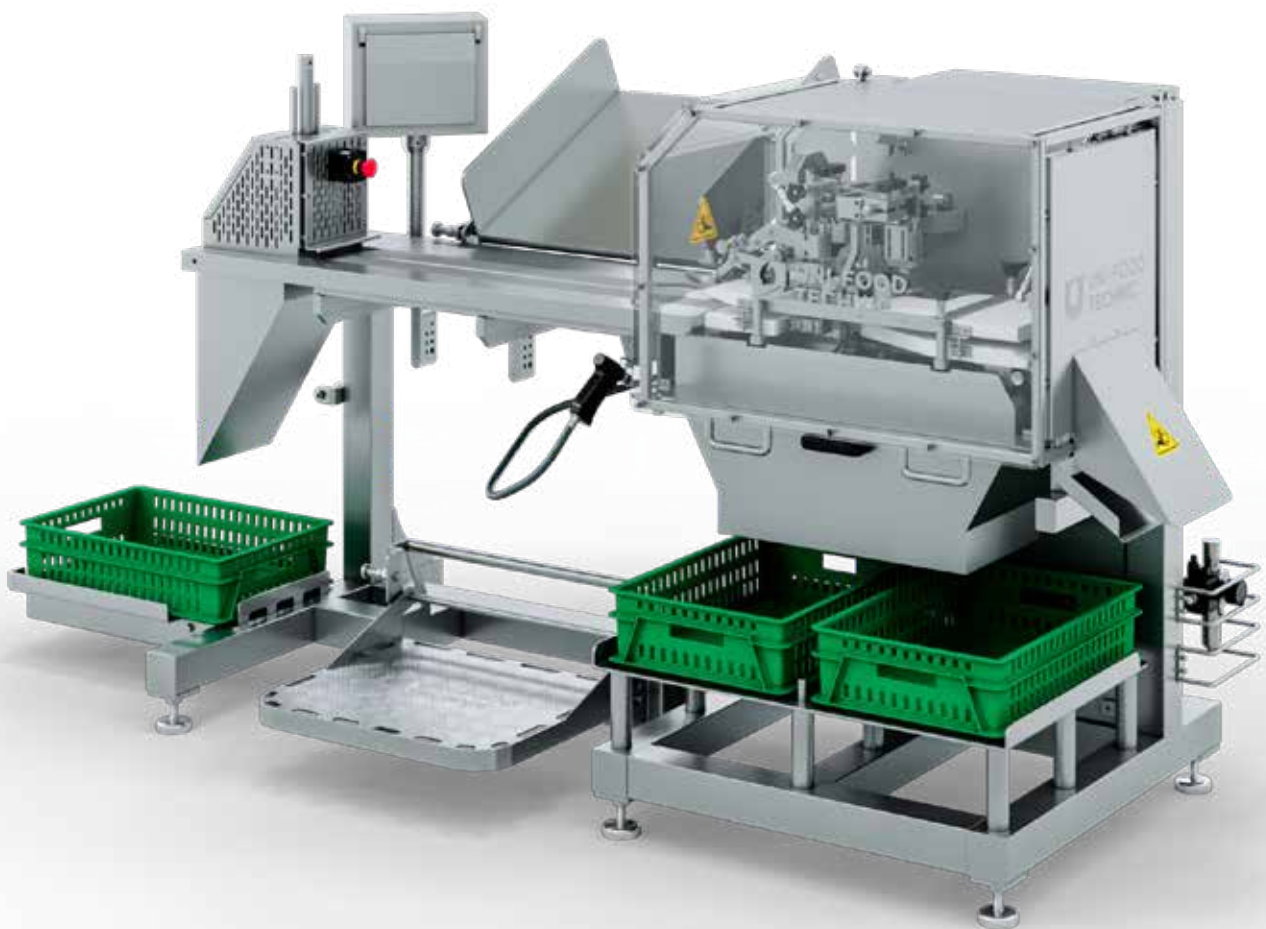


# SCRAPING MACHINE SP 60J

Scraping meat.  
Securing yield.



# Scraping meat off salmon backbones



The scraping machine SP 60J is designed to scrape the remaining meat off the salmon backbones after skinning. It offers the making of a high-end by-product.

The bone scraper makes it possible to save labour costs and still obtain an even higher yield in the salmon production.

The robust, automatic scraping machine is easy to clean and maintain.



# Technical specifications

Capacity	10 – 16 bones/min*
Operators	1 person
Fish size	2 – 7 kg**
Water connection	½"
Water consumption	0 - 10 L/min
Pneumatic connection	½"
Pneumatic consumption	14 - 22 L/min at 6 bars***
Power connection	3 x 230 V + PE, 50 Hz, 25 A
Power consumption	1.0 kW
Weight	Approx. 320 kg
Dimensions (LxWxH)	2306 x 1625 x 1831 mm

\* Capacity depends on how efficient the operator is

\*\* Yield depends on the operational setup, as well as the quality and nature of the fish

\*\*\* Water pistol for the operator

[uni-food.com](http://uni-food.com)

Make believe.  
Make sense.

