

The M700 - Mechanical filleting machine

- Easily handles wide size range of whitefish
- Increased yield
- Improved fillet quality due to innovative technical solutions in the filleting process
- Thick and complete tail ends ensure better skinning process and fillet quality

Proven Record of Maximum Durability – Minimum Need for Maintenance – Increased Yield and Profitability

- Simple and space-saving design
- User friendly to maintain and adjust
- Easy to clean-Less bacterial growth
- Corrosion free / Electropolished
- Improved working postures - Adjustable work platform

TakeControl MINI OS:

Is available on our mechanical M700 machines. The operating system allows the user to control the speed of the saddles, knives, and outfeed conveyors through a touchscreen mounted above the infeed area. The MINI can also control the speed of the M800 skimmers if attached to the M700.

Previous mechanical models of the M700 are eligible for an upgrade to TakeControl MINI.

Adjustable infeeding guides.



Optional

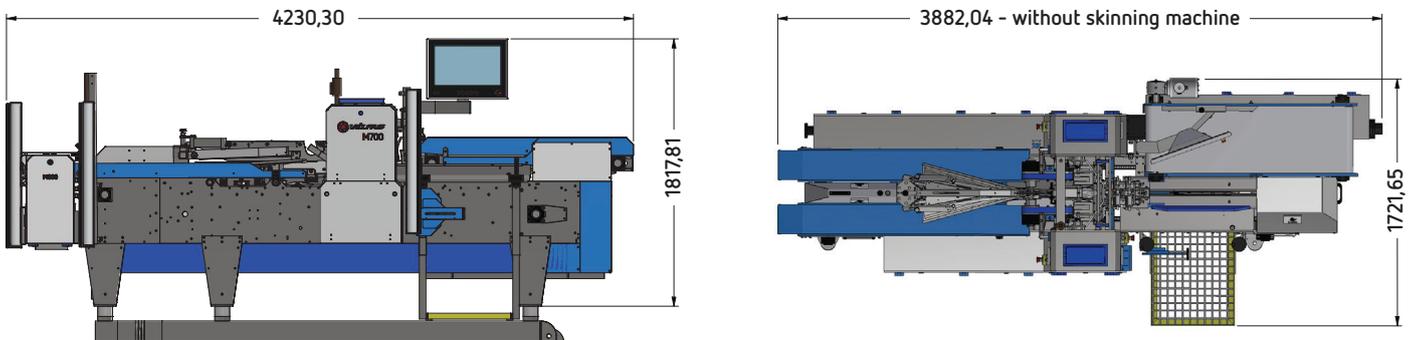
- Combinable with M800 Skinning Machine

Robust Construction in Combination with Innovative Technical Solutions Results in Stability of Settings and Functional Areas. This Guarantees Maximum Yield as Well as Quality of Fillets.

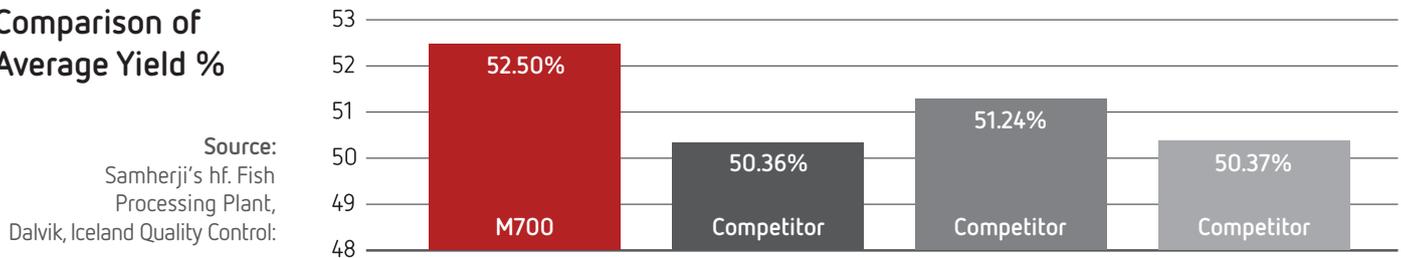
Technical Data:

Fish Species:	Cod, haddock, saithe (pollock), ling, tusk and similar species
Working Range:	30-95 cm
Throughput:	Up to 45 fish / min ==> 90 fillets / min
Operation:	1 person
Cutting Speed:	Adjustable settings
Water Consumption:	20 L / min
Water Supply Connection:	¾ bsp
Power Consumption:	3.37 kW
Voltage:	400V
Current Requirement:	16A
Weight:	1.750 kg / Weight w/ M800 Skinning Machine: 2.000 Kg
Quality of Material:	316 Stainless steel. Electropolished stainless steel. POM plastics. Antibacterial DuPont™ Corian® for stationary surfaces.

Floor Plan - Dimensions:



Comparison of Average Yield %



Working Range. Measured in cm with head:

