










## Technical Specifications

<b>Power Consumption</b>	4,5 kW
<b>Water Consumption</b>	20 liters/min
<b>Water Pressure bar</b>	3 bar
<b>Net Weight</b>	400 kg
<b>Numbers of operators</b>	1
<b>Capacity</b>	30- 50 fish/min
<b>Fish size</b>	25- 1 fish/kg

-  Manually fed filleting machine for farmed fish
-  Compatible with VMK deskinning machines
-  Simple maintenance procedure
-  Robust frame built design

*Technical data to be changed without notice.*

## Other options for VMK18

-  **M9 Single filleting device:**  
Splitting device creating single fillets vs. butterfly fillets.
-  **M19 Chute:**  
For taking care of roe and milt separated from bone structures.
-  **M24 Belly Cut unit:**  
Cleaning out belly cavity of membrane and blood with a rotating grinding stone.
-  **M66 Fillet Conveyor:**  
Fillet conveyor used to carry out fillets
-  **VMK42:**  
Roller skinner
-  **VMK440:**  
Knife Skinner



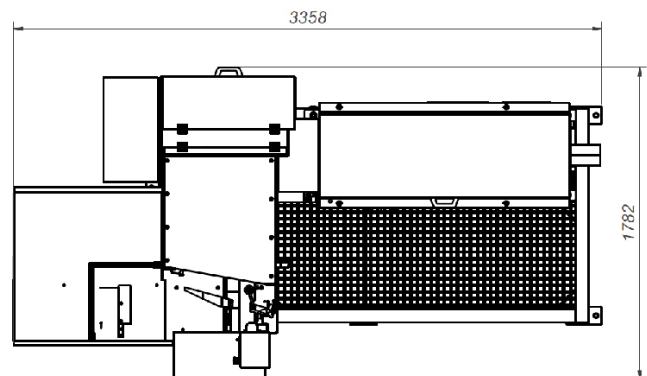
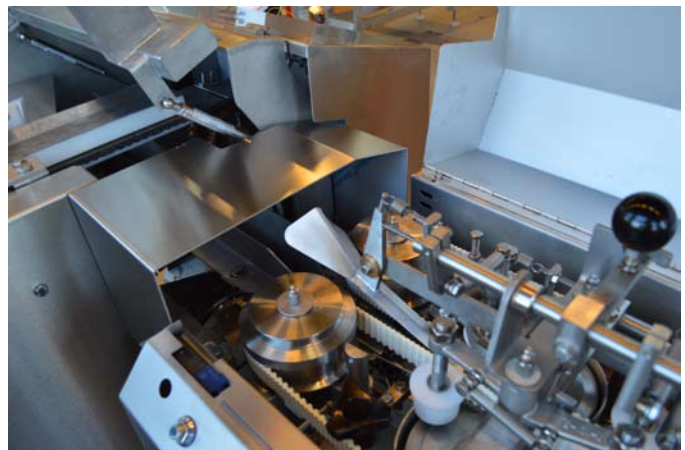
## VMK18 - Filleting machine for Trout, Perch and similar species

### Description

The VMK18 is able to process fish up to 1 kg depending on species. The VMK18 can be used for processing butterfly fillets, single fillets and belly-cut cleaned fish. The VMK18 can be used for both round fish and gutted fish. The VMK18 consists of two main parts- an infeed with decapitation (and tail-cut when necessary) and a filleting unit. When installed, these are connected to each other by means of a platform and ready for start-up after electricity and water have been connected.

### Maintenance

The unit is simple in its design which makes it easy to clean, maintain and service.



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