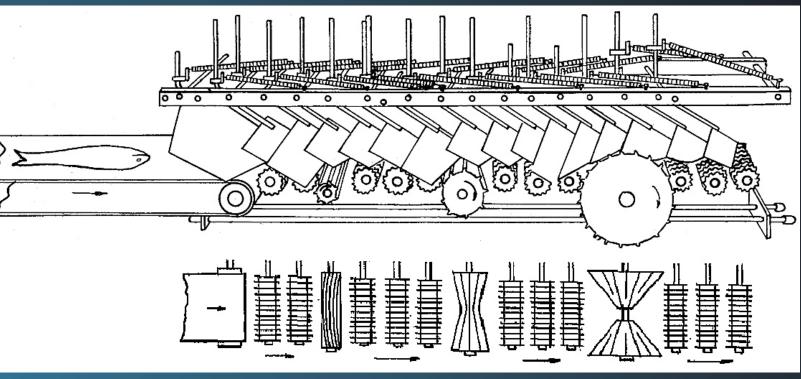


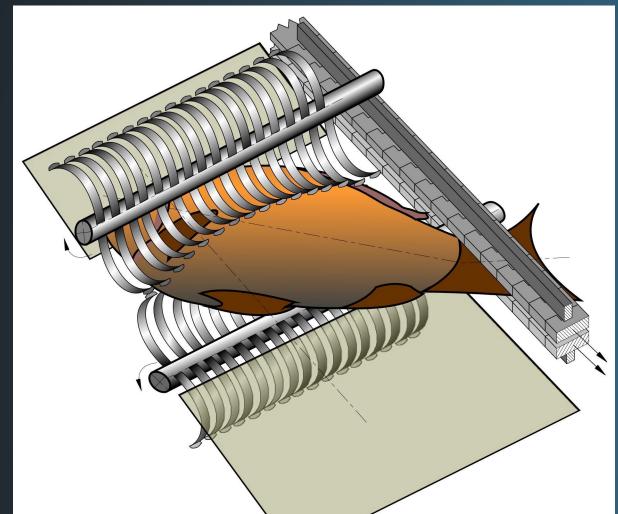
manually with kitchen gadgets

with hand-held electric fish scaler

with scaler machine

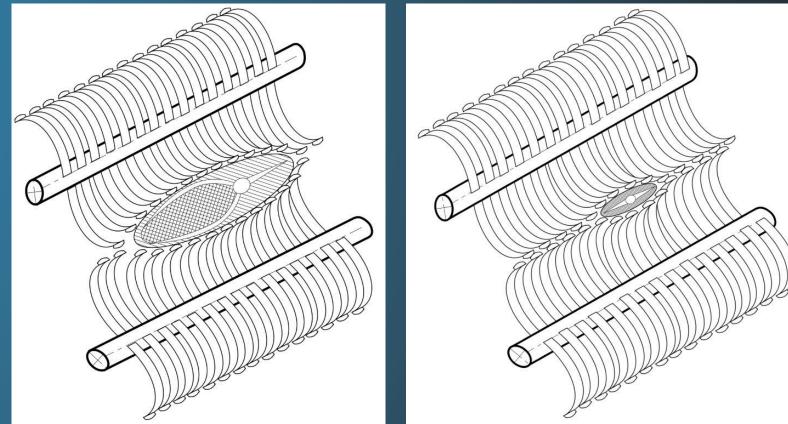
The fish scaling machines have a series of revolving rolls. Their shapes and sizes are fitted to descaled fish. Thus descaling the fish of different size and shape requires either exchange of rolls series or application of another descaler.

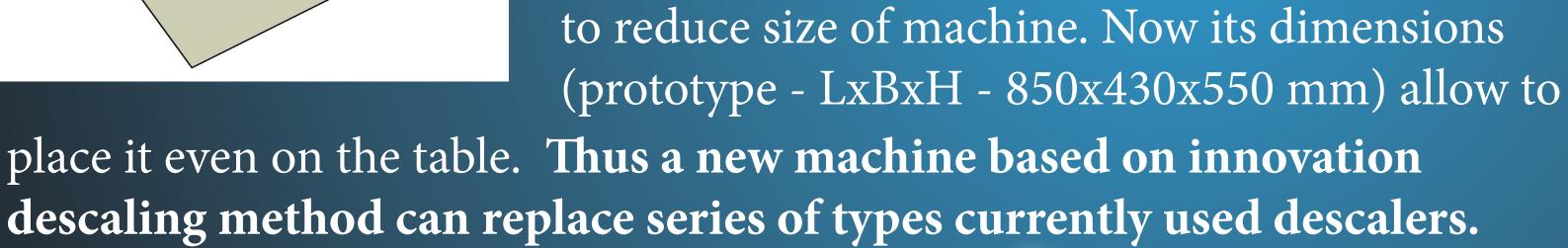




For the avoidance of such inconveniences in NMFRI the innovation scaling method was designed. In this method the series of stiff scaling rollers are replaced with flexible metallic scrapers. The scrapers can adapt to fish shape on both its sides, thus they can scaling fish of **different size and species**.

Application of one pair of flexible scrappers scaling both side of fish at the same time allowed









Fish before descaling



Fish after descaling

In industrial conditions fish like: bream, roach, sea bass and sea bream were descaled in the prototype. It was found that the prototype replaced the work of three employees and descaled all these fish species correctly.



Dr. Eng. Mariusz Kosmowski



