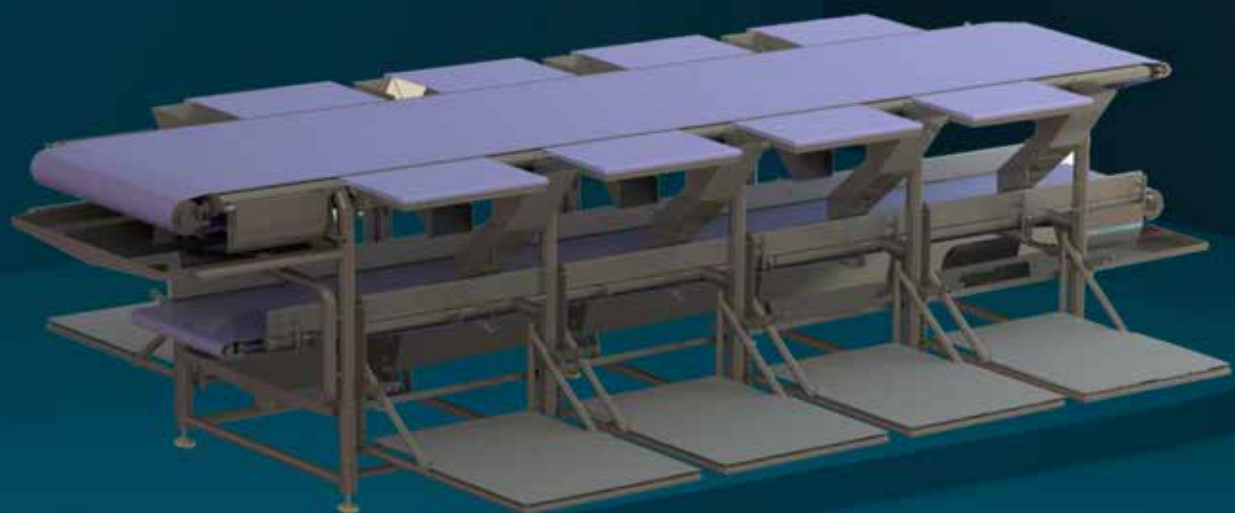


TRIMMING LINE

Trimming fish.
Tailoring the processing.



Customised trimming lines



Uni-Food Technic designs versatile fish trimming lines and trimming machines that fit the needs our customers. The trimming tables can also be used as pin bone check stations and skin check stations. Choose between the standard design or the tube design and let us customise it to fit your production facility.

We have constructed trimming tables in a standard design for 2, 4, 6, 8, and 10 operators. However, the tables can easily be adjusted according to specific needs. The table design is called the standard design due to the simplicity of the construction.

The table can be produced both with and without individual trimming tables. Choose the individual trimming tables for your operators if your production capacity varies daily.

We have constructed trimming tables as a single- and double-line tube design for six, eight and 16 operators. However, it can easily be adjusted according to needs.

The tube design is ideal for anyone who wishes to reduce water and fish waste on the floor. The elevating system makes it easy to clean. The double tube design makes it possible for the operators to trim the fillet from both sides, which enables an increased through-put.