



- 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

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.

M705 - The New PLC Controlled Version that Revolutionizes the Way Fish is Processed.

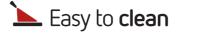
Using laser/camera accuracy to measure the height and length of each individual fish, the new PLC version of our longstanding and well-established M700 filleting machine, optimizes yield and widens the size range it handles.

The PLC Controlled M705 Offers Features that the Mechanical M700 Does not Have:

- TakeControl easy to use operating system
- Change of settings at the push of a button
- Instant troubleshooting
- Easily accessible maintenance database
- Multiple language interface
- Programming and maintenance over VPN connection anywhere in the world





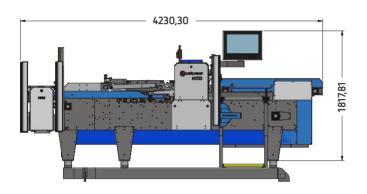


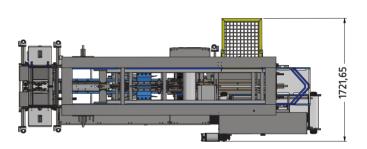


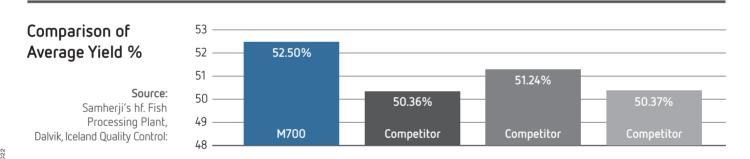
Technical Data:

Fish Species:	Cod, haddock, saithe (pollock), ling, tusk and similar species
Working Range:	20-95 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:	³ / ₄ 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 TM Corian [®] for stationary surfaces.

Floor Plan - Dimensions:









Optimal working range pr. machine & kits-size: White fish and Salmon measured in cm. with head