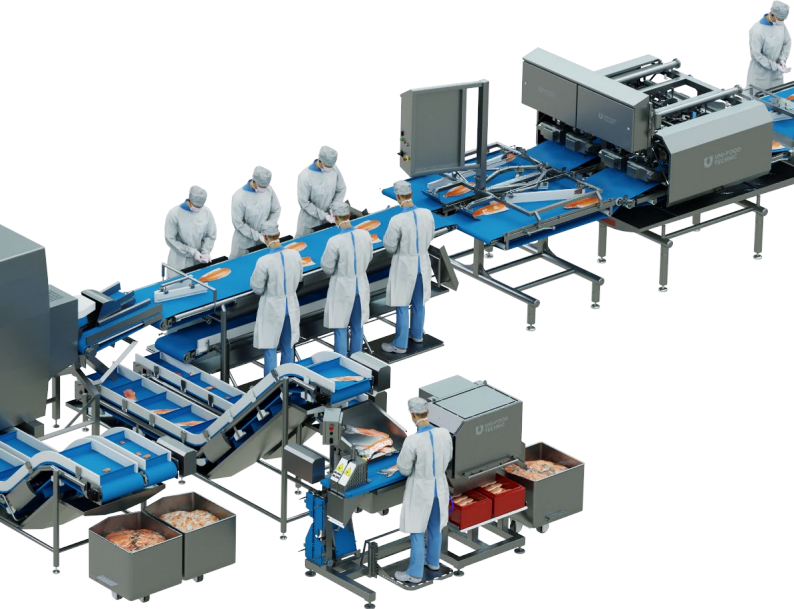




FACTORY 360

Get a full check of your
factory from start to finish

FACTORY 360 helps you identify issues in your production line that can be solved before they become too costly.

Together, we walk through your production line, look how it works, and show you where performance, hygiene, and handling can be improved. You receive a clear, easy-to-read overview of what can make your factory run smoother, faster, and more efficiently.

With **FACTORY 360**, you gain input on how to get:

- Higher output on less sqm
- Better use of existing equipment
- Easier cleaning and improved hygiene
- Higher product yield and more quality product out of the same salmon fillet
- Less manual handling with smarter use of machines and automation
- Better flow through the line with fewer stops and less downtime

Our recommendations are practical and based on real factory experience.

Stand alone machines and complete lines

Uni-Food Technic is a powerhouse within building and improving fish processing lines. We have done it for decades.

We know the challenges you face everyday: fish size changes, uneven product quality, time-consuming cleaning. With **FACTORY 360**, we help you spot the issues.

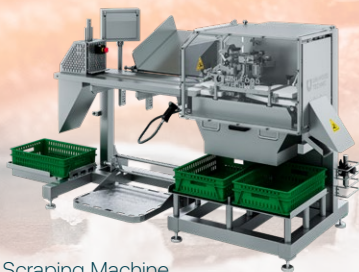
Increase **PRODUCT YIELD**. Efficient salmon equipment



Pin Bone Remover



Dry Salting &
Spice Applicator



Scraping Machine

Contact today and book your **FACTORY 360** review.

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