



3-year
warranty

V3568 / V3668

Automatic combined fish skinner

for **all types**
of
fish fillets

An automatic combined machine
for shallow or deep fish fillet skinning

- ▶ Single or double lane machine, double skinning
- ▶ Plug & Play
- ▶ Easy to clean
- ▶ Interchangeable blades
- ▶ Industrial capacity

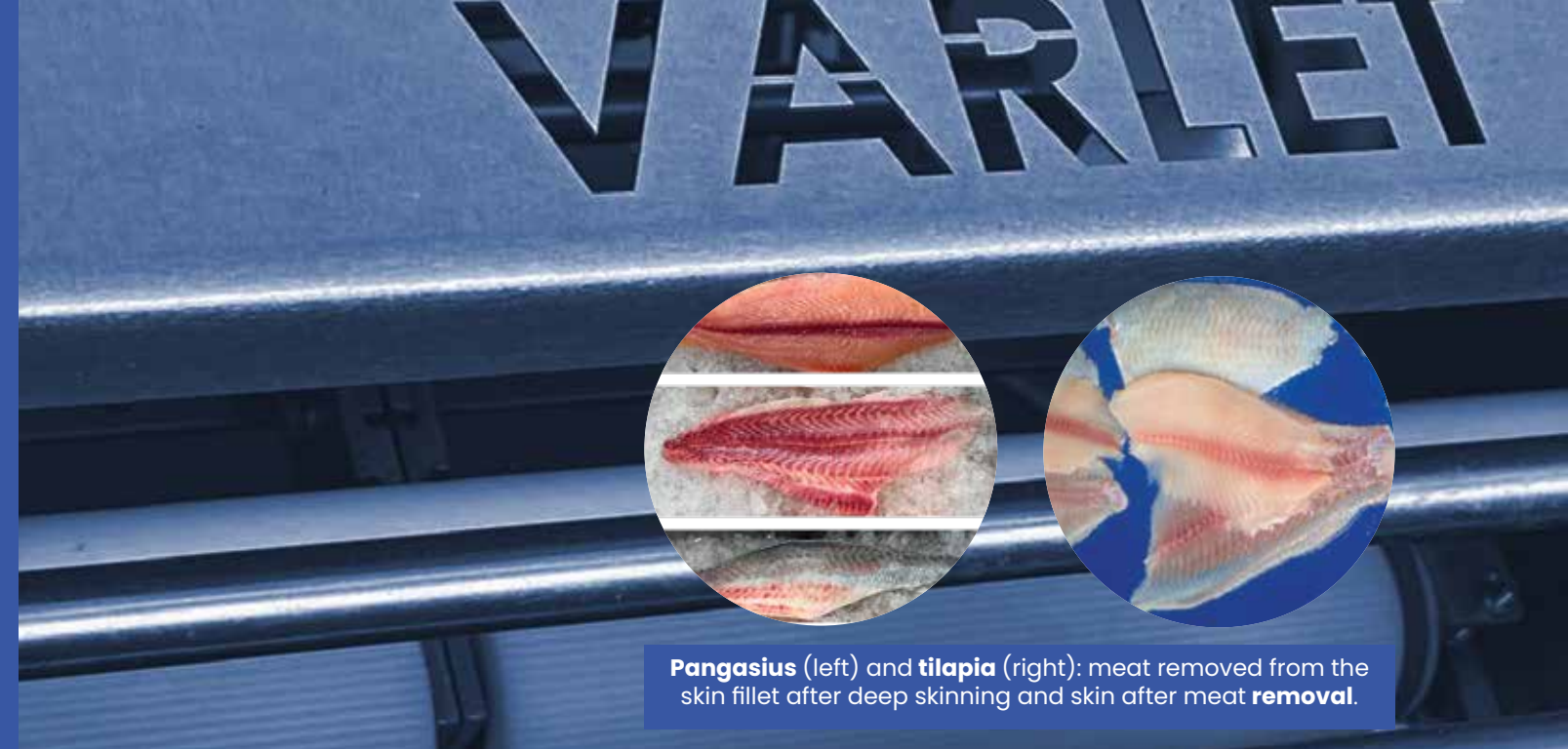
V3568 / V3668 Automatic combined fish fillet skinner

The V3668 enables producers who deep skin to utilize the meat left on the skin by skinning the skin in a second skinner.

The skinning machine removes up to 100% of the meat from the skin, hereby creating a by-product of high value. With the V3668 the by-product is produced without extra operator.

The skinning machine has a working belt width of 595 mm (320 mm for the V3568), which makes it the perfect solution when you need to incorporate the machine in a full automatic filleting line.

The V3668 is intended for deep skinning fillets, pre and post rigor. The machine has two pressing rollers that makes it possible to process two fillets at the same time but can also be provided with one pressing roller. It can be used as a single lane skinning machine.



Pangasius (left) and **tilapia** (right): meat removed from the skin fillet after deep skinning and skin after meat **removal**.

Key features

1. Single or double lane machine
2. Double skinning
3. Skinning thickness easily adjustable with handwheel
4. Easy to clean
5. Eco'o system: to reduce water consumption
6. Interchangeable blades
7. Industrial capacity: up to 80 fillets/min
8. 100% stainless steel



The handwheel on the machine allows the operator to change the skinning depth quickly and easily.

Options available

- Infeed conveyor +200mm / +400 mm
- Height +100 mm
- Height +150 to +350 mm
- Central fillet separator



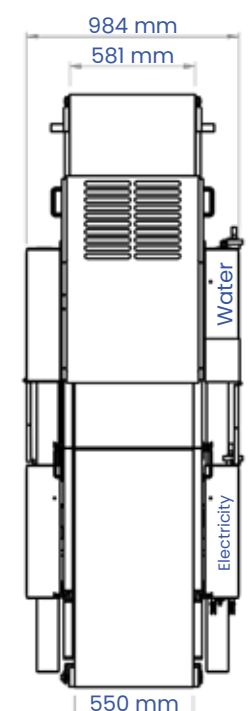
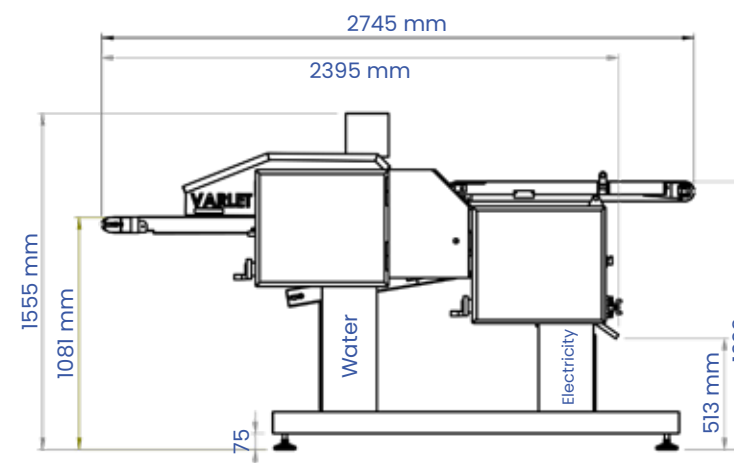
3 products in 1 operation (here: **salmon**)

Technical information

Capacity: up to 80 fillets/min
Working width: 320 mm (V3568) / 595 mm (V3668)
Weight: 520 kg (V3568) / 600 kg (V3668)
Lane: single lane (V3568) / double lane (V3668)
Water consumption: 2 x 1l /min
Adjustable speed for fillets and skins conveyors
Power connection: 3 x 400 V + PE, 50 Hz*
Power consumption: 2.5 kW
Noise level: 65 dB (A)

* other power connection available upon request

Flash this QR code to watch the video introducing the V3668 machine



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VARLET MACHINES

Founded in 1933, Varlet Machines is a French company based in Boulogne-sur-Mer, which designs, manufactures and sells machines for processing fish, meat and poultry.

With an experience of more than 80 years and the will to answer the more and more demanding expectations of the market, the company is today the first French manufacturer of machines in this field.



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