



## Technical Specifications

<b>Power Consumption</b>	3 kW
<b>Water Consumption</b>	11 liters/min
<b>Water Pressure bar</b>	3 bar
<b>Net Weight</b>	400 kg
<b>Number of operators</b>	0

## Capacity (standard)

FISH POCKETS	FISH / KG	FISH / MIN.
45 mm	10–25	225–300
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.

- High speed
- Stainless steel and FDA materials
- Simplified maintenance procedure
- Improved safety
- In-line connection to VMK16, or manual feeding
- Multiple end product options
- Low water consumption

## Options

- **M9 Single filleting device:**  
Splitting device creating single fillets.
- **M19 Chute:**  
Chute for separate discharge of the soft intestines incl. roe and milt.
- **M24 Belly cut unit:**  
Cleaning out belly cavity from intestines and membrane creating a "Tuszka" without deboning.
- **M66 Outfeed conveyor:**  
Integrated outfeed conveyor for fillets.
- **M120 Manual infeed:**  
Infeed conveyor for manual feeding or for semi-automatic loading from third part machine.
- **Alternative motor position:**  
The drive motor can have an alternative position to make room for central waste conveyor.



## Features for the VMK11

In an automatic line, the VMK11 is connected to the VMK16, deheading machine. The cut fish (head removed, with/without tail) is automatically fed from the VMK16 into the VMK11 machine via a chute.

In the first station, the pelvic fins are cut away and the belly is opened. In the second station, the belly is cleaned. Roe and milt is removed together with intestines. In the following stations, the bones are cut out. As standard, the machine produces boneless butterfly fillets. By adding an extra set of cutting blades, single fillets are produced.

### Electrical connection

The VMK11 has no own control system. It is electrical connected to the VMK16.

### Maintenance

The inside of the machine is easily accessed from the top. A lubrication terminal gathers the service points in one place for easy access.

**VMK Spare parts and Service:** [vmk@arenco.com](mailto:vmk@arenco.com) • +46 480 945 00



Arenco AB / VMK Fish Processing  
Box 915, SE-391 29 Kalmar  
Phone +46 480 945 00

[www.vmkfish.com](http://www.vmkfish.com) • [www.arenco.com/fish](http://www.arenco.com/fish)

