

Dry Salting & Spice Applicator

EVEN AND HIGH-PRECISION  
**Salting & spicing for  
superior taste**



# Precision salting and spicing. Automatic. Less waste.

Uni-Food Technic delivers advanced dry salting and spice application equipment tailored to smokehouses and processing facilities of any size.

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The Dry Salting & Spice Applicator replaces manual and uneven salting and spicing with an intelligent and automatic system that ensures consistent flavor, accurate dosing, and minimal waste.

## **Adapts to fillet thickness**

Dosing is adjusted to the thickness of each fillet, and specially engineered rollers apply the exact amount of salt or spice where it is needed. The result: a uniform, high-quality product with optimized flavor, while keeping ingredient use efficient and costs low.

Designed primarily for fish, the applicator can also handle other proteins, making it a flexible solution for diverse processing needs. From salt and sugar mixes to dill, pepper, BBQ, and more, it ensures precise distribution across every fillet.

## **Easy cleaning and maintenance**

The hygienic design ensures the equipment can be dismantled and ready for cleaning within minutes. Minimal and cost-effective maintenance secures maximum uptime. All materials used are FDA-approved.

# 50

Fillets per minute

- ✓ Exceptional throughput
- ✓ Automated precision
- ✓ One- or two-lane unit

# 8

Salting zones

- ✓ Accurate and even dosing
- ✓ Consistent flavoring
- ✓ Minimizes salt & spice waste

# 50

Programs

- ✓ Unique user interface
- ✓ Easy control system
- ✓ Adjustable programs



Removes  
the step of  
washing off  
excess salt

# Dry Salting & Spice Applicator. Efficient and hygienic.

The Dry Salting & Spice Applicator is an indispensable tool for modern food processing. With its smart, durable design, it ensures superior quality and adapts seamlessly to diverse applications.



Model: Dual Lane



Model: Single Lane



Model: Single Lane L/R

Single Lane	Single Lane L/R	Dual Lane
Up to 25 fillets/min	Up to 25 fillets/min	Up to 50 fillets/min
1 pcs. dosing heads, suitable for various salt, sugar, or spices	2 pcs. dosing heads, suitable for various salt, sugar, or spices	2 pcs. dosing heads, suitable for various salt, sugar, or spices
Unique user interface / control system with storage memory of +50 programs	Unique user interface / control system with storage memory of +50 programs	Unique user interface / control system with storage memory of +50 programs
Stand alone or in-line	Stand alone or in-line	Stand alone or in-line
Heated cabinet and dosing cassette to avoid condensation	Heated cabinet and dosing cassette to avoid condensation	Heated cabinet and dosing cassette to avoid condensation
	Recognition of left/right fillets (measuring the fillet)	



# Fillets with even and precise flavoring of salt and spices.

Salting and spicing are adapted to fillet thickness, length, and size across 8 dosing zones, ensuring high-precision flavoring, premium product quality, and superior taste.

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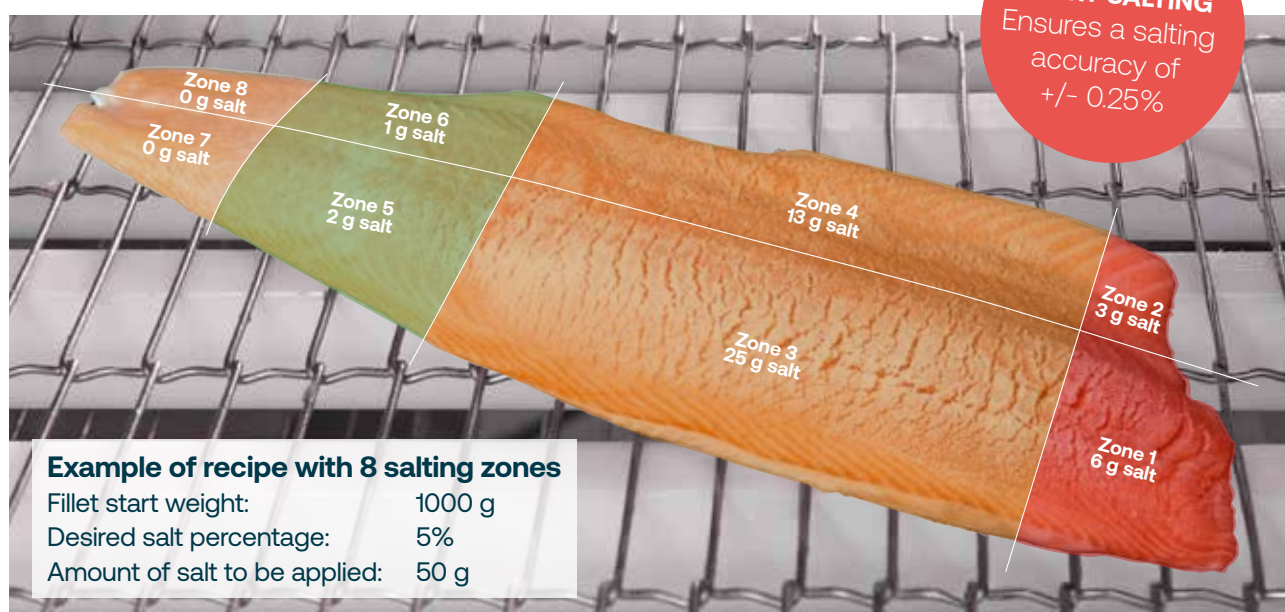
# Key features

<b>Uniform and high-quality products</b>	Consistent and precise flavoring by dynamically adjusting according to the product's thickness and length and up to 8 zones.
<b>Efficiency and cost savings</b>	By removing the step of washing off excess salt, labor costs are reduced. Salt/spice waste is minimized by applying only the necessary amount.
<b>Hygienic design</b>	Easy cleaning and low maintenance minimize downtime and maximize efficiency. All materials used are FDA approved.
<b>Smart and flexible technology</b>	<p>Functions as a versatile one- or two-lane unit, offering flexible processing configurations. Handles up to 50 fillets per minute.</p> <p>The unique control system combined with a robust and reliable dosing system ensures even flavour distribution and secures accurate dosing and very limited waste of the salt/spices. Suitable for salt, sugar, or spices.</p>



## Automatic spicing of BBQ and other spices

Specially engineered rollers and applicator ensure accurate and automatic flavoring of all kinds of spice mixes, BBQ, dill, pepper, and more while preventing the spices from clumping and getting stuck in the rollers.





# 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 & 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.

## Equipment in processing line

1. Basic table
2. Dry Salting & Spice Applicator, single lane
3. Table for smoking grids

Tailored  
for smaller  
production  
facilities



# 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.

## Equipment in processing line

1. De-icer
2. De-heading table, one operator
3. Filleting and trimming station
4. Pin Bone Remover 400 Single
5. Roundtable Ø 1400
6. Packing station
7. Dry Salting & Spice Applicator, single lane L/R
8. Table for smoke grids

Small to mid-sized production facilities





# High-capacity line – up to 50 fillets/min

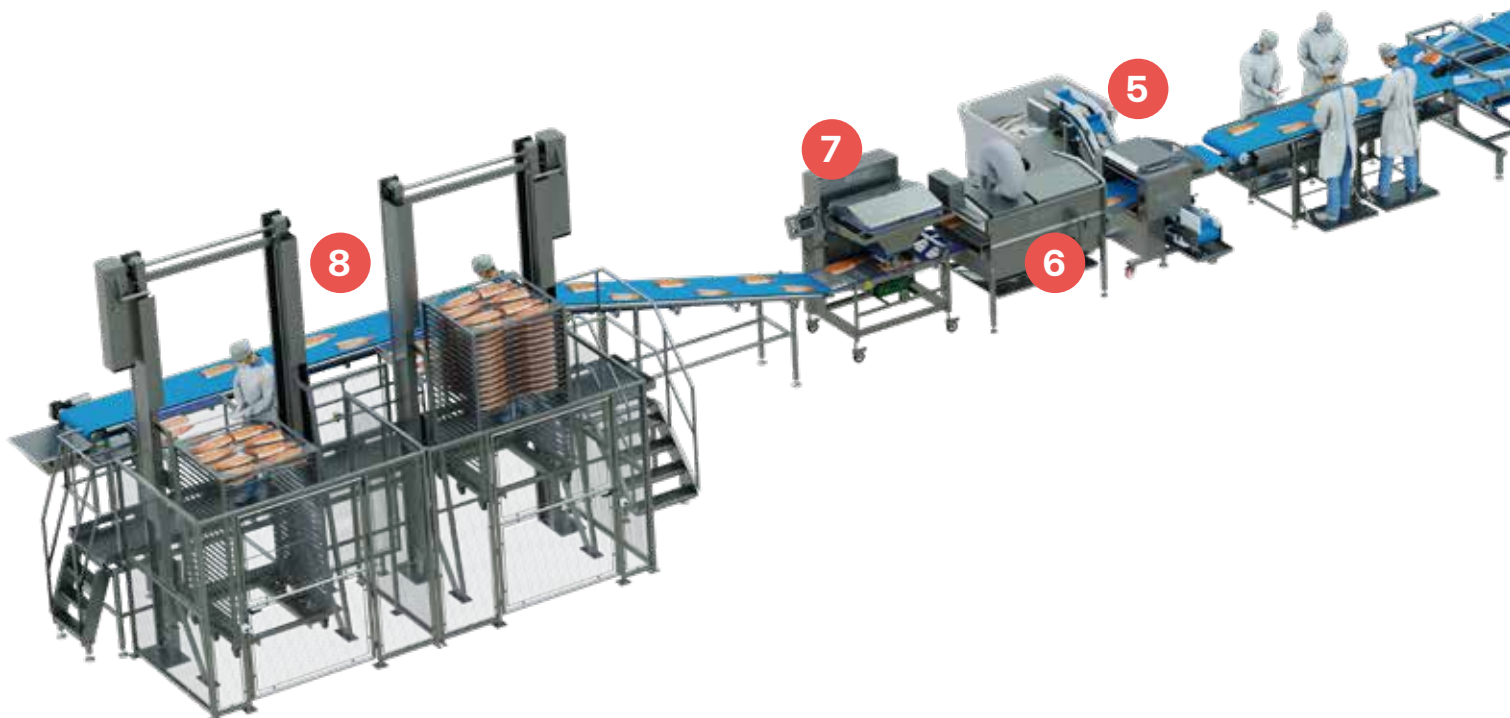
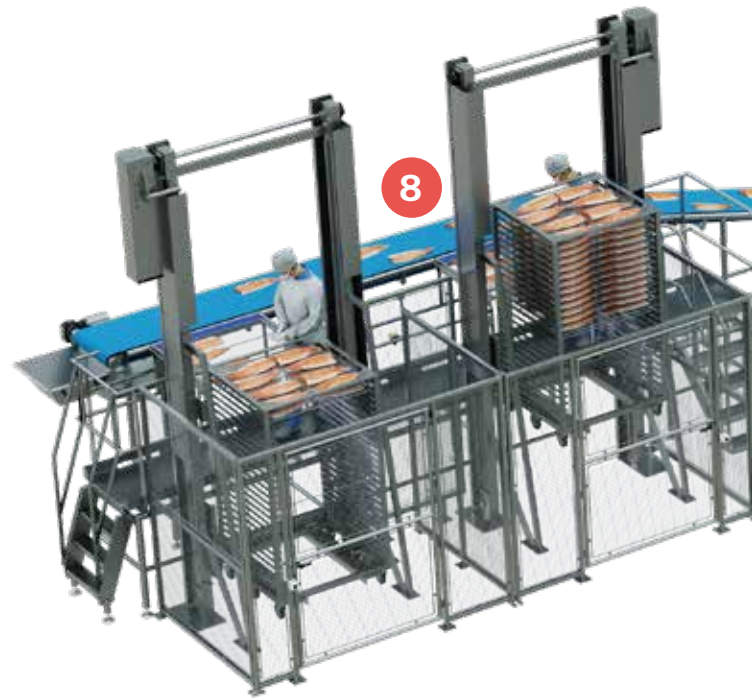
Tailored for  
high-volume  
salmon & trout  
processors

The high-capacity line is a fully integrated salting and spice application line, tailored for smokehouses seeking increased efficiency, precision, and ergonomic solutions.

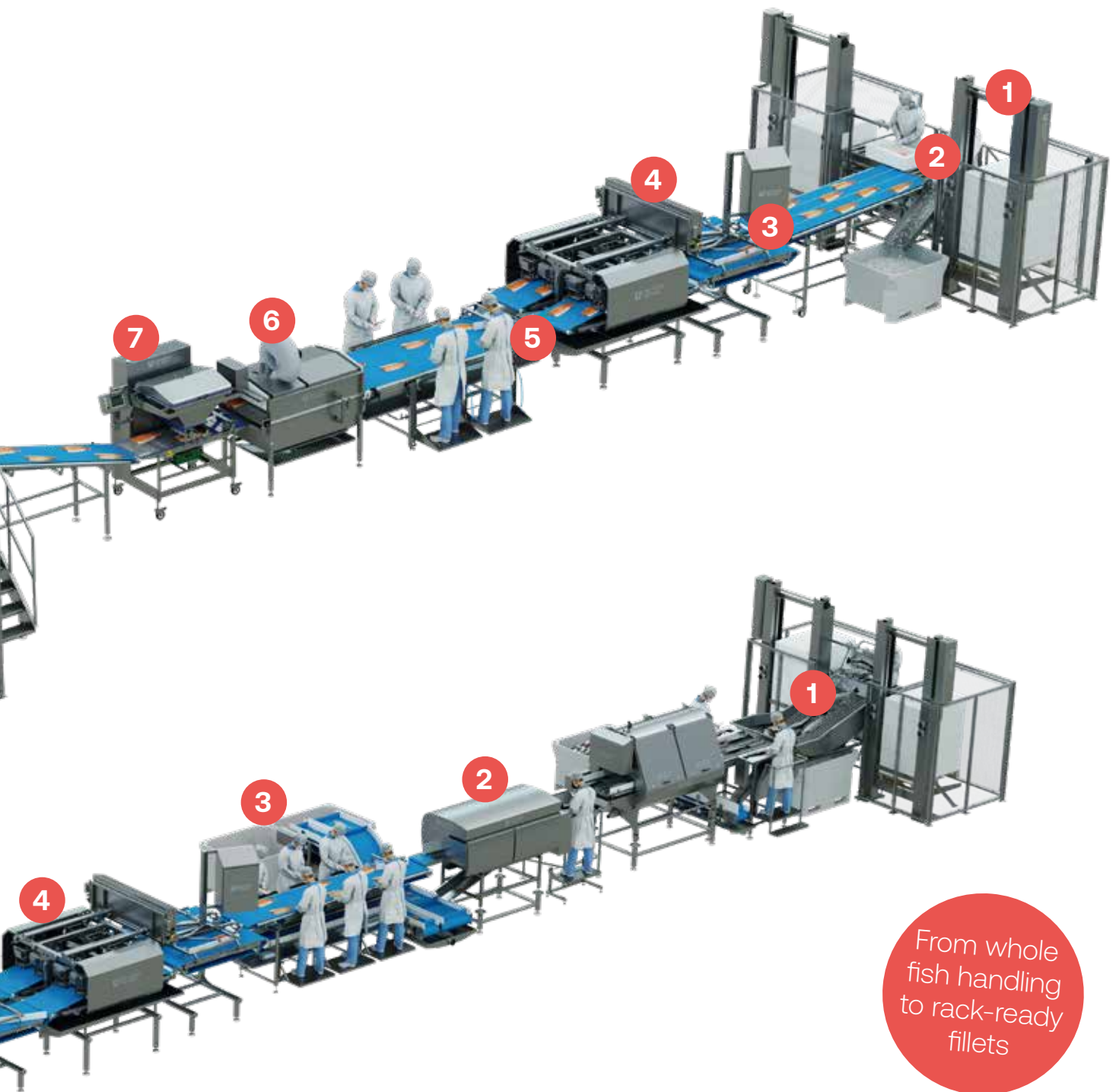
The line is engineered to ensure streamlined handling, high product consistency, and minimal waste throughout the salting or spice application process.

## Equipment in processing line

1. Lift for pallets
2. De-icer platform
3. Fillet divider 2-4
4. Pin Bone Remover 400 Quadro
5. Pin bone check for 4 operators
6. Fillet washer with blower
7. Dry Salting & Spice Applicator, dual lane
8. Platform for loading fillets







## 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.

### Equipment in processing line

1. De-icer platform
2. FR9000 filleting machine
3. Active trimming line for 6 operators
4. Pin Bone Remover 400 Quadro
5. Skinning machine V1658
6. Fillet washer with blower
7. Dry Salting & Spice Applicator, dual lane
8. Platform for loading fillets

# Next step: slicing of freshly smoked salmon fillets

The Fresh Slicer offers precision in every cut and is designed for slicing of freshly smoked salmon. The slicer accommodates deli, bacon cut, and portion cuts.

## Flexible production and optimal results

The slicer is available in two models: the single lance slicer SL 125 and the double lane slicer DL 250. Both are patented, automatic slicers that slice freshly smoked salmon and ensure uniform results.

The cutting angle can be preset from 10°–90° and the slice thickness can be preset from 2–100 mm. This flexibility allows processors to match slicing parameters precisely according to needs.

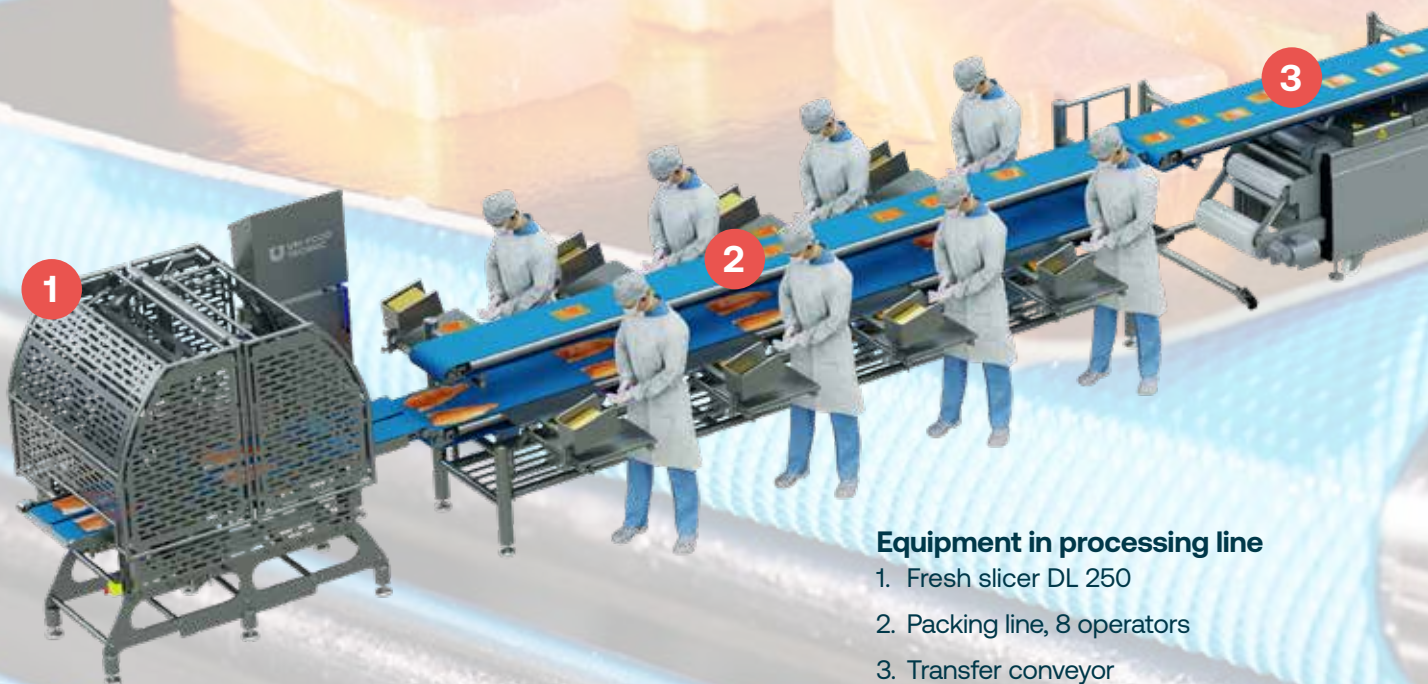
## Hygienic and robust construction

With a strong focus on hygiene, easy operation, and low maintenance, the Fresh Slicer is designed and constructed in round stainless steel (AISI 304) pipes. This design helps to ensure a bacteria-free environment as the round pipes easily derive the water, preventing the bacteria from accumulating on top of the equipment.

It has a stainless steel AISI 304 frame with a hygienic design, and it is equipped with adjustable feet for stable placement. The Fresh slicer is constructed with stainless steel AISI 316 servo motors IP69K with condensation preventer ensuring long-lasting performance and reliability in demanding food production conditions.



Model: Fresh Slicer DL 250



## Equipment in processing line

1. Fresh slicer DL 250
2. Packing line, 8 operators
3. Transfer conveyor



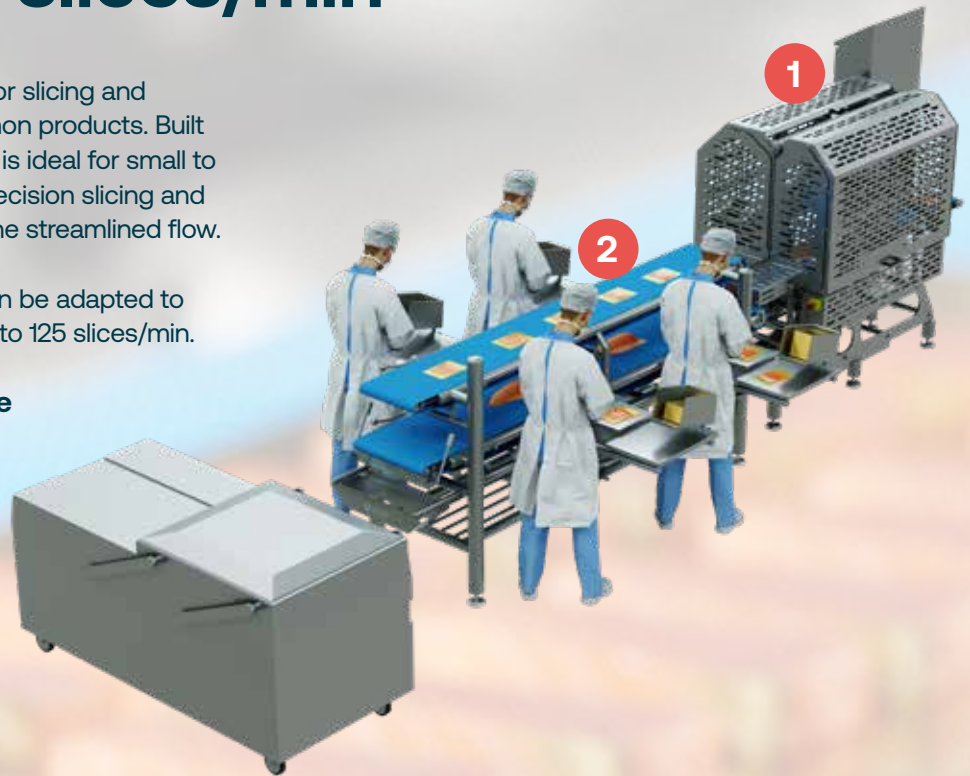
# Slicing and packing line - up to 125 slices/min

A compact and efficient setup for slicing and manual packing of smoked salmon products. Built around the SL 125 slicer, this line is ideal for small to mid-sized producers seeking precision slicing and ergonomic manual packing in one streamlined flow.

The number of line operators can be adapted to your needs. Line throughput, up to 125 slices/min.

## Equipment in processing line

1. Fresh slicer 125
2. Packing line, 4 operators



Precision  
in every cut  
with high  
performance  
machinery

# Semi-automated line - up to 250 slices/min

Efficient slicing and manual packing line for smoked salmon combining the DL 250 fresh slicer with the Uni-Food Technic Packing Line System.

It ensures an efficient and streamlined product flow from slicing to manual packing into thermoformer.

Line throughput is up to 250 slices/min (depending on product, temperature, cutting angle and slice thickness).

The number of line operators can be adapted to your needs.



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# Intelligent food machinery that makes the cut

Sharpen your competitive edge in fish processing with processing 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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