

De-head table

EFFICIENT & EASY-TO-CLEAN

# Ergonomic de-head table for manual de-heading



# Hygienic fish processing with efficient de-scaling



## De-head table

Manual deheading requires the best working conditions. The de-head table is designed for the efficient de-heading of fish while considering ergonomics.

The de-head table includes two cutting plates and two platforms. It can be customised for your needs. Please contact our sales team.

The table is easy to set up and easy to clean which helps to ensure clean processing. It is constructed in strong stainless steel and FDA approved materials.

## Options

- Automatic tail cutter



## Technical specifications

|                           | De-head table          |
|---------------------------|------------------------|
| <b>Fish size</b>          | 1-12 kg round fish     |
| <b>Capacity</b>           | 1-35 fish/minute       |
| <b>Operators</b>          | 2 persons              |
| <b>Air connection</b>     | ½"                     |
| <b>Air consumption</b>    | 700 l/minute           |
| <b>Dimensions (LxWxH)</b> | 2900 x 1700 x 1850 mm  |
| <b>Power connection</b>   | 3 x 400 V + PE, 50 Hz* |

\* Please contact our sales team for other power connection possibilities.

uni-food.com

# 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.

uni-food.com  
+45 9677 4100  
info@uni-food.com



Version 20261