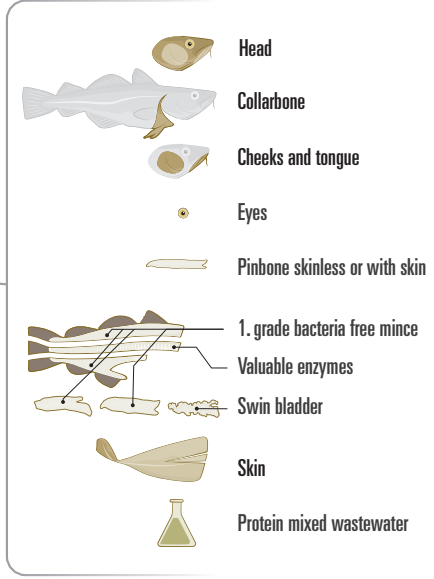
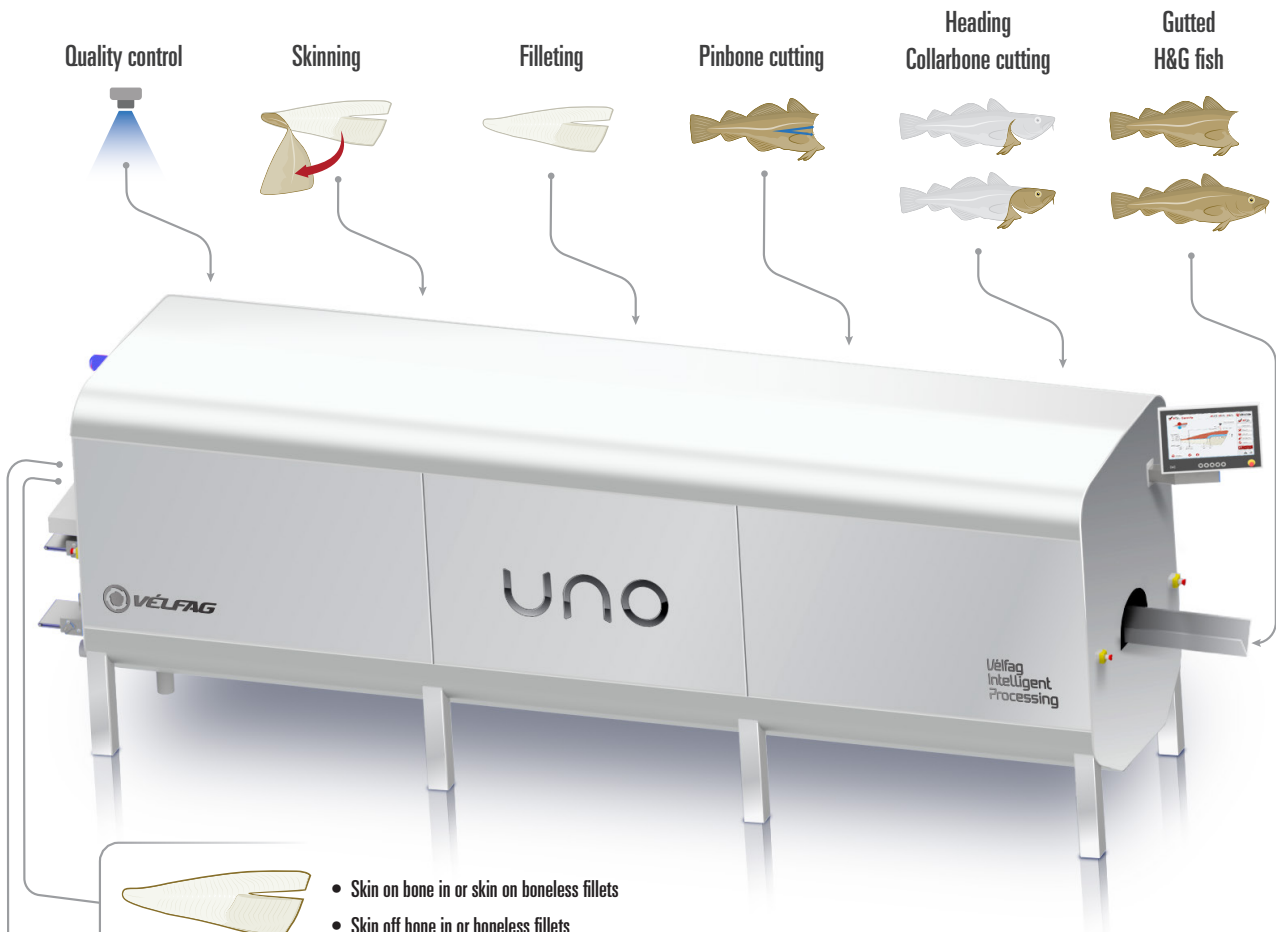


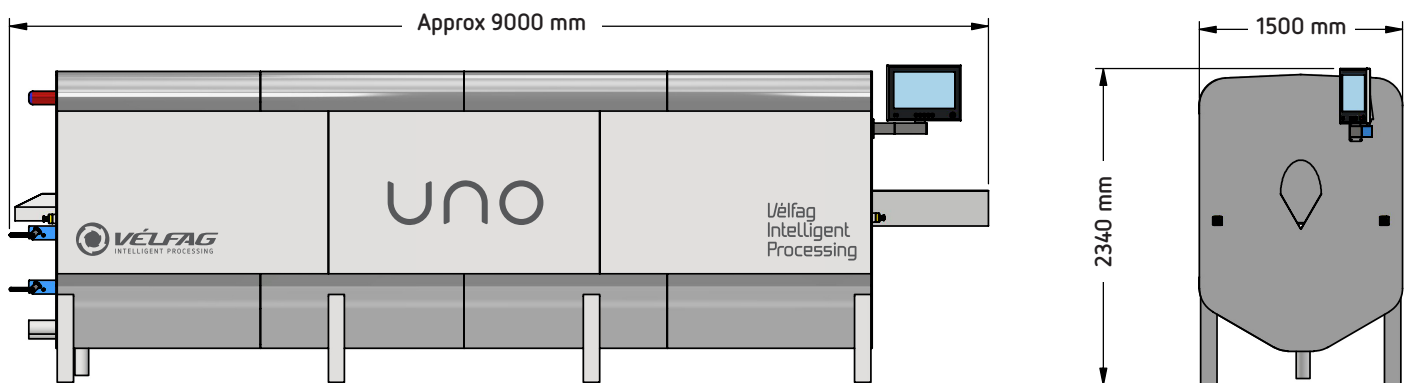
# UNO

ONE SOLUTION



## Technical Data:

Fish Species:	Cod, haddock, saithe, ling, tusk and similar species
Fish Size Working Range:	20-95cm fish with head
Throughput:	Up to 45 fish/min => 90 fillets/min
Operator:	1 Person
Cutting Speed:	Adjustable settings on the fly
Water Supply Connection:	¾ bsp for machine and ½ bsp for water pump
Water Supply:	Minimum 3 bar pressure for both machine and pump
Water Consumption:	Approx 35 L / min total combined
Water Pressure:	Working pressure approx. 2500 bar (water pump capable of up to 6000 bar)
Air Supply:	10mm connection on machine and quick release coupling on pump
Power Consumption:	47 kW
Voltage:	400-440V
Current Requirements:	32A for machine and 80A for pump
Weight:	Approx 3935kg total - Machine 3000kg and pump 935kg
Quality of Material:	316 S stainless steel. Electropolished stainless steel. POM plastics. Antibacterial DuPont™ Corian® for stationary surfaces.



### The primary benefit of the UNO machine are:

- Replaces 5 machines with 1
- Reduces employees by up to 8 workers
- Reduces costs for maintenance and cleaning by at least 4 times
- Reduces production space by at least 3 times
- Reduces the length of conveyors up to 6 times
- Makes graders unnecessary as the new machine can process various size of fish
- Increases product shelf life up to one week
- Reduces water consumption by at least 4 times
- Reduces energy consumption by at least 4 times

### UNO estimated processing yield based on preliminary trials

