

High quality fish processing equipment

Intelligent salting and spicing



Dry salting & spice applicator

Uni-Food Technic produces a range of dry-salting equipment for smokehouses. Our salting equipment is designed to accommodate your capacity needs whether you have a small or large processing facility.

The dry salting & spice applicator is a compact and innovative machine, designed to provide a precise application of different supplements for flavoring your product. The automatic salt/spice application machine replaces manual salting in a processing line with high precision and consistency.

Specially designed rollers can deliver a higher, specified amount of salt or spice to the thicker parts of the fillet, ensuring a homogenous taste and enhancing the overall quality of the salting process. Furthermore, the application of flavoring

is in such a way that waste of salt or spices is minimized to an absolute minimum.

The applicator can apply various spices such as salt, salt and sugar mix, dill, pepper mix etc. to your product. It is primarily designed for fish but is also suitable for other protein sources as well.

With the range of dry-salting and spice application equipment from Uni-Food Technic, you can choose the salt and spice applicator that fit your needs, whether you have a small, medium or a large operation.



1. Dry Salting and Spice Applicator, Single Lane

- Up to 25 fillets/min
- 1 pcs. dosing head, suitable for various salt, sugar, or spices.
- Uni-Food Technic's unique user interface / control system with storage memory up to 20 programs storage.
- Stand alone or in-line
- Heated cabinet and dosing cassette to avoid condensation.



2. Dry Salting and Spice Applicator, Single Lane L/R

- Up to 25 fillets/min
- Recognition of left / right fillets (Measuring the fillet)
- 2 pcs. dosing heads, suitable for various salt, sugar, or spices.
- Uni-Food Technic's unique user interface / control system with storage memory of up to 20 programs.
- Stand alone or in-line
- Heated cabinet and dosing cassette to avoid condensation.



3. Dry Salting and Spice applicator, Dual Lane

- Up to 50 fillets/min
- 2 pcs. dosing heads, suitable for various salt, sugar, or spices.
- Uni-Food Technic's unique user interface / control system with storage memory of up to 20 programs.
- Stand alone or in-line
- Heated cabinet and dosing cassette to avoid condensation.

Key features

Uniform and high-quality products	Delivers consistent and precise flavoring by dynamically adjusting according to the product's thickness and length and up 8 zones.
Efficiency and cost savings	By removing the step of washing off excess salt, labor costs are reduced. Salt/Spice waste is minimized by applying only the necessary amount of salt when the product is present.
Hygienic design	Designed for easy cleaning and low maintenance, minimizing downtime and maximizing efficiency. All materials used are FDA approved.
Smart and flexible technology	<p>Functions as a versatile one- or two-lane unit, offering flexible processing configurations. Handles up to 50 fillets per minute, delivering exceptional throughput.</p> <p>Uni-Food Technic's unique user interface / control system combined with our robust and reliable dosing system ensures even flavour distribution according to the measured thickness and length of the product securing accurate dosing throughout the fillet and with very limited waste of the salt/spices.</p> <p>Suitable for various salt, sugar, or spices.</p>

The dry salting dispenser represents the perfect blend of precision, efficiency, and hygiene, making it an essential addition to modern food processing operations. Its smart and robust design ensures superior quality and flexibility for a wide range of applications.



Salt



Spices

Manual setup – up to 25 fillets / min

The manual solution is a practical and cost-effective setup designed for smokehouses and small-scale salmon and trout producers where smoking is part of the production process.

This solution features a dry salting and spice applicator with manual infeed and offloading, offering an uncomplicated, operator-friendly process ideal for operations with moderate production volumes.

Once processed, fillets are manually transferred to smoking racks by an operator. When the rack is fully loaded, it is placed onto a trolley-ready for the curing and smoking phase.

Key advantages:

- Compact, moveable and straightforward setup
- Ideal for small to mid-sized production facilities
- Consistent and uniform salt & seasoning application
- Easy integration into existing smoking processes
- Optimal usage (minimum waste) of salt and spice
- Adding value to your products.



Combi line – up to 25 fillets / min

The combi line is a flexible and versatile manual line, designed to add value and flexibility to small-scale salmon and trout production environments. This solution enables producers to either pack freshly processed fillets or prepare fillets for curing and smoking by applying salt or spices directly to the fillet surface.

Once seasoned, the fillets are gently placed onto smoking racks. When a rack is full, it is placed onto a trolley, ready for the curing and smoking process.

Key advantages:

- Compact, efficient layout tailored for smaller production facilities
- Dual-purpose line: fresh fillet packing or seasoning for smoking
- Semi-automated deicing improves handling and flow
- High-quality pin boning and consistent seasoning results
- Seamless integration in existing curing and smoking facilities



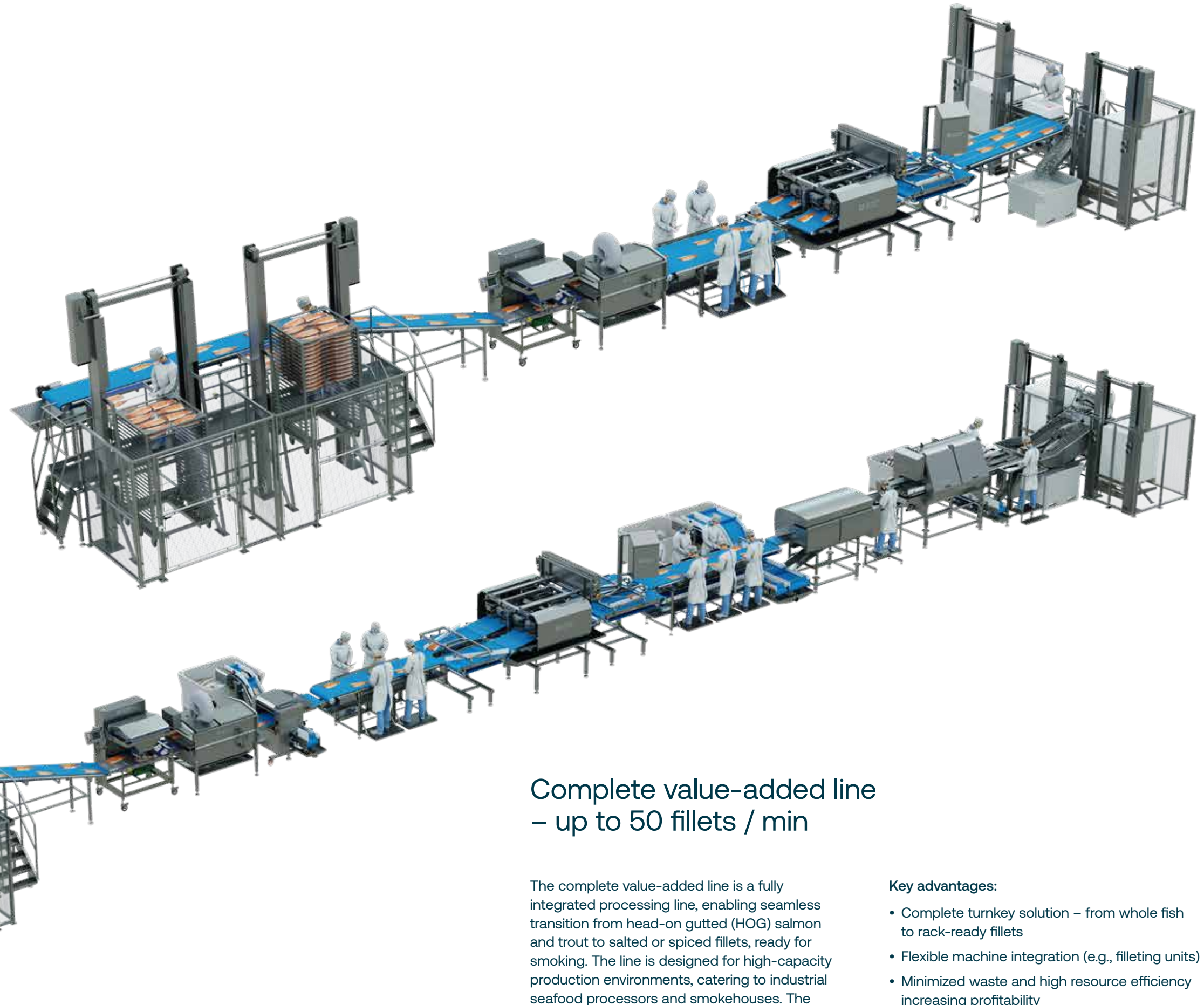
High capacity line – up to 50 fillets / min

The high capacity line is a fully integrated salting and spice application line – tailored for high-volume salmon and trout processors, as well as smokehouses seeking increased efficiency, precision and ergonomical friendly solutions.

The line is engineered to ensure streamlined handling, high product consistency, and minimal waste throughout the salting or spice application process.

Key advantages:

- Turnkey solution – from raw material handling of fillets to rack loading
- High operational efficiency with reduced manual labor increasing your profit.
- Low salt and spice waste through precise application of products
- Ergonomic design ensures improved operator working conditions
- Scalable setup for medium to large production volumes



Complete value-added line – up to 50 fillets / min

The complete value-added line is a fully integrated processing line, enabling seamless transition from head-on gutted (HOG) salmon and trout to salted or spiced fillets, ready for smoking. The line is designed for high-capacity production environments, catering to industrial seafood processors and smokehouses. The line secures an optimal process flow, ensuring maximum yield, minimal waste, and reduced operator load.

Key advantages:

- Complete turnkey solution – from whole fish to rack-ready fillets
- Flexible machine integration (e.g., filleting units)
- Minimized waste and high resource efficiency increasing profitability
- Ergonomic and operator-friendly design
- Consistent product quality and repeatability



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Intelligent food machinery that makes the cut

Choose the solution that fits your operation – small, medium, or large scale. Contact Uni-Food Technic today to discover how our advanced solutions can elevate your production.

Let's take your production to the next level.



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