



Technical Specifications

Power Consumption	Max 7.1 kW
Water Consumption	30 liters/min
Water Pressure bar	3 bar
Net Weight	2 700 kg
Numbers of operators	0-1

**MACHINE MODULES 52-31-16-11

Capacity (standard)

FISH POCKETS	FISH / KG	FISH / MIN.
45 mm	10–30	250–300
60 mm	4–20	225–300
75 mm	2.5–8.0	200–300
90 mm	2–6	200–275

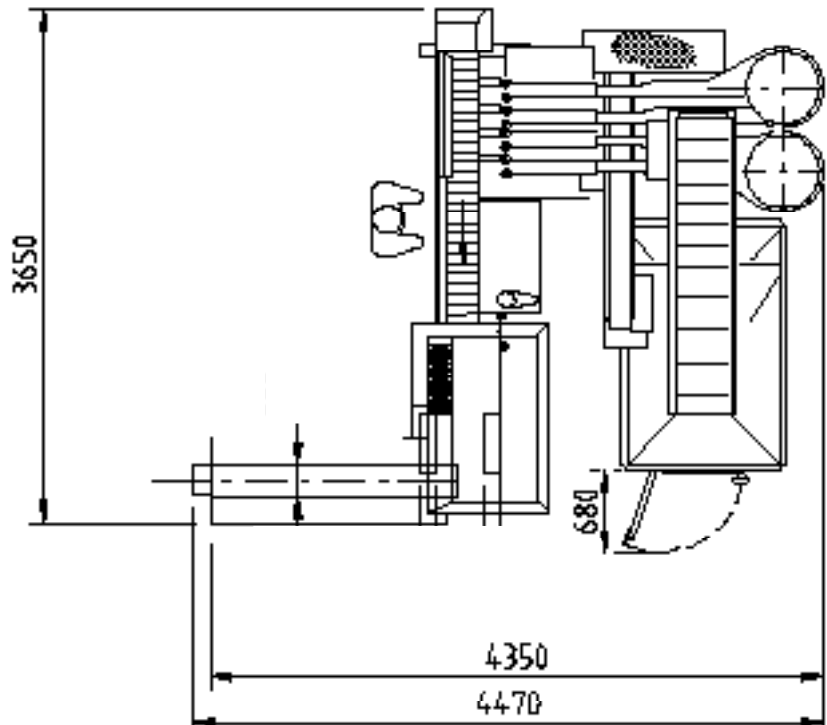
Technical data to be changed without notice.



- Set up depending on type of fish
- Well shaped, high yield fillets
- Service & Support from VMK
- 0-1 operator

OPTIONAL:

- **M9 Single filleting device:**
Splitting device creating single fillets vs. butterfly fillets.
- **M19 Chute:**
For taking care of roe and milt used as delicacy.
- **M24 Belly Cut unit:**
Cleaning out belly cavity of membrane and blood with a rotating grinding stone.
- **M50 Piece cutter:**
Deli-style Herring and more.
- **M60 Steak Cutter:**
Dressed fish prepared to fit in cans.
- **M63 Vacuum nozzle:**
For hygienic evisceration via VMK16
- **M69 Water pump:**
Used to achieve extra water pressure.
- **M95 Sex sorting unit:**
Used for herring to separate females



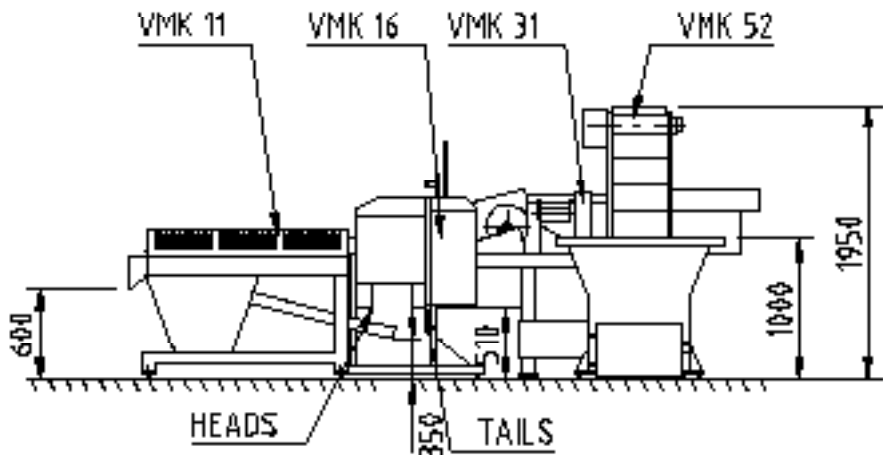
The VMK Automatic Filleting Line is a high precision combination of four VMK modules.

The fish is placed in the VMK52 Hopper & Elevating conveyor and transported in a uniform stream onto the VMK31 Auto Feeder, continuing via vibrating chutes orienting the fish head first.

In the head/tail cutting section VMK16 the head is cut off, the guts are removed and if desired the tail is cut. The filleting section VMK11 opens the belly and butterfly boneless fillets are cut. The waste leaves the filleting line by means of a chute. When utilized in this appearance the process-

ing can go up to 310 fish per minute, steplessly adjusted via frequency control.

Switching between filleting and nobbing is done in a few minutes. Handling capabilities includes herring, mackerel, horse mackerel, sardine, blue whiting, sardines, trout, smelt, and similar species.



The machinery is all made of non-corrosive material. All machinery comes with one year warranty – 2000 hours.

Changing the infeed conveyor pockets and chain will enable processing of different size of fish. A the time of installation and commissioning an experienced technician will be of help to get the machine operational.

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