

Skinning machine V1558 & V1658

FOR FRESH FILLETS

Efficient skinning with double-lane capacity



Double lane skinning machine for optimal capacity



Skinning machine V1558 and V1658

The skinning machines V1558 and V1658 are double-lane skinning machines that are designed to skin all types of fillets. The V1558 has a working width of 488 mm and the V1658 of 595 mm.

The robust skinning machine is easy to operate, and the skinning thickness can be easily adjusted.

The skinning options range from silver skinning and traditional skinning to deep skinning of fillets, pre and post rigor.

Technology

The machines have two pressing rollers that make it possible to process two fillets at the same time. The automatic skinning machines V1558 and V1658 can be provided with only one pressing roller to be used as single lane skinning machines.

Options

- One pressing roller for single lane use



Technical specifications

	Skinning machine V1558	Skinning machine V1658
Capacity	Up to 50 fillets/minute	Up to 50 fillets/minute
Working range, length	250-650 mm	250-650 mm
Working width	488 mm	595 mm
Height, infeed belt	850 mm	850 mm
Speed, infeed belt	17 m/minute	17 m/minute
Height, outfeed belt	731 mm	731 mm
Speed, outfeed belt	35 m/minute	35 m/minute
Water consumption	11 L/minute	11 L/minute
Power connection	3 x 400 V + PE, 50 Hz*	3 x 400 V + PE, 50 Hz*
Power consumption	1.2 kW	1.2 kW
Noise level	65 dB (A)	65 dB (A)

* Please contact our sales team for other power connection possibilities

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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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