

A New Generation of Fish Processing Machines

- 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



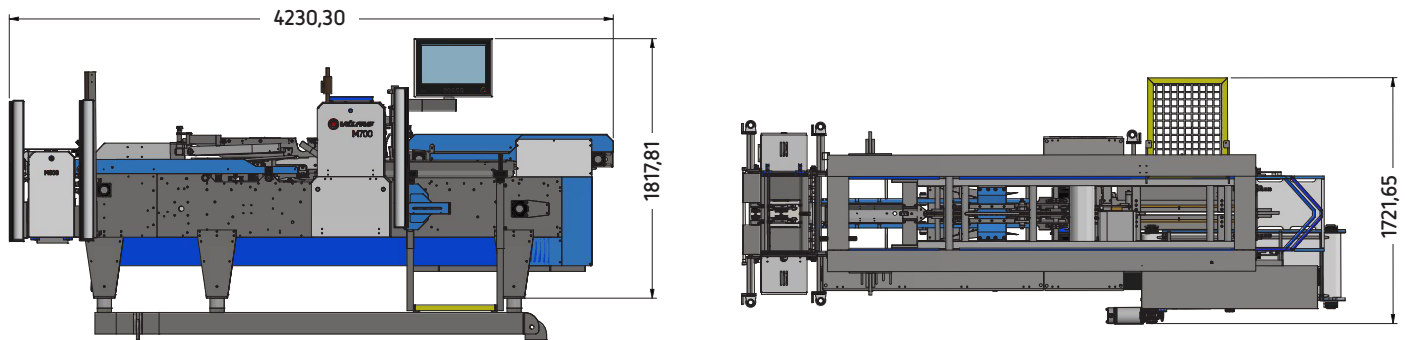
Optional

- Combinable with M800 Skinning Machine

Technical Data:

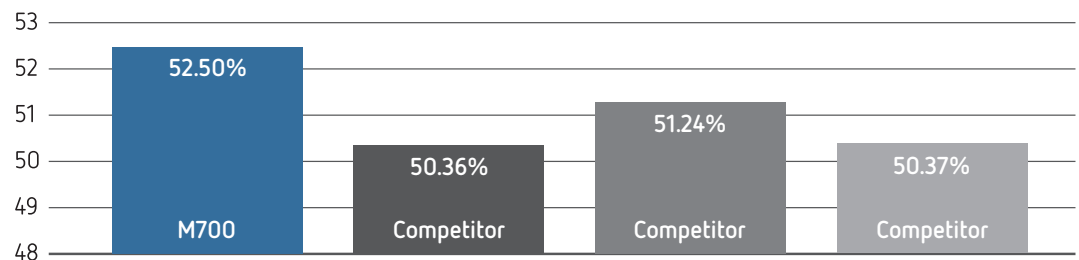
Fish Species:	Cod, haddock, saithe (pollock), ling, tusk and similar species
Working Range:	20-95 cm
Throughput:	Up to 45 fish / min ==> 90 fillets / min
Operation:	1 person
Cutting Speed:	Adjustable settings
Water Consumption:	20 L / min
Water Supply Connection:	¾ bsp
Power Consumption:	3.7 kW
Voltage:	400V
Current Requirement:	32A
Weight:	1.750 kg / Weight w/ M800 Skinning Machine: 2.000 Kg
Dimensions:	L: 3610mm W: 1721mm H: 1817mm.
Quality of Material:	316 Stainless steel. Electropolished stainless steel. POM plastics. Antibacterial DuPont™ Corian® for stationary surfaces.

Floor Plan - Dimensions:

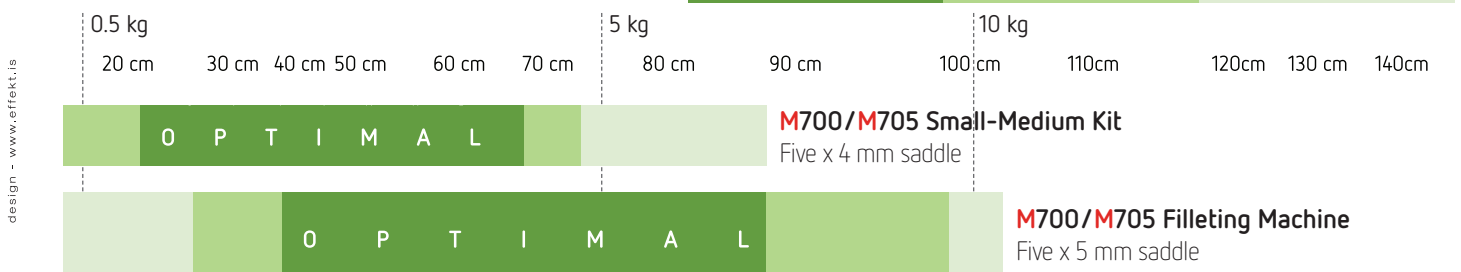


Comparison of Average Yield %

Source:
Samherji's hf. Fish
Processing Plant,
Dalvik, Iceland Quality Control:



Working Range:



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