

# OESTERGAARD OSD - DRY SALTING & SPICING UNITS



## ADVANTAGES

- Unique performance compared to similar machines
- Patented doser system
- Uniform product – same salt content in all objects
- Keep dry salting as an inline process and reduces labor costs
- No flushing after curing and reduce salt waste by up to 80%
- Up to 50 objects per minute
- Available in several combinations

**OESTERGAARD**  
FEED & FOOD SOLUTIONS



OSD 1-1



OSD 1-2R



OSD 2-2



OSD 2-4R

## FUNCTIONALITIES

- The advanced functions on the machine allows users to set the machine as a dry salter, combi salt/spice or as a spice doser with a flick of a switch
- Heated hopper allows the salt or spice to remain dry even in a moist environment
- Built in internet connection for fast remote support
- Plug and play solution
- Customized solutions are available by request
- The Recognition system is measuring the object to put more salt on the meaty parts of the object and less on the less meaty parts of the object. This makes it possible to reduce the waste of salt or spice up to 80% and makes sure that the object is salted/spiced with exactly the amount of salt or spice that is needed

TYPE	USAGE	LAYOUTS	INFEED	RECOGNITION	CAPACITY PR MIN*	HEIGHT (mm)**	LENGTH (mm)	WIDTH (mm)	WEIGHT (kg)
OSD 1-1	FISH, MEAT-, POULTRY AND PORK CUTS	1 LANE & 1 DOSER	LEFT OR RIGHT	NO	UP TO 25 OBJECTS	1650	2015	790	450
OSD 1-2	FISH, MEAT-, POULTRY AND PORK CUTS	1 LANE & 2 DOSER	LEFT OR RIGHT	NO	UP TO 25 OBJECTS	2000	2200	1200	450
OSD 1-2R	FISH, MEAT-, POULTRY AND PORK CUTS	1 LANE & 2 DOSER	LEFT OR RIGHT	YES	UP TO 25 OBJECTS	2000	2200	1200	625
OSD 2-2	FISH, MEAT-, POULTRY AND PORK CUTS	2 LANE & 2 DOSER	LEFT OR RIGHT	NO	UP TO 40 OBJECTS	2000	2200	1400	725
OSD 2-4R	FISH, MEAT-, POULTRY AND PORK CUTS	2 LANE & 4 DOSER	LEFT OR RIGHT	YES	UP TO 50 OBJECTS	2050	2600	1500	725

\* Depending on size.

\*\* Dimension specifications are approximate.