



FOOD PROCESSING
EQUIPMENT



Why choose a Cretel solution?

Skinning results

The aim is to always go for excellent skinning results and the required yield **in consultation with the customer**. We constantly put focus on **optimizing our products**. It is key for us to continuously seek for the best solution for the customer.

Open, safe & hygienic design

We develop our machines according to **the highest hygienic and safety standards**. This is a result of over 50 years experience.

When reliability becomes important

Working with Cretel is working with a **reliable partner** creating high-end solutions. Cretel as part of the ATS Group is built on a solid base which is able to fulfil its commitments and to build a **long term relationship** with its dealers and customers.



FOOD PROCESSING
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Reliable food processing
equipment for the
fish industry.



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F360M New manual table top fish skinner

F360M, the new generation manual table top skinner covers all the functions of the popular 362 and 365, has a newly designed hygienic frame with a **new cleaning system, comb and lamelles combined in one piece**. This machine is available for silver, regular and deep skin. Will be available with **star roller** in terms of cleaning system for fish with thicker and tougher skin. We have improved the entry of the machine: angled instead of straight. So the F360M has become the ultimate allround manual table top fish skinner.

APPLICATION

F360M sharp – Equipped with a blade holder skinning shoe for skinning of all kinds of fish, either whole or filleted, such as bream, carp, grouper, mahi-mahi, perch, pike, salmon, trout, tilapia and others. Skinning methods: silver, regular and deep skin.

F360M blunt – The blunt skinning shoe for skinning a wide variety of fish species, either whole or filleted, such as cod, flounder, halibut, mackerel, plaice, ray, skate and others. Skinning method: silver skin.

F360M blunt with star roller – For the perfect skinning of all kinds of whole fish and fillets such as squid, ray, skate wings and others.



F460A New automatic fish skinner

- Robust, ergonomic and hygienic design
- User friendly & safe
- Low & easy maintenance
- Lifting & pressing system are integrated in the hold down system
- Easy thickness control for silver, regular and deep skin
- No drop, preventing smaller fish to get stuck

APPLICATION

For accurate and high speed skinning of all kinds of fish fillets such as alaska pollak, bream, carp, cod, catfish, grouper, herring, hake, mahi-mahi, mackerel, perch, pike, salmon, snapper, tilapia and others.

460TAC Fully automatic fish skinner

- Safe operation with infeed & outfeed conveyors
- Hygienic design and easy to clean
- Specific skinning shoe for silver skin or deep skin



APPLICATION

For skinning of all kinds of fish fillets such as alaska pollak, bream, carp, cod, catfish, grouper, herring, hake, mahi-mahi, mackerel, perch, pike, salmon, snapper, tilapia and others.

362

Manual table top fish skinner

- Robust and compact
- Adjustable water flow
- Easy and fast cleaning
- Blade holder or blunt skinning shoe



APPLICATION

362S – Equipped with a blade holder skinning shoe for skinning of all kinds of fish, either whole or filleted, such as bream, carp, grouper, mahi-mahi, perch, pike, salmon, trout, tilapia and others. Skinning methods: silver, regular and deep skin.

362F – The blunt skinning shoe for skinning a wide variety of fish species, either whole or filleted, such as cod, flounder, halibut, mackerel, plaice, ray, skate and others. Skinning method: silver skin.

460V

Manual standalone fish skinner

- Extra wide 460 mm working width
- No tools are required for changing blade
- Easy operation and hygienic design
- Adjustable water flow



APPLICATION

This manual skinner skins all flat and round fish species, either whole or filleted, such as plaice, whiting, squid, tilapia, salmon, cod, catfish and many more.

RS25



Manual fish scaler

- Designed for continuous use
- Extra spindle for large scales
- Safe in operation, securely insulated and tested up to 4000 V
- Spray water protected
- All outside parts are rustproof

APPLICATION

Fish descaling machine for fast and efficient removal of the scales from all kind of fishes. Designed for continuous use and equipped with an 1,5 and 2 meters cable length this manual descaling machine makes work easier.

Pinbone removers

All pin bone removers give you more speed, yield and efficiency.



Exos-221 Two-wheel

Exos-221 is the fastest and most efficient machine on the market, featuring our unique double head design.

- Double head design
- Adjustable speed for optimal efficiency
- Increased water flow for more efficient cleaning
- Easy cleaning No tools needed
- Hygienic Smooth design with no pockets
- Ergonomic grip

Exos-130 Single wheel

Exos-130 is our mid-range machine, comes in left or right hand versions, with our without in-built water cleaning.

- Smaller handle
- Lighter Weight is reduced by 35%
- Easy cleaning No tools needed for disassembly
- Hygienic Smooth design with no pockets
- Ergonomic handle Makes for warm and cosy operation

Exos Mini

Exos Mini is our low cost pinboner, a perfect tool for fish-shops, restaurants and catering companies.

- Ergonomic handle Built-in electric motor makes warm and cosy operation
- Lighter The lightest pin boner on the market
- User friendly No tools needed for disassembly
- Hygienic Smooth design and easy cleaning
- Built-in On/Off switch in the handle

