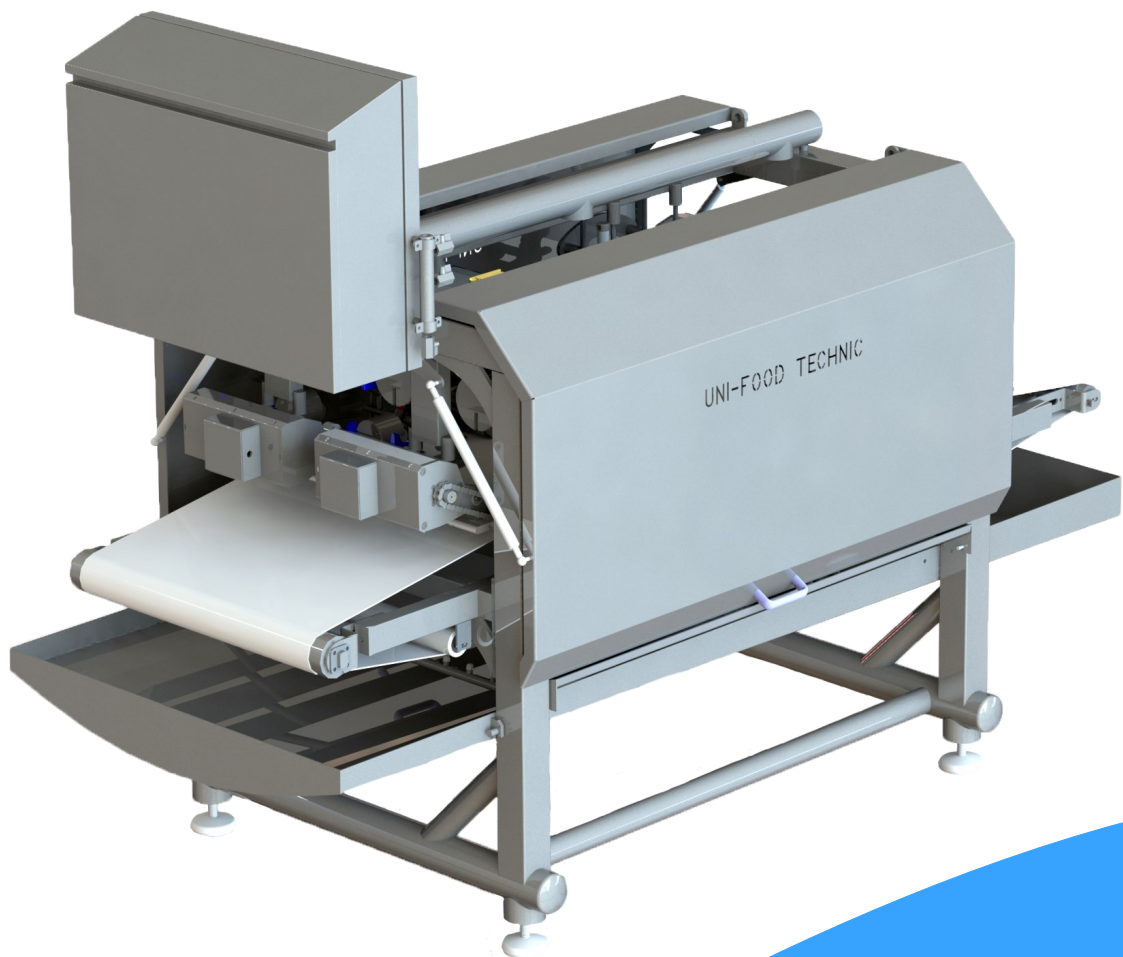


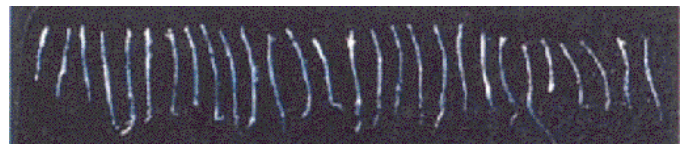
Pin-Bone Technology

UFT 350-NK Series



Pin bone Remover

350-NK single



PRODUCT INFORMATION

The UFT pin bone remover model 350-NK is our basic machine. It is smaller than other pin bone removers, it has a more simple construction and it is very suitable for smaller processing plants.

After pin boning the fillets pass a table for manually inspection by two operators.

The machine can work in a one-way flow with automatic in-feed after the UFT Trimming Line. Regardless if the fillet has been pre-handled in a filleting machine or if it is hand cut, the pine bone machine removes up to 99% of all the pin bones. The 350-NK is further equipped with a Neck-Bone remover pendulum.

After pin boning the fillets pass two workers for manual control. We have obtained optimum utilization by using the machine for salmon and mackerel 18-24 hours after slaughtering depending on the structure of the fillet. Hereby we minimize gaping issues and problems with broken pin bones.

On fresh fillet, water is used for cleaning of roller and knife. On smoked fillet, air is used for cleaning of roller and knife. The standard machine is supplied with water cleaning, but it can be delivered with both water and air connection, so that it can be used for both kinds of products. The machine is built as a strong stainless steel construction. All parts used are made in FDA approved materials.

ADVANTAGE

- The machine is extremely efficient
- It is gentle to the fillets
- It minimizes production costs
- You need fewer workers
- The machine has a speedy pay back time

TECHNICAL INFORMATION

- Adjustment of the pressure on the fillet is made by spring pressure.
- Tooth roller with built-in water/air nozzles for automatic cleaning of the roller and knife
- Adjustable knife holder.
- Fine adjustment of belt angle to obtain a bend on the fish to visualize the pin bones before removal. Adjustment depends on the thickness of the fillets.
- Quick-release for removal of conveyor belt for cleaning. When the belt is removed the machine is open for cleaning. The belt can then be put into a disinfecting bath.
- Waterproof cabinet for motor and electrical parts. The electrical parts are protected in an extra box inside the cabinet.
- The knife and roller have a width of 230 and 350 mm. The width of the knife makes in-feed precision less important.
- The machine can therefore also easily be placed after an automatic in-feeding machine.

OPTIONS

- Raising roller that automatically raises and lowers depending on the fish size.
- Underlying gathering tray.

TECHNICAL DATA

Operators:	1
Capacity:	10—20 fillets/min
Dimension (L,W,H):	1918mm, 915mm, 1470mm
Power:	220/230 +PE
Weight:	200 kg



Pin Bone Remover

350-NK Double

Pin Bone Remover:

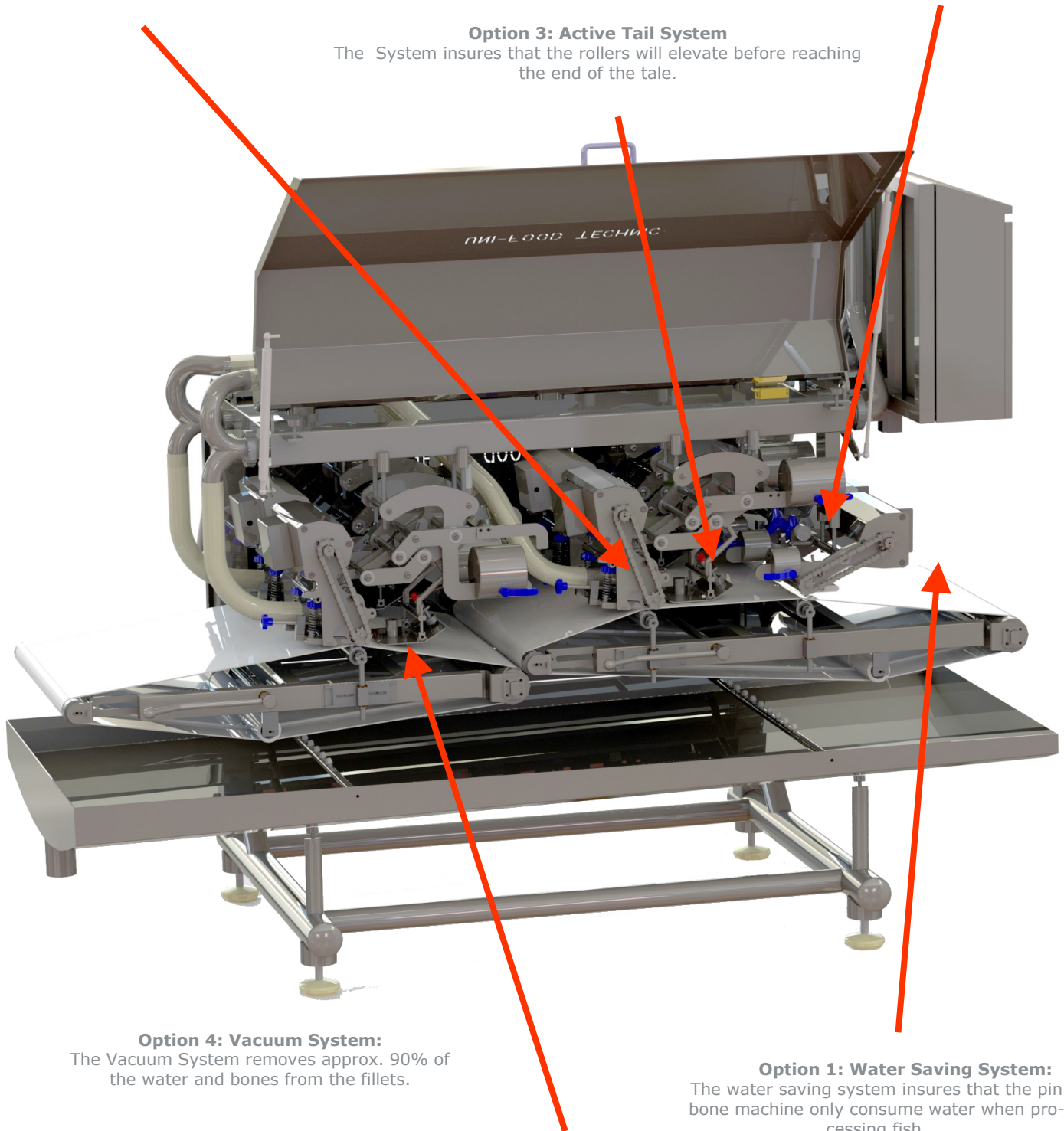
This device removes the bones. The pin bone device is adjustable so you can place it both in a straight or diagonal position.

Option 2: Raisers:

For rising up the bones on fresh fillets before pin boning.

Option 3: Active Tail System

The System insures that the rollers will elevate before reaching the end of the tale.



Option 4: Vacuum System:

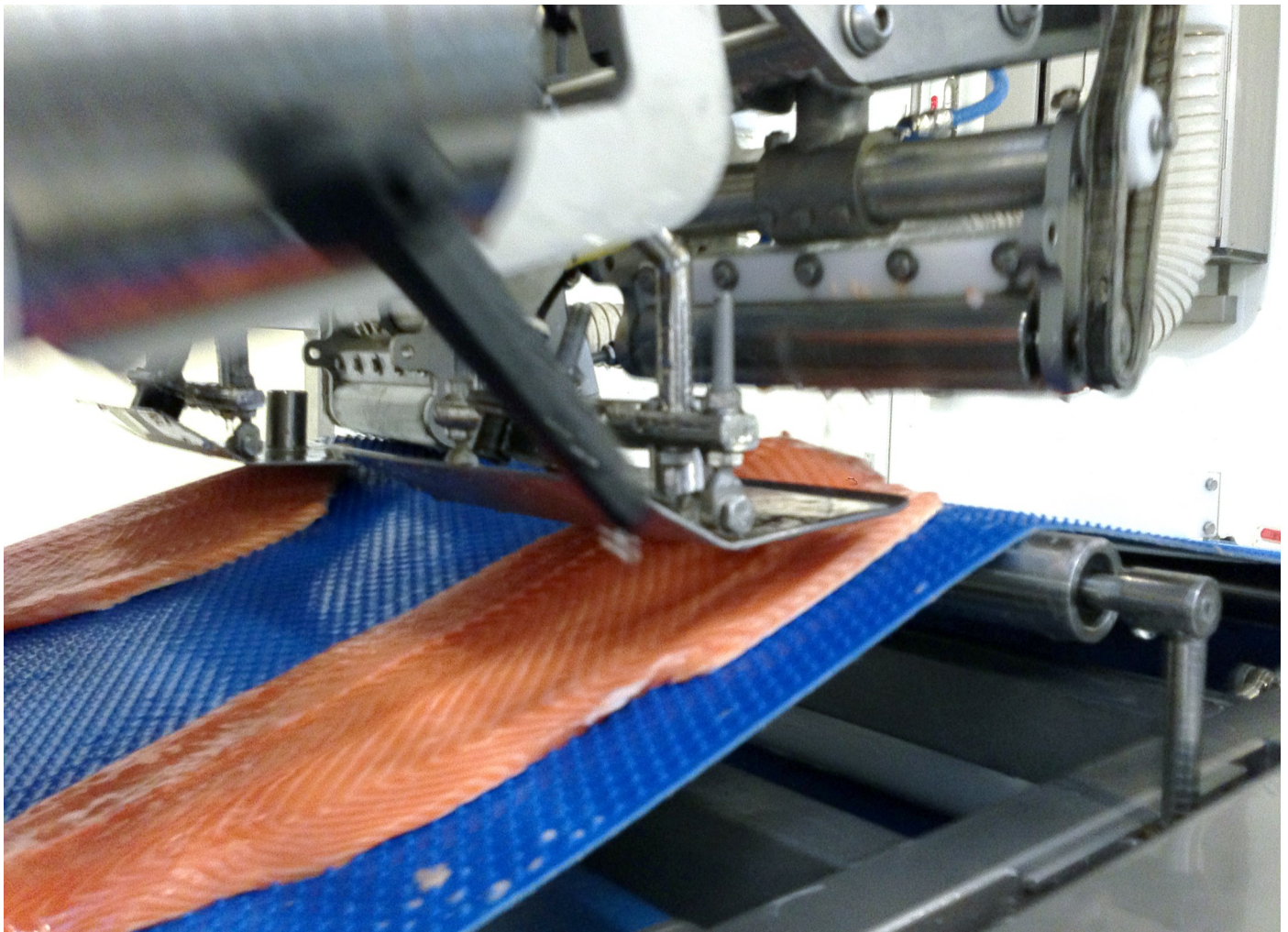
The Vacuum System removes approx. 90% of the water and bones from the fillets.

Option 1: Water Saving System:

The water saving system insures that the pin bone machine only consume water when processing fish.

Neck-Bone Remover:

The pin bone roller removes the neck bones. This unit can be adjusted into two positions (straight or diagonal).



The Pin-Bone Removers' tooth rollers insures that there are only between 0-3 bones left in the fillet. This model is using a vacuum system as an option for a cleaner fillet and working environment.

PRODUCT INFORMATION

The Pin-Bone Remover Model 350-NK Double is a double lane pin-bone machine. This models comes with an extra neck-bone rollers for removal of neck-bones on salmon fillets.

The machine is perfect for removal of pin bones on salmon and trout fillets.

The 350-NK Double uses two sets of knives and rollers. You hereby achieve a capacity off 20-40 fillets/min depending on the operational setup and the quality and nature of the fish.

The machines is supplied with water cleaning.

The machine is extremely efficient, gentle to the fillets and minimizes labour costs.

After removal of the pin-bones there only remains between 0 -3 pin-bones in the fillet. The pin bone machine will not damage and gape the fillets after pin boning.

The two sets of pin-bone heads is designed in a way that they can be adjusted in angle or horizontally.

TECHNICAL INFORMATION

- Belt Wash - for cleaning of the belt when processing.
- Safety Covers - one panels on both sides.
- Drip tray - for drainage of water when processing.
- Quick-release - this enables an easy removal of belt when cleaning.
- All Pin-bone systems are prepared to add on vacuum after purchasing.

TECHNICAL DATA

Operators needed:	0—1 Person
Capacity:	20-40 fillets/min
Air connection:	1/2"
Air consumption:	15 l/min at 6 bar
Water connection:	1 x 3/8"
Water consumption:	1 x 0 - 21/min
Power connection:	3 x 400V/230V + PE
Power consumption:	1,5 kW
Weight:	910 kg
Length:	2484 mm
Width:	1185 mm
Height:	1900 mm

Pin Bone Remover

350-NK Quadro

Pin Bone Remover:

This device removes the bones.

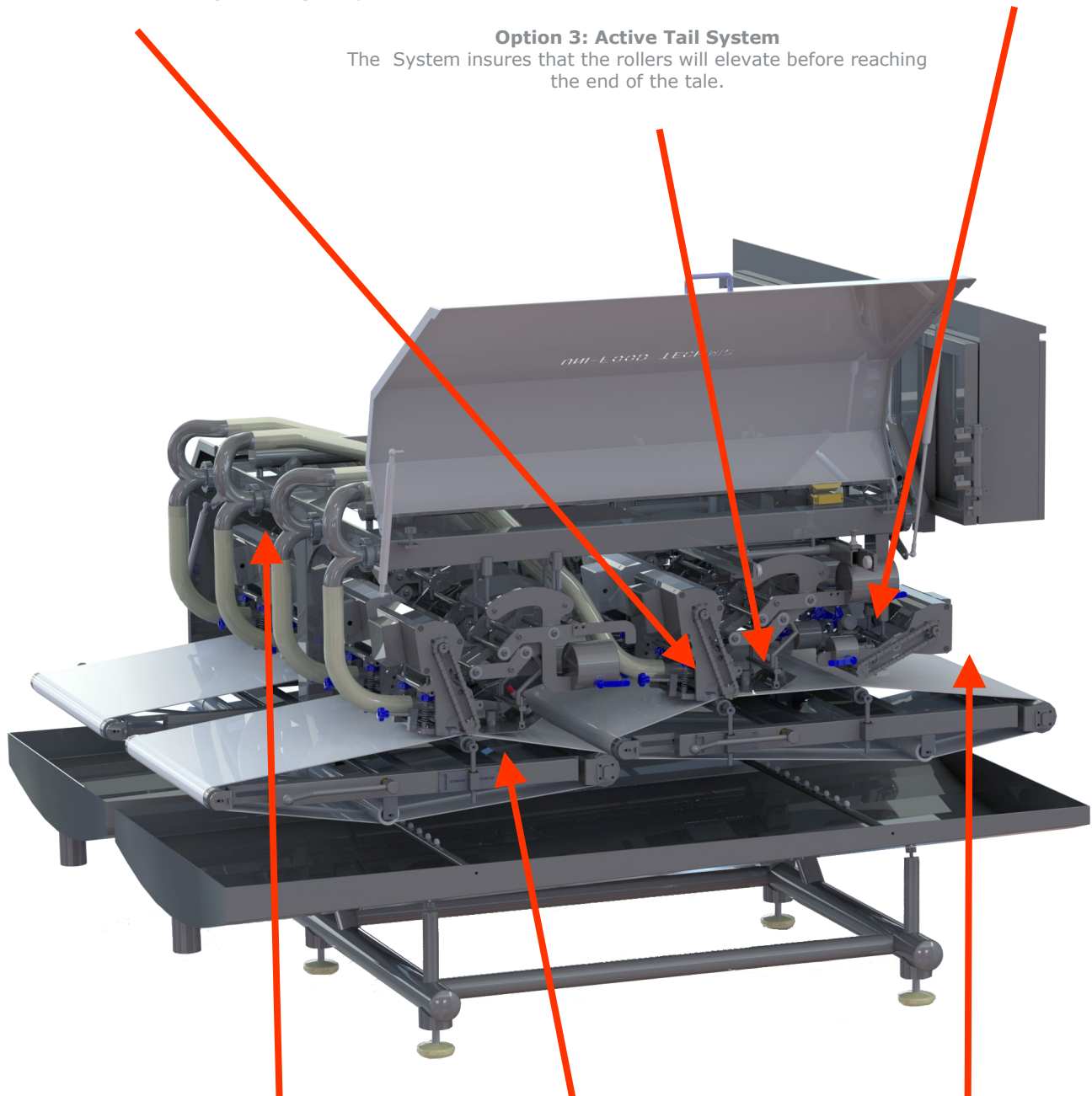
The pin bone device is adjustable so you can place it both in a straight or diagonal position.

Option 2: Raisers:

For rising up the bones on fresh fillets before pin boning.

Option 3: Active Tail System

The System insures that the rollers will elevate before reaching the end of the tale.



Option 4: Vacuum System:

The Vacuum System removes approx. 90% of the water and bones from the fillets.

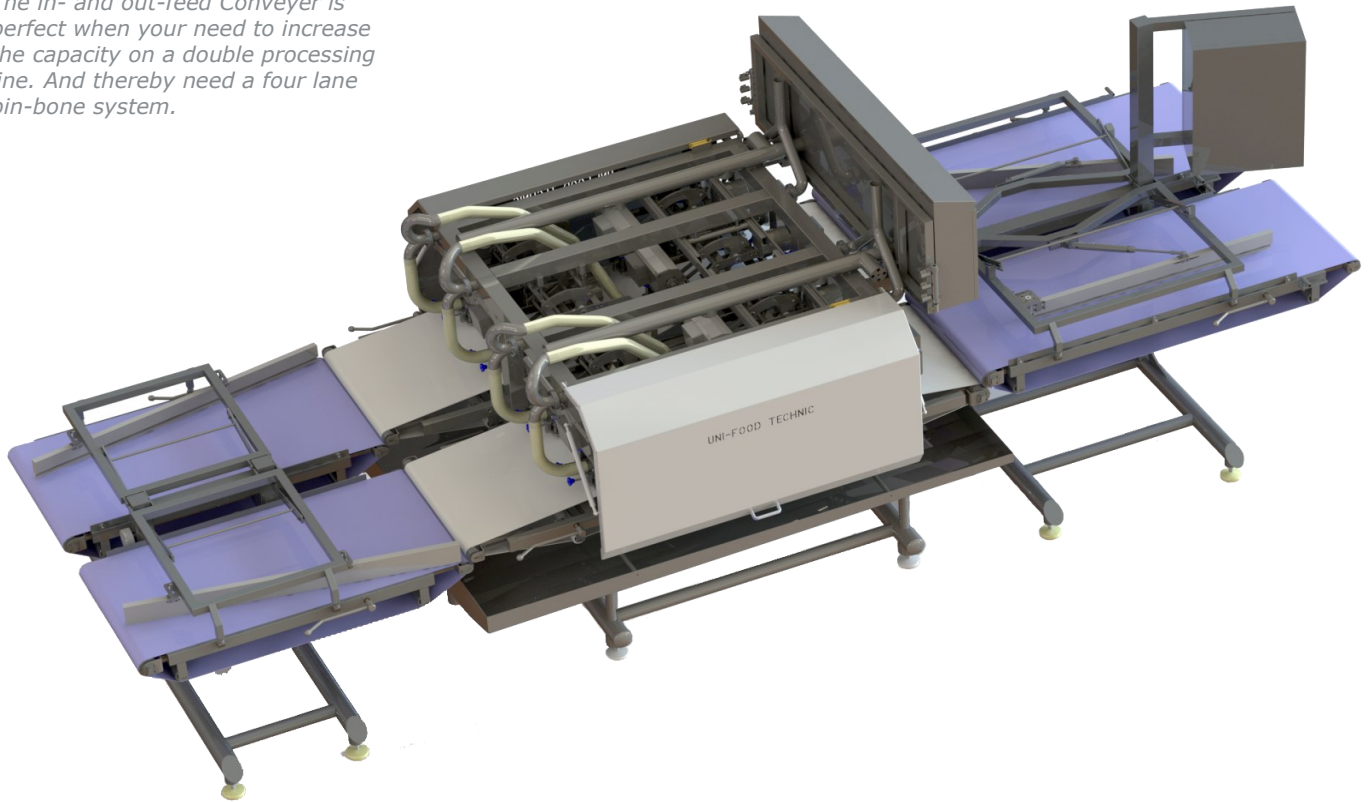
Option 1: Water Saving System:

The water saving system insures that the pin bone machine only consume water when processing fish.

Neck-Bone Remover:

The pin bone roller removes the neck bones. This unit can be adjusted into two positions (straight or diagonal).

The in- and out-feed Conveyer is perfect when your need to increase the capacity on a double processing line. And thereby need a four lane pin-bone system.



PRODUCT INFORMATION

The Pin-Bone Remover Model 350-NK Quadro is a four lane pin-bone machine. This models comes with an extra neck-bone rollers for removal of neck-bones on salmon fillets.

The machine is perfect for removal of pin bones on salmon and trout fillets.

The 350-NK Quadro uses four sets of knives and rollers. You hereby achieve a capacity up to 44 fillets/min depending on the operational setup and the quality and nature of the fish.

The machines is supplied with water cleaning.

The machine is extremely efficient, gentle to the fillets and minimizes labour costs.

After removal of the pin-bones there only remains between 0 -3 pin-bones in the fillet. The pin bone machine will not damage and gape the fillets after pin boning.

The Four sets of pin-bone heads is designed in a way that they can be adjusted in angle or horizontally.

TECHNICAL INFORMATION

- Belt Wash - for cleaning of the belt when processing.
- Safety Covers - one panels on both sides.
- Drip tray - for drainage of water when processing.
- Quick-release - this enables an easy removal of belt when cleaning.
- All Pin-bone systems are prepared to add on vacuum after purchasing.

TECHNICAL DATA

Operators needed:	0—1 Person
Capacity:	up to 44 fillets/min
Air connection:	2 x 1/2"
Air consumption:	2 x 15 l/min at 6 bar
Water connection:	2 x 3/8"
Water consumption:	2 x 0 - 21/min
Power connection:	3 x 400V/230V + PE
Power consumption:	3,0 kW
Weight:	1600 kg
Length:	2484 mm
Width:	2126 mm
Height:	1900 mm

Pin Bone Remover

350-NK SIX

Pin Bone Remover:

This device removes the bones.

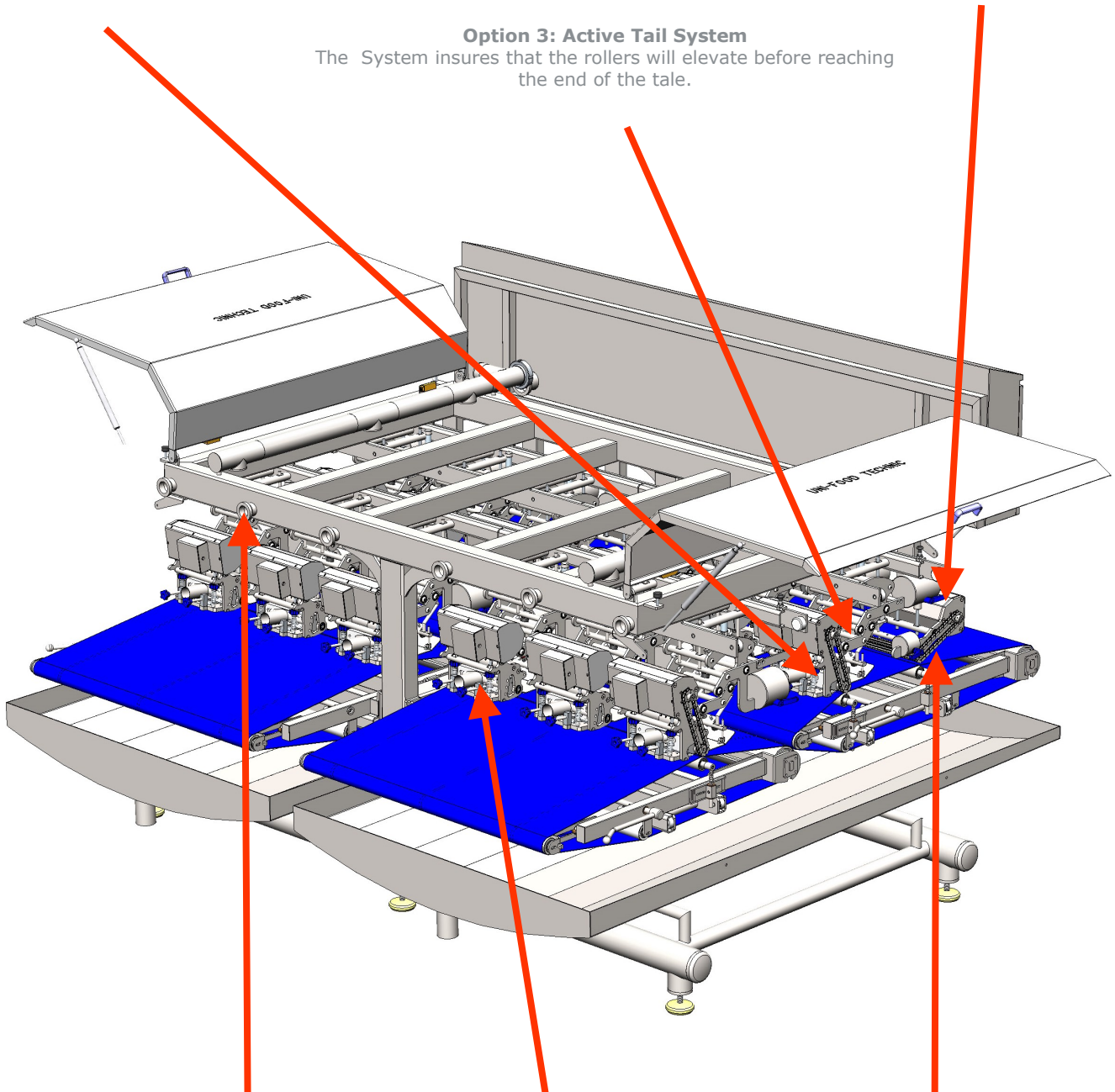
The pin bone device is adjustable so you can place it both in a straight or diagonal position.

Option 2: Raisers:

For rising up the bones on fresh fillets before pin boning.

Option 3: Active Tail System

The System insures that the rollers will elevate before reaching the end of the tale.



Option 4: Vacuum System:

The Vacuum System removes approx. 90% of the water and bones from the fillets.

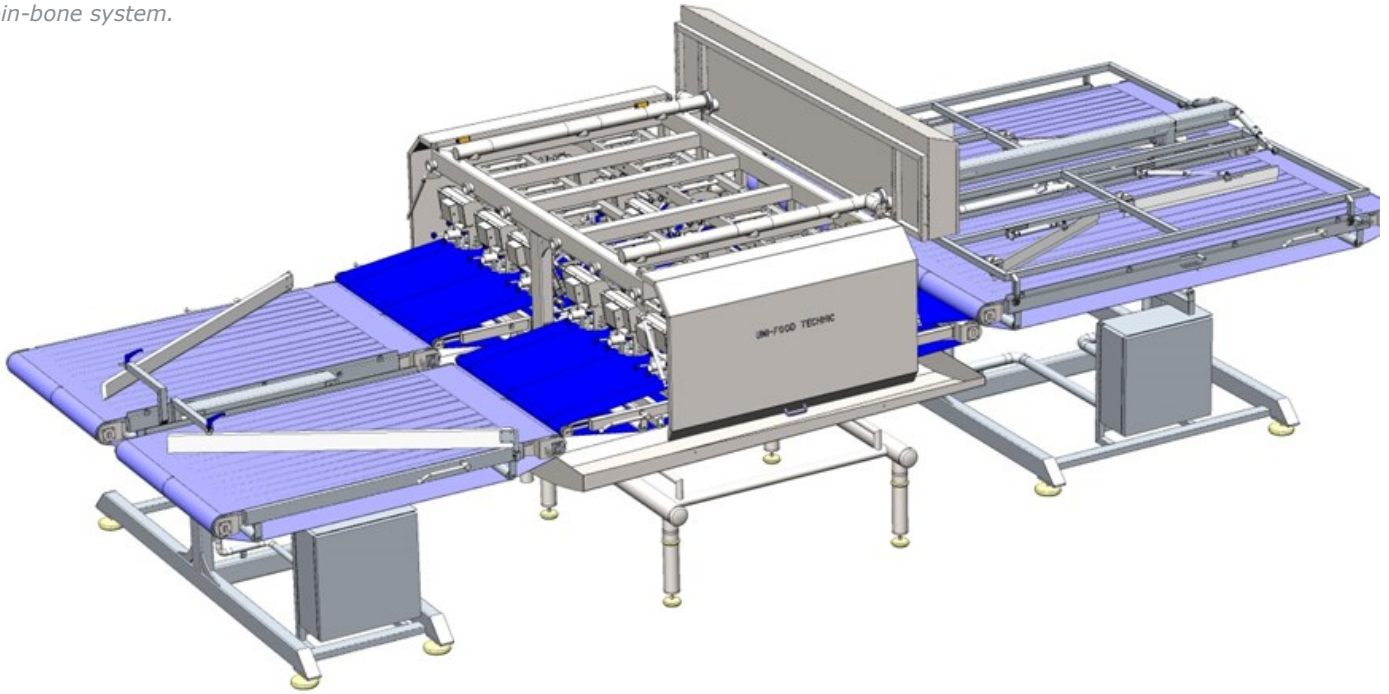
Option 1: Water Saving System:

The water saving system insures that the pin bone machine only consume water when processing fish.

Neck-Bone Remover:

The pin bone roller removes the neck bones. This unit can be adjusted into two positions (straight or diagonal).

The in- and out-feed Conveyer is perfect when your need to increase the capacity on a double processing line. And thereby need a sextant lane pin-bone system.



PRODUCT INFORMATION

The Pin-Bone Remover Model 350-NK SIX is a sextant lane pin-bone machine. This model comes with an extra neck-bone rollers for removal of neck-bones on salmon fillets.

The machine is perfect for removal of pin bones on salmon and trout fillets.

The 350-NK SIX uses six sets of knives and rollers. You hereby achieve a capacity of 40-50 fillets/min depending on the operational setup and the quality and nature of the fish.

The machine is supplied with water cleaning.

The machine is extremely efficient, gentle to the fillets and minimizes labour costs.

After removal of the pin-bones there is only remains between 0-3 pin-bones in the fillet. The pin bone machine will not damage and gape the fillets after pin boning.

The SIX sets of pin-bone heads is designed in a way that they can be adjusted in angle or horizontally.

The Pin-bone Remover is designed in a way that enables the machine to function as two separate machines. Each side are equipped with separate mechanical control systems.

TECHNICAL INFORMATION

- Belt Wash - for cleaning of the belt when processing.
- Safety Covers - one panels on both sides.
- Drip tray - for drainage of water when processing.
- Quick-release - this enables an easy removal of belt when cleaning.
- All Pin-bone systems are prepared to add on vacuum after purchasing.

TECHNICAL DATA

Operators needed:	0 Person
Capacity:	40-50 fillets/min
Air connection:	2 x 1/2"
Air consumption:	2 x 20 l/min at 6 bar
Water connection:	2 x 3/8"
Water consumption:	2 x 0 - 36l/min
Power connection:	2 x (3 x 400V/230V + PE)
Power consumption:	2,7 kW
Weight:	1320 kg
Length:	2675 mm
Width:	3000 mm
Height:	1900 mm

Options

For the Pin-Bone 350 Series.



PRODUCT INFORMATION

Compared to conventional cleaning systems the Vacuum System removes approximately 90% of the water and bones.

The Vacuum system automatically drain the tank when processing.

The system can be connected to all UFT Pin Bone Removers. The machine has the benefit of achieving a much cleaner production area since water and bone remains will not end up on the floor.

The vacuum system is emptied by use of a spade valve. Alternatively the system can be continuously emptied with a hose pump.

The Machine is built in FDA approved materials.

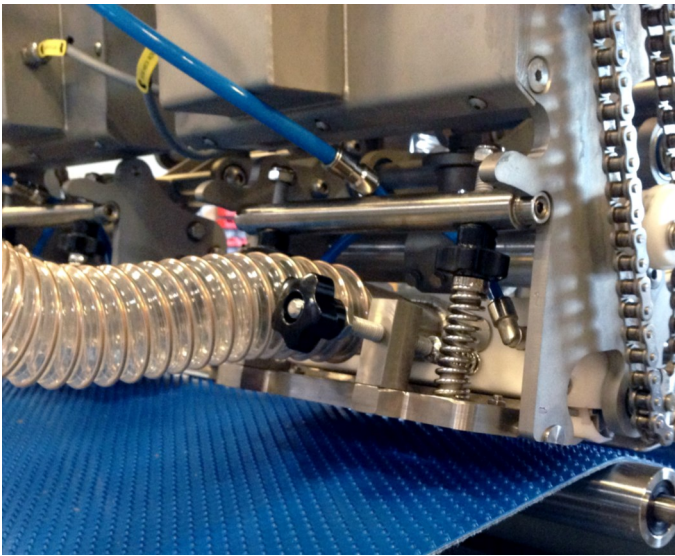
It is possible to choose between two different models: A wall mounted model and a floor model (see picture below).



This model is designed for the Pin Bone 350 Series.

TECHNICAL DATA

Operators needed:	None
Electrical connection:	3x400V/230V, 50 Hz IB=19A
Weight:	Dep. on model



The Vacuum System removes approx. 90% of the water and bones from the fillets. The system enables a much cleaner production area since water and bone remains will not end up at the floor.

OPTIONS TO THE PIN-BONE REMOVER

All our pin-bone systems can be delivered with the following options.

OPTION 1: WATER SAVING SYSTEM

The water saving system insures that the pin bone machine only consume water when processing fish.

OPTION 2: RAISERS

Two pieces of raising tooth rollers for smoked and fresh fillets 24 hours after incapacitating the fish. Hereby you will achieve the maximum pin bone result. The tooth raise the pin bones in the fillets, especially for pin bones below flesh surface. This is an advantage when processing very fresh fillets.

OPTION 3: ACTIVE TAIL SYSTEM

This system is designed to raise the pin-bone head, it will activate after the pin-bone removal process has been completed.

This ensures that the tail piece doesn't get caught in the pin-bone roller, and thereby reducing stop-and-go processing.

OPTION 4: VACUUM SYSTEM

To achieving a cleaner fillet and working environment it is possible to supply our pin bone systems with our innovative vacuum suction system.

Compared to conventional cleaning systems the Vacuum System removes approximately 90% of the water and bones.

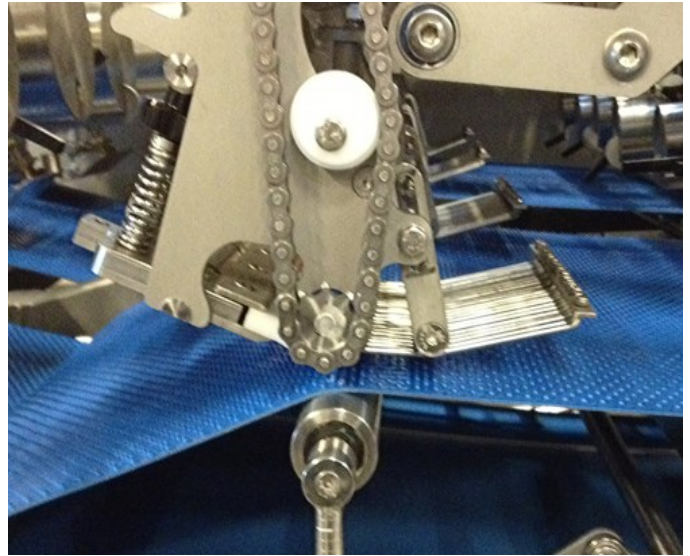
The Vacuum system automatically drain the tank when processing.

OPTION 5: IN- AND OUT-FEED CONVEYER

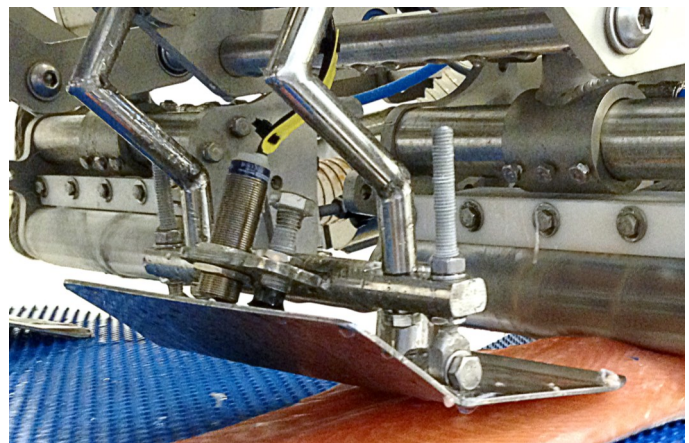
The Quadro and the sextant lane pin-bone systems can be delivered with an automatic in- and out-feed conveyer for splitting up the fillets from to lanes to six lanes.

OPTION 6: IN-FEED ROLLER GUIDE SYSTEM

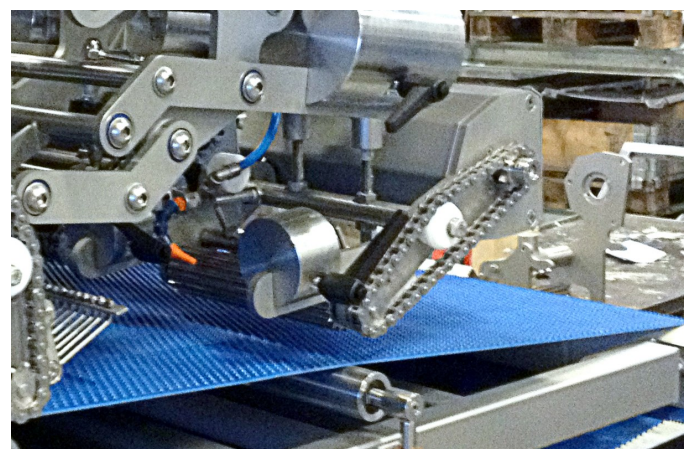
This guide is designed for running of trout on the pin-bone remover.



This in-feed roller guide is the option you need when running of trout on the pin-bone remover.



The Active Tail System insures that the rollers will elevate before reaching the end of the tail.



The Raisers is perfect when processing very fresh and smoked fillets.

Uni-Food Technic A/S

Uni-Food Technic was established in 1985 by Bjarne Normann Jensen.

During the first 5 years it was a trading company, and from 1990 it expanded with its own production facilities.

In 1998 a new factory was build and the company expanded from a one-man company to a company that today employs 25 persons.

Our main activity is to design and develop innovative production lines for salmon, white fish, mackerel, and herring.

Uni-Food Technic produces and develops technological equipment for the food industry.

We produce intelligent fully automatic machines that reduces the need for labour cost, which enables our customers to be compatible in places where efficiency is the key to success.

We also produce machinery which needs to be manually operated, but common for our product is that they are made to accomodate the demand from our customers.

We also design and produce special steel equipment and parts for other industries.

We are a competent business partner whom accomodates our customers needs and custom-mades lines and machinery to fit into their facilities.

We also design individual machines to fit into your existing production line.

The main production is made for the fish industry and 90% of the production is exported to Norway, Chile, New Zealand, Australia, Scotland and Canada.

The company has continuing product development to ensure high-tech machinery, hygiene safety and operation conveniency.



Products: Salmon Slaughterhouse: Anaesthetic tub, gill cutting tables, bleeding tanks, salmon gutting units, cooling tanks, grading/packing systems, box dispenser systems, ice-dozers and ice-storages with a capacity of 10-80 tonnes etc.

Salmon Filleting: De-heading machines, De-Sliming machines, De-Scaling machines, Trimming lines with yield control (several versions), Skinning machines, Pin-Bone removers and packing systems, etc.

Salmon Smoking: Saltinjectors, dry salting arrangements, inloading system for smoke trolleys, smoke grates and smoke trolleys, Salmon Fresh Slicers etc.

White Fish: Complete filleting lines with yield control systems, packing systems etc.

Herring/Mackrel: Filleting lines, batchweighing/packing systems, stripcutting machines etc.

Other Products: Freezing tunnels, custom made handling equipment, low-pressure cleaning systems for cleaning of factories.

