



UNI-FOOD TECHNIC A/S - Landholmvej 9 - DK-9280 Storvorde T: +45 9677 4100 - W: www.unifood.tech - @: sales@uni-food.dk

Dear,

Uni-Food Technic A/S welcomes you to our **booth no. 5927 - Hall 4** at Seafood Processing Global 2018 Date: 24-26th of April 2018 in Brussels.

Uni-Food Technic A/S develops and designs processing machinery mainly for the salmon and trout. We provide, produce and develop technical innovative equipment.

Machine display at the SPG:



Skinning Machine V568

Perfect for fillets with delicate skins: white fish fillets, squid, sepia etc.



Skinning Machine V3668

Ideal for deep skinning – removes both skin & meat from the skin.



Pin Bone Remover 400 Single NK

Extremely efficient neck and pin bone removal.



Scraping machine SP60J

Removal of surplus meat from the backbones = valuable by-product.



Scale remover SDS 800

Automatic scale removal – for a bacteria free production

Also shown - our newest products:



Long slicer LS-1400 *Horizontal slicing of fresh fillets*



Innovative Portion Slicer *Fixed weight cut on fresh, cold and hot smoked salmon.*

NEW



Dry Salting Machine *Automatic dry salting of fish fillets in line.*

Please do not hesitate to visit us at Seafood Processing North America! We look forward to you visit!

Best regards



Uni-Food Technic A/S

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