

AUTOMATIC AND EFFICIENT

Clean fillets. Reduced water consumption.



Automatic fillet washing for optimal hygiene



Fillet Washer 700

The machine is a fully automatic solution designed to remove slime and bacteria from processed fish fillets, ensuring a clean and hygienic end-product.

It is ideal for use after trimming and before packaging or smoking. The machine prepares fillets for the next stage in the production process.

A water pressure pump ensures consistent water pressure.

A water saving system/sensor reduces water consumption by activating the water flow only when the conveyor belt is in operation. The belt controls a solenoid valve, ensuring water is used efficiently. Both the conveyor belt and the blower can be operated independently.

Options

- Blowing unit
- Chemical dosing unit



Technical specifications

	Fillet washer 700
Operators	1 person
Capacity	Up to 50 fillets/min
Fillet size	All sizes
Weight	340 kg
Working width	700 or 900 mm
Power supply	3 x 400 V, 50 Hz*
Water consumption	20 L/min at 3 Bar
Water connection	1 1/4"

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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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