

Pin Bone Remover 500 series

INTELLIGENT PIN BONE REMOVAL
**0.5-1% higher yield per
salmon fillet**

Intelligent and automatic pin bone removal for higher yield

The intelligent Pin Bone Remover delivers 0.5-1% higher yield than traditional models. Individual fillet measurement minimizes yield loss, while automatic alignment ensures consistently high results.

Higher yield and intelligent adjustments

The intelligent pin bone technology ensures up to 95% pin bone removal, delivering clean, high-yield fillets with minimal manual labor.

Individual measurement and separate data collection for each fillet ensure minimal yield loss. The intelligent system adapts to variations in fillet thickness and size.

Automatic alignment of each pin bone head combined with intelligent adjustment, ensures consistently high yield.

Optional features such as the Neck Bone Roller (NK) further reduce manual pin boning and enhance performance by efficiently removing small neck bones and limiting yield loss.

Intelligent pin bone technology

The intelligent adjustment system ensures that contact with the fillet is limited to a minimum of the pin bone section. This enhances yield, ensures more consistent results and a smooth production flow, and maintains fillet appearance throughout the pin boning process.

95

Percent removal*

- ✓ Efficient pin bone removal
- ✓ Automatic process
- ✓ High yield

0.5-1

Percent higher yield

- ✓ Intelligent pin bone technology
- ✓ Automatic adjustments
- ✓ Individual fillet measurement

400

Machines installed

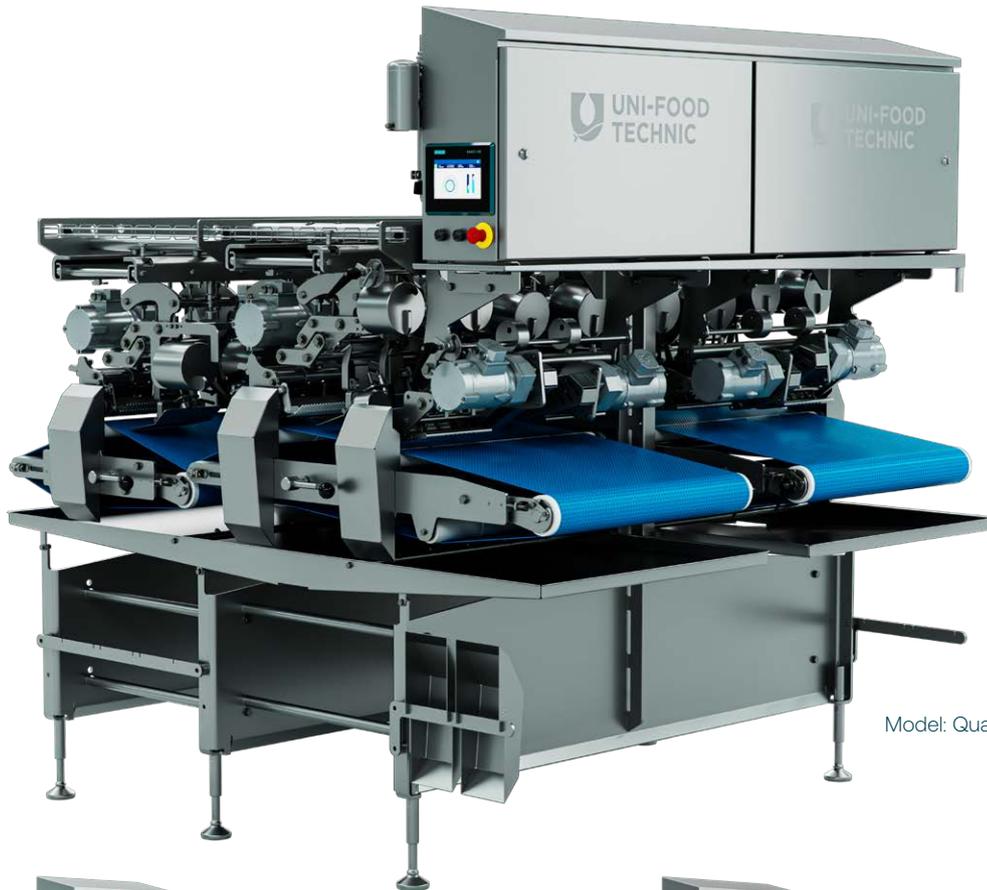
- ✓ Delivers worldwide
- ✓ Fits individual needs
- ✓ FDA approved materials

Intelligent adjustment for maximum yield

*Removal efficiency depends on raw material (species, size variation, age), and trimming standards.

Streamline your production line and increase efficiency

The intelligent Pin Bone Remover can work in a one-way flow with automatic in-feed after the trimming line. The equipment is the most versatile pin bone remover system on the market.



Model: Quadro NK



Model: Double NK

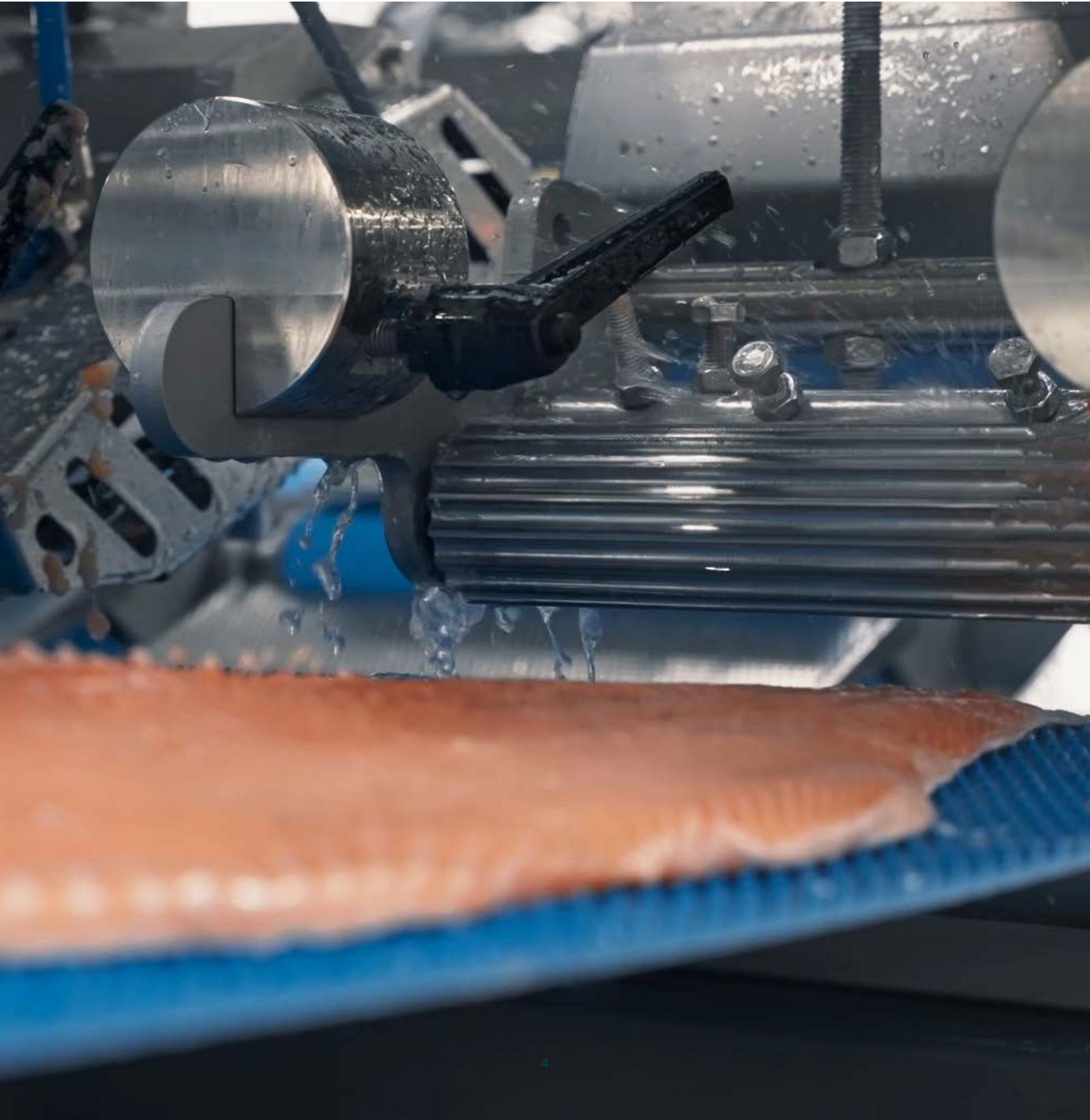


Model: Single

	Single	Double	Quadro	Six
Operators	0-1 person	0-1 person	None	None
Capacity	10 – 15 fillets/min	15 – 30 fillets/min	Up to 44 fillets/min	Up to 66 fillets/min
Process temperature	4 °C – 6 °C	4 °C – 6 °C	4 °C – 6 °C	4 °C – 6 °C

Smarter technology. Superior fillet quality and productivity

The intelligent pin boning system automatically adjusts the rollers according to fillet size, preventing yield loss in the tail section. Roller pressure is precisely controlled to ensure efficient bone removal while maintaining fillet quality.



Key features

Higher yield	Removes up to 95% of all pin bones and delivers 0.5-1% higher yield than traditional pin bone machines.
Individual fillet measurement	The intelligent pin boning technology measures each fillet individually and collects separate data to secure minimal yield loss.
Automatic alignment	Each pin boning head is adjusted individually and combined with intelligent adjustments. This ensures an efficient and consistent pin bone removal.
Simplified production flow	The user-friendly touch screen allows for easy adjustments and storage of up to 50 programs, which supports fast product changeovers.
Hygienic design	Built in stainless steel, the machine is robust and easy to clean. All materials used are FDA-approved. Cleaning is performed with water for fresh fillets and air for smoked products.



THE 500 SERIES
Smart fillet
measurement
ensures consistent
high quality

Manual filleting and trimming line - up to 10 fish/min

A practical and ergonomic setup tailored for small salmon and trout producers.

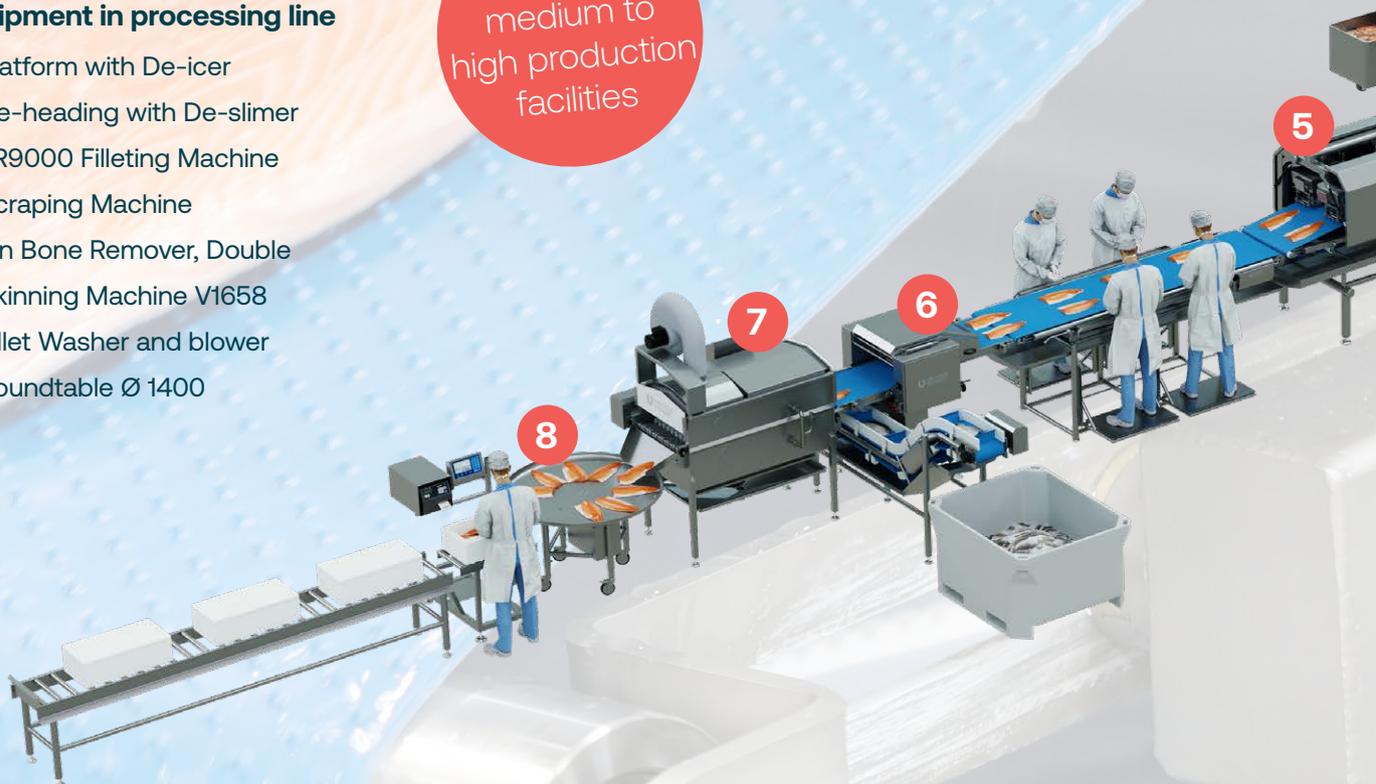
Designed with operator efficiency and product flow in mind. The line ensures a consistent and streamlined process from HOG to trimmed fillets.



Tailored for
medium to
high production
facilities

Equipment in processing line

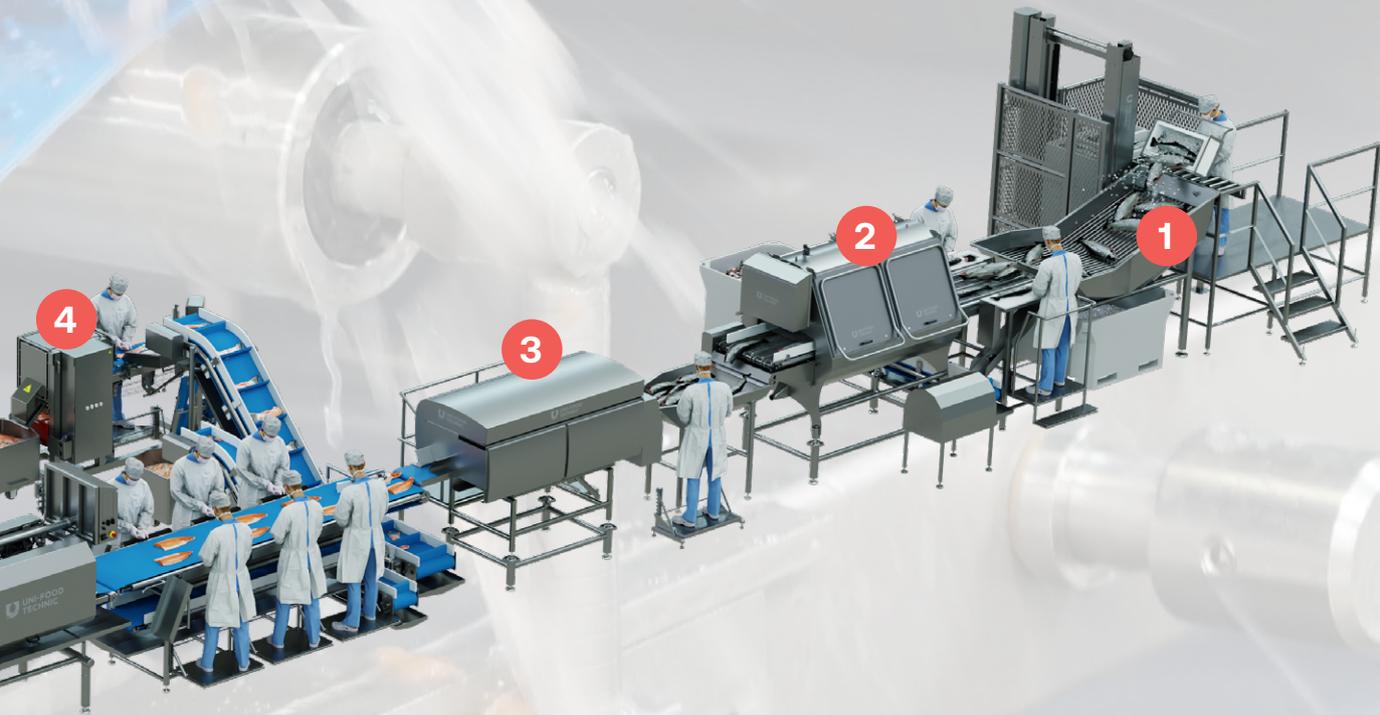
1. Platform with De-icer
2. De-heading with De-slimer
3. FR9000 Filleting Machine
4. Scraping Machine
5. Pin Bone Remover, Double
6. Skinning Machine V1658
7. Fillet Washer and blower
8. Roundtable Ø 1400



Suitable for
small salmon
and trout
productions

Equipment in processing line

1. De-icer
2. De-heading table, 1 operator
3. Filleting and trimming station, 2 operators
4. Pin Bone Remover, Single
5. Roundtable Ø 1400
6. Packing station



Complete line with packing - up to 15 fish/min

Complete filleting line for salmon and trout – designed to handle medium-to-high volumes with an optimized process flow and ergonomic workstations throughout.

This setup is ideal for processors aiming for high throughput, low waste, and consistent product quality at every step – from de-icing to final packing.

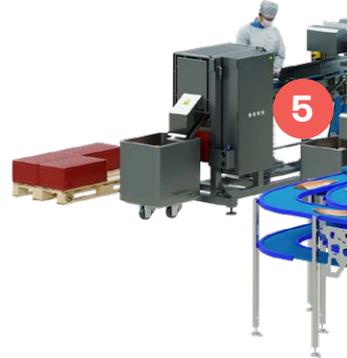
Complete processing line – up to 15 fish/minute

The turnkey solution is a complete and efficient filleting line tailored for medium-sized salmon and trout processors.

The line is designed to give producers the flexibility to integrate their preferred filleting machine into Uni-Food Technic's processing setup – ensuring a streamlined, balanced flow from HOG to ready-to-pack fillets.

Equipment in processing line

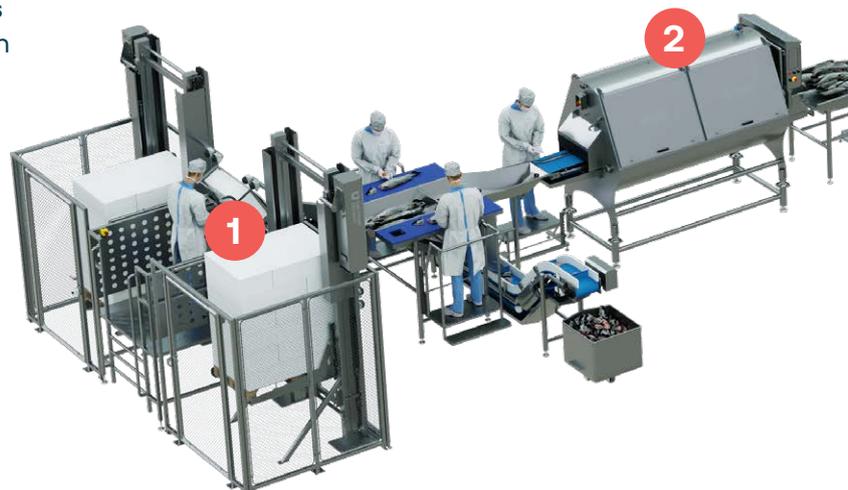
1. Bin Loader
2. De-icer
3. De-heading table, 2 operators, incl. platform
4. Filleting Machine
5. Scraping Machine
6. Trimming Line
7. Pin Bone Remover, Double
8. Pin bone check for 2 operators
9. Skinning Machine V1658



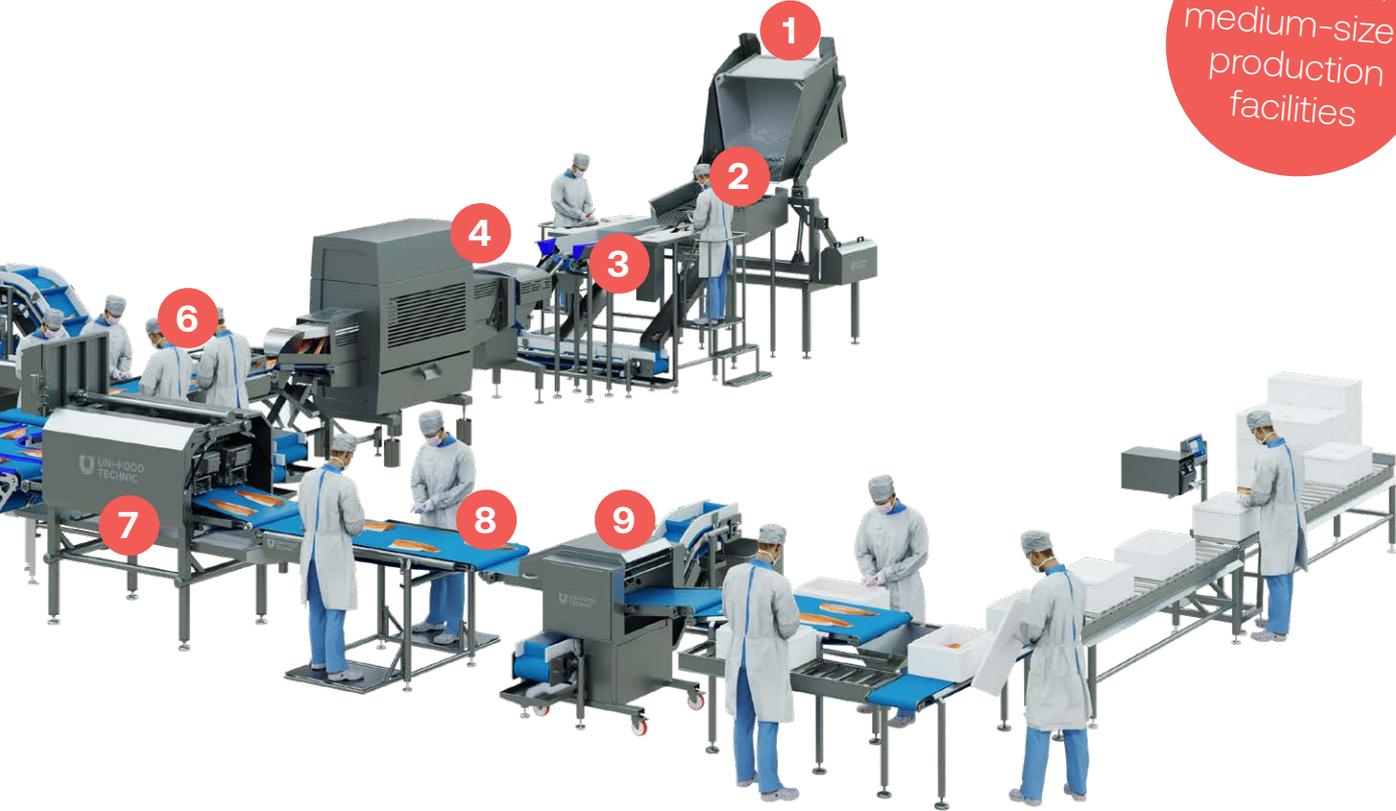
Flexible processing line with automated packing - up to 22 fish/min

Complete processing line designed for medium-to-high volume salmon and trout production.

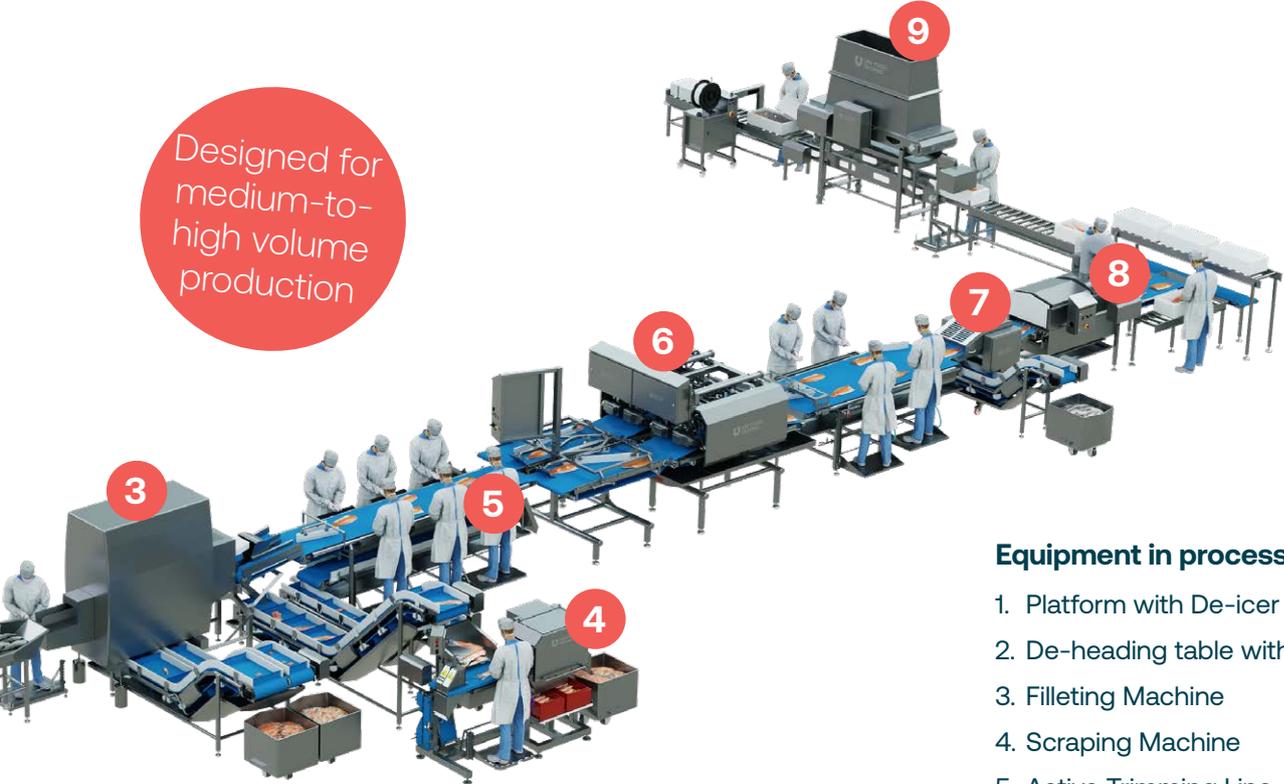
With a modular layout and flexible equipment integration, the system ensures a smooth process from HOG to packed fillets – while supporting high precision, product quality, and operator efficiency.



Tailored for medium-sized production facilities



Designed for medium-to-high volume production



Equipment in processing line

- 1. Platform with De-icer
- 2. De-heading table with De-slimer
- 3. Filleting Machine
- 4. Scraping Machine
- 5. Active Trimming Line
- 6. Pin Bone Remover, Quadro
- 7. Skinning Machine V1658
- 8. Fillet Washer and blower
- 9. Ice Doser 500 - incl. conveyor

In-feed & out-feed systems

4 lane Pin Bone Remover

In-feed conveyor 2 – 4

The in-feed conveyor is placed between the trimming line and the Pin Bone Remover. The two first pneumatic pushers, one on the left conveyor, and one on the right conveyor, automatically divide the fillets between the 2 lanes, and out onto 4 lanes. This unit will place the fillets in the correct position before they enter the Pin Bone Remover. The conveyor is manufactured in hygienic design.

In-feed speed control conveyor 4 – 4

This conveyor ensures a more accurate and gentle delivery of the fillets between the 2 – 4 conveyors and the Pin Bone Remover. The 4 belts have a separate control system, which enables each of them to collect the fillets with the same speed at the 2 – 4 conveyors and lower the speed to match the speed of the Pin Bone Remover.

Out-feed conveyor 4 – 2

Connection conveyor after the 4 lane Pin Bone Remover. This conveyor connects the 4 lanes from the Pin Bone Remover to the manual pin bone conveyor. The conveyor has variable speed and variable deflectors. The conveyor is manufactured in hygienic design.

The conveyor can either be purchased along with 2 separate belts and motors (enabling the machine to continue the one side if a break down occurs on the other side) or with one belt and motor controlling the 4 lines at a time.

6 lane Pin Bone Remover

In-feed conveyor 2 – 6

The in-feed conveyor is placed between the trimming line and the Pin Bone Remover. The 2 first pneumatic pushers, one on the left conveyor, and one on the right conveyor, automatically divide the fillets between the 2 lanes, and out onto 6 lanes. This unit will place the fillets in the correct position before they enter the Pin Bone Remover. The conveyor is manufactured in hygienic design.

In-feed speed control conveyor 6 – 6

This conveyor ensures a more accurate and gentle delivery of the fillets between the 2 – 6 conveyors and the Pin Bone Remover. The 6 belts have a

separate control system, which enables each of them to collect the fillets with the same speed at the 2 – 6 conveyors and lower the speed to match the speed of the Pin Bone Remover.

Out-feed conveyor 6 – 2

Connection conveyor after the 6 lane Pin Bone Remover. This conveyor connects the 6 lanes from the Pin Bone Remover to the manual pin bone conveyor. The conveyor has variable speed and variable deflectors. The conveyor is manufactured in hygienic design.

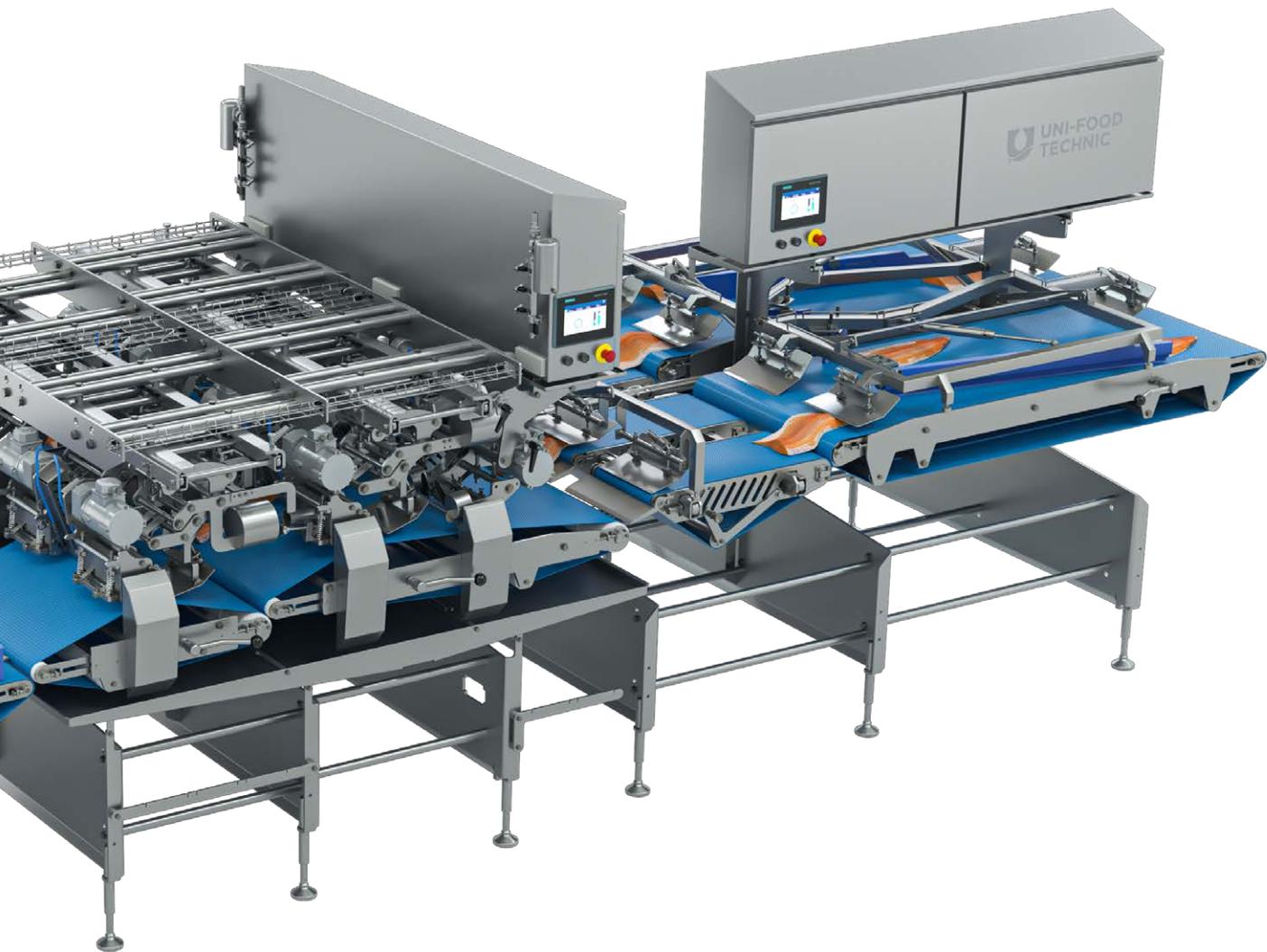
The conveyor comes with 2 separate belts and motors, enabling the machine to continue the one side if a break down occurs on the other side.



Complete vacuum system

To achieve a cleaner fillet and improve the working environment it is possible to supply the Pin Bone Remover 500 with our innovative vacuum system.

Compared to conventional cleaning systems, the vacuum system removes approximately 90% of the water and bones. The vacuum system automatically drains the tank when processing.



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Intelligent food machinery that makes the cut

Sharpen your competitive edge in fish processing with production lines built around your needs. Through smart customization, innovation, and automation, you gain more value from every catch. Together, we can achieve greatness in fish processing. It is in our DNA.



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