

## **Invitation**

Uni-Food Technic invites you to our booth no. 4-5927 at the SPG 2017 in Brussels from 25th-27th April.



## We will be presenting following machines:

- Double Skinning Machine V3668, live demo
- Highspeed Fresh Slicer DL 250, live demo
- Pin-Bone Remover 400-NK, live demo
- Dry-Salting Machine, live demo
- Water jet De-scaling Machine



Please follow the link below to view the slicer in action. **YouTube:** <a href="https://www.youtube.com/watch?v=u00kvna2HYo">https://www.youtube.com/watch?v=u00kvna2HYo</a>







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Production Manager Marianne from Hyttel's Smokehouse in Denmark states;

'Compared to other slicers on the market our new slicer is efficient, easy to clean, and will keep producing "the perfect cut" over time.

The machine accommodates the processors' request for hygiene design as well as easy and cheap maintenance. Choose between manual and fully automatic slice length control.

The machine capacity has an average of 250 slices pr. minute with an automatic adjustable angle of 10-90 degrees.

The machine is capable of handling different types of fish, such as Atlantic Salmon, White Alaskan Salmon, smoked Tuna, smoked short fish and smoked Halibat'.

Contact Hyttels for more details and questions: hyttel@hyttels.dk





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# **SKINNING MACHINE**

### V1578 — deep skinner for smoked salmon

#### **PRODUCT INFORMATION**

The V1578 is a single lane skinning machine designed to deep skin smoked salmon.

The machine has one pressing roller and can be provided with a special made in-feed guide which ensures that the fillet is held in position.

#### **ADVANTAGE**

- Up to 1,5% higher yield than similar machines.
- The skinning thickness can easily be adjusted.
- Easy to operate.
- · Easy to clean.



As shown, the skinning machine removes the brown meat and achieves up to 1,5% higher yield than similar machines.







# **MACHINES**



FR 9000 Filleting Machine for Salmon and Trout, for fish size 2-10 kg

Pin-bone Remover 400 Single, Available from 1-6 lanes



De-Scaler 800 SDS, Capability 14-25 fish/min.



Skinning Machine V3668, Capability up to 50 fillets/min





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