Scraping Machine S4

HIGHER SALMON YIELD
Scraping meat off salmon backbones

UNI-FOOD TECHNIC

Automated backbone scraping. Efficiency you can taste.

Every piece of salmon counts. The Scraping Machine S4 helps processors secure profitability while making the most of raw materials. The result is simple: more product to sell.

After filleting, valuable meat often remains on the salmon backbone. With Scraping Machine S4 premium meat is automatically scraped off. This turns salmon backbones into high-value product as more meat from every salmon can be extracted.

From waste to value

The Scraping Machine S4 secures higher yield from each salmon, ensuring maximum value from every bone. The equipment delivers consistent quality, as the texture of the meat remains unchanged. With an average capacity of 14-18 bones per minute, the automatic scraping secures a stable output, controlled productivity, and lower operating costs. The machine is easy to integrate into existing lines or can be used as a standalone unit. It is tailored to smokehouses and processing facilities of any size.

Easy cleaning and low maintenance

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

18

Backbones per minute*

- ✓ High capacity per minute
- ✓ Meat texture remains unchanged
- ✓ Only 1 operator needed

14

Percent recovery*

- ✓ Maximizes yield from each salmon
- ✓ High product quality
- ✓ For high-volume processing

4

Robust spoons

- ✓ To scrape meat off
- ✓ Automatic scraping
- ✓ Handles fish from 2-7 kg

***Average between 14-18 backbones per minute and 8-14 % recovery depending on fish size and type of filleting machine.**

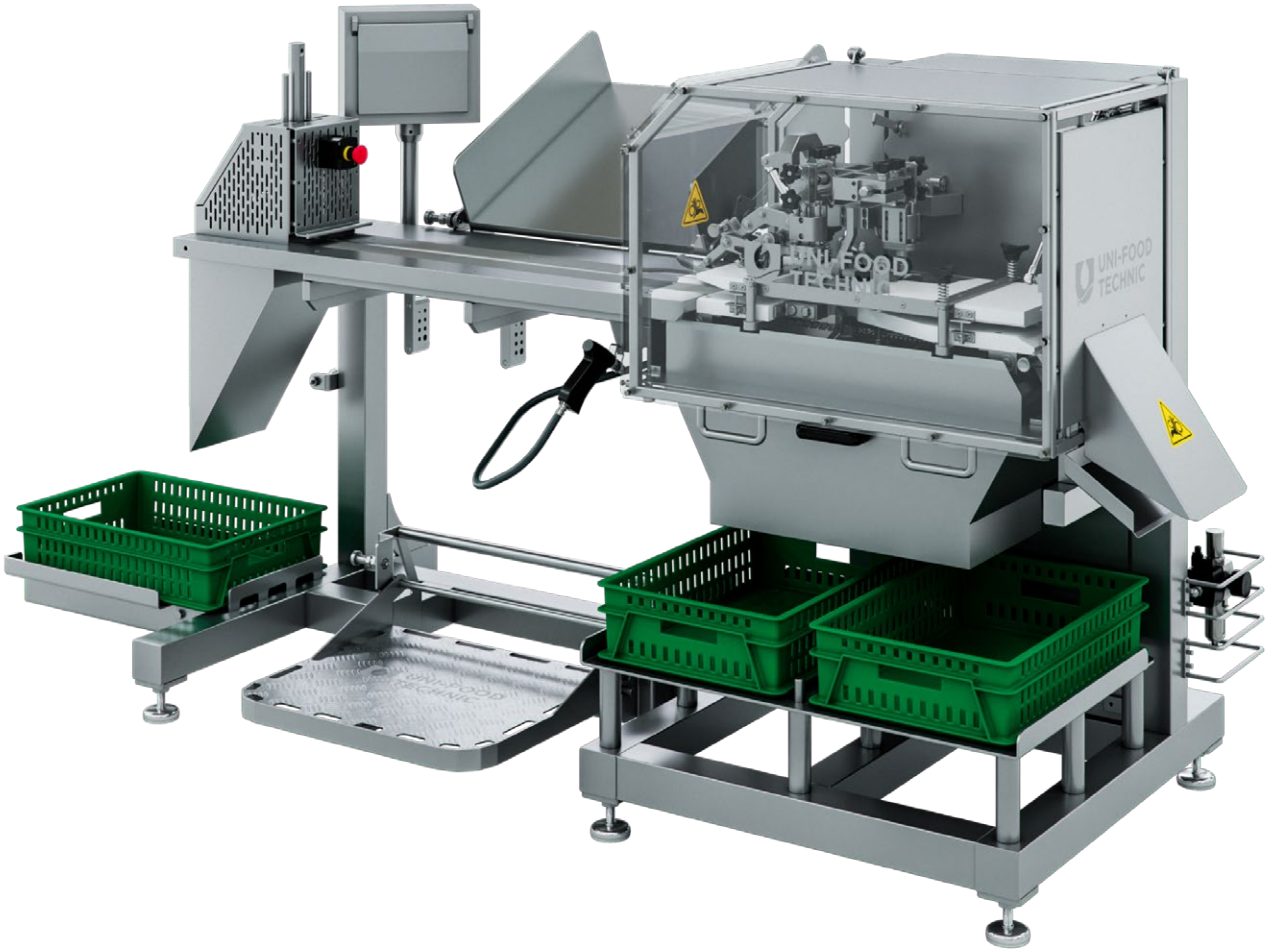
Maximize salmon yield. Hygienic. Robust. Reliable.

The Scraping Machine S4 is designed for hygienic, durable performance in demanding production environments. It reduces labor costs through fully automated operation.

Scraping Machine S4

- Handles 14-18 backbones/min
- 4 stainless spoons to scrape meat off
- Fish size from 2 to 7 kg
- Unique user interface / control system
- Stand-alone or in-line
- Option with tail cut
- Easy dismantling for cleaning and maintenance

Suitable for fresh and smoked salmons



Turn salmon backbones into high-value products

Every piece of salmon counts. This includes every gram of meat from the salmon backbone. With advanced scraping technology, premium by-product is recovered.

Key features

Consistent high-quality product	High yield from each salmon, ensuring maximum value from every backbone. Gentle handling of raw material ensures the texture of recovered meat remains unchanged.
Efficiency and cost savings	Reduce labor and operational costs through automated continuous processing. Minimize manual handling while achieving consistent output. High throughput and low waste.
Flexible integration	Designed for easy installation into existing lines. The compact footprint ensures optimal use of floor space.

Flexible processing line – up to 22 fish/minute

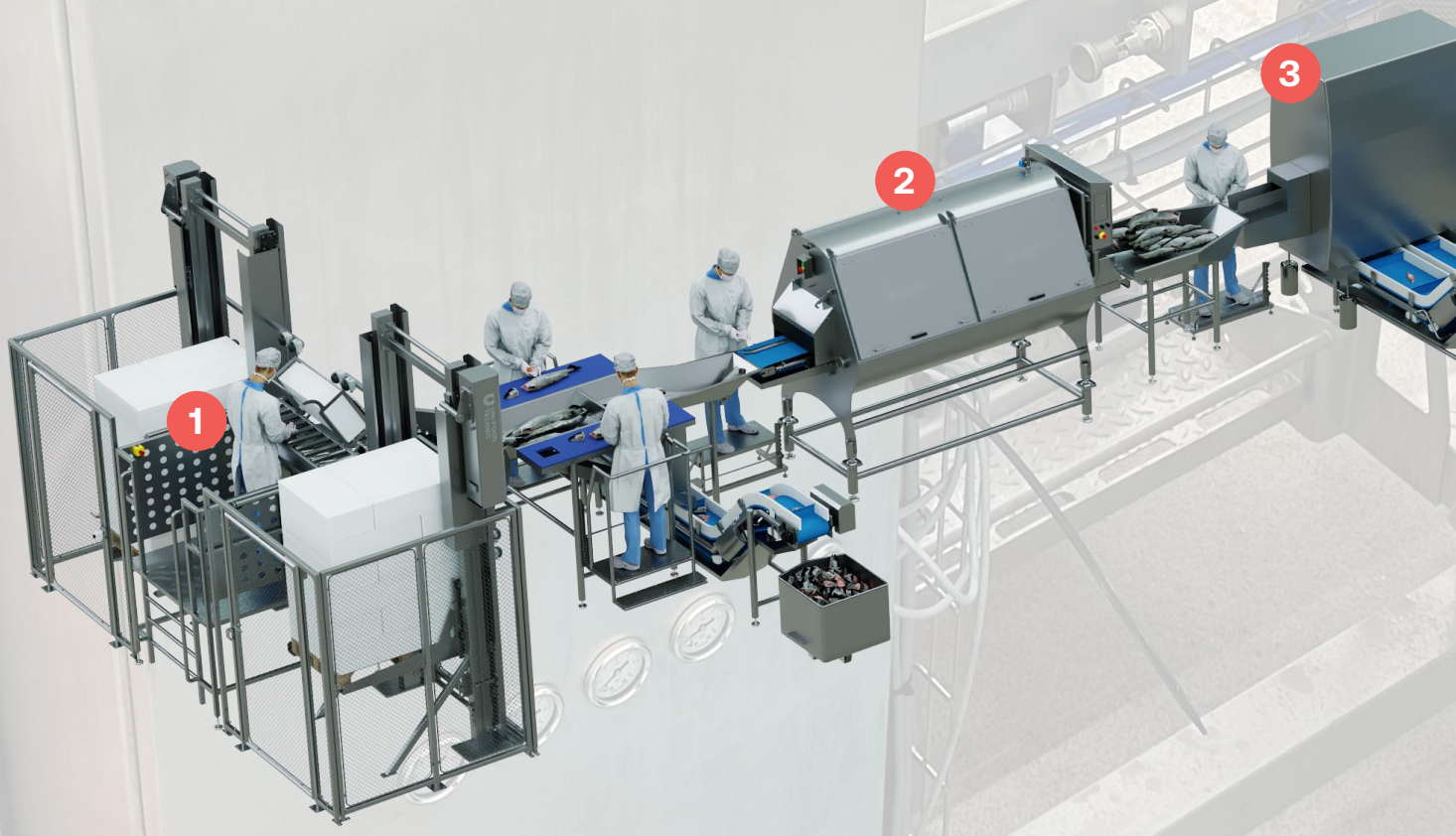
Complete processing line designed for medium-to-high volume salmon and trout production.

Flexible line with dual column loaders and automated packing.

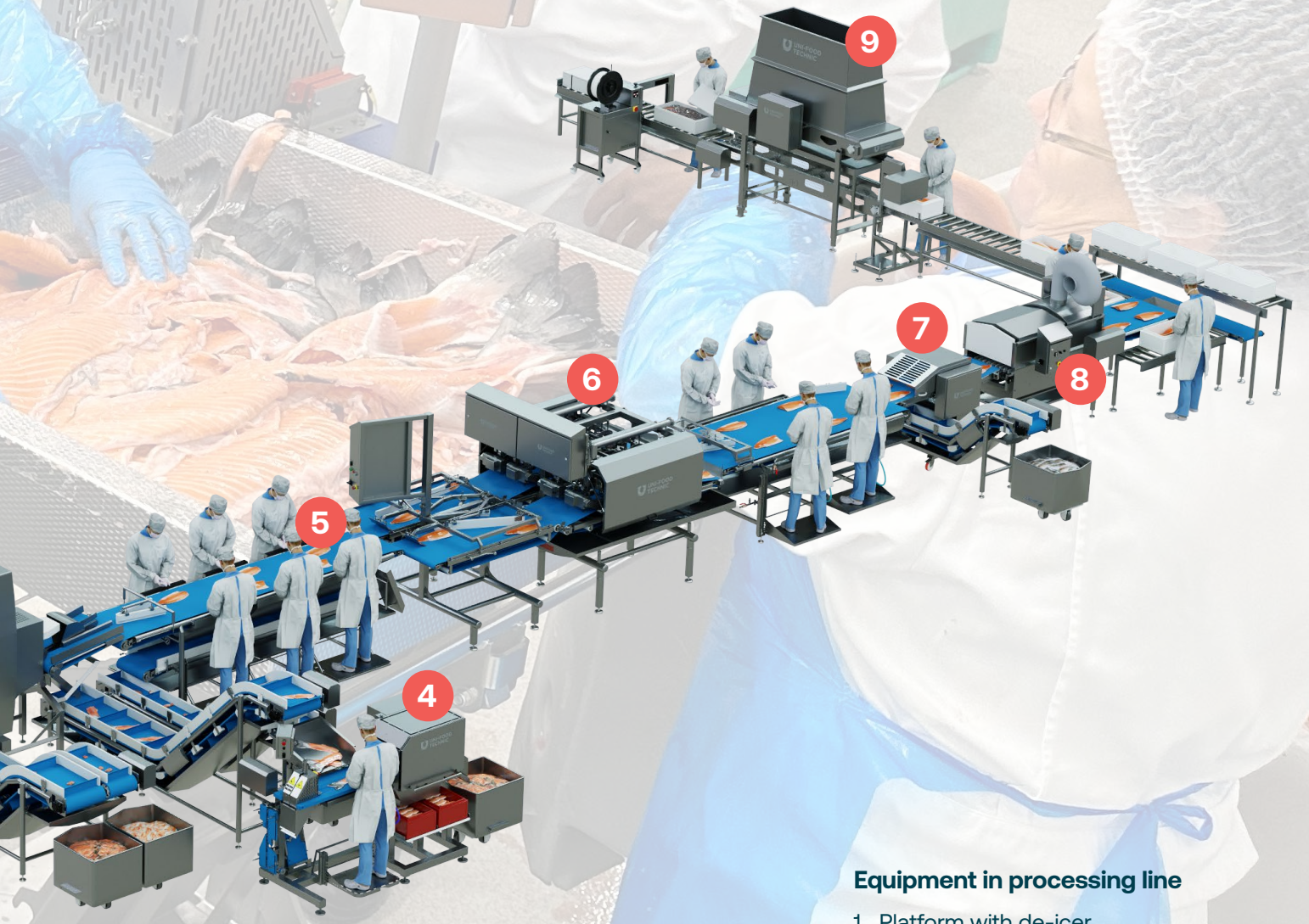
With a modular layout and flexible equipment integration, the system ensures a smooth process from HOG to packed fillets – while supporting high precision, product quality, and operator efficiency.

Key advantages

- High operational efficiency with reduced manual labor increasing your profit
- Ergonomic design ensures improved operator working conditions
- Scalable setup for medium to large production volumes
- Efficient and automatic scraping for high-value product
- Optimal usage of raw material



Medium to high-volume salmon & trout production



Equipment in processing line

1. Platform with de-icer
2. De-heading with deslimer
3. Filleting Machine
4. Scraping Machine S4
5. Active trimming line
6. Pinbone Remover 400 Quadro
7. Skinning Machine V1658
8. Fillet Washer and blower
9. Ice doser 500 - incl. conveyor

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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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Version 20261