

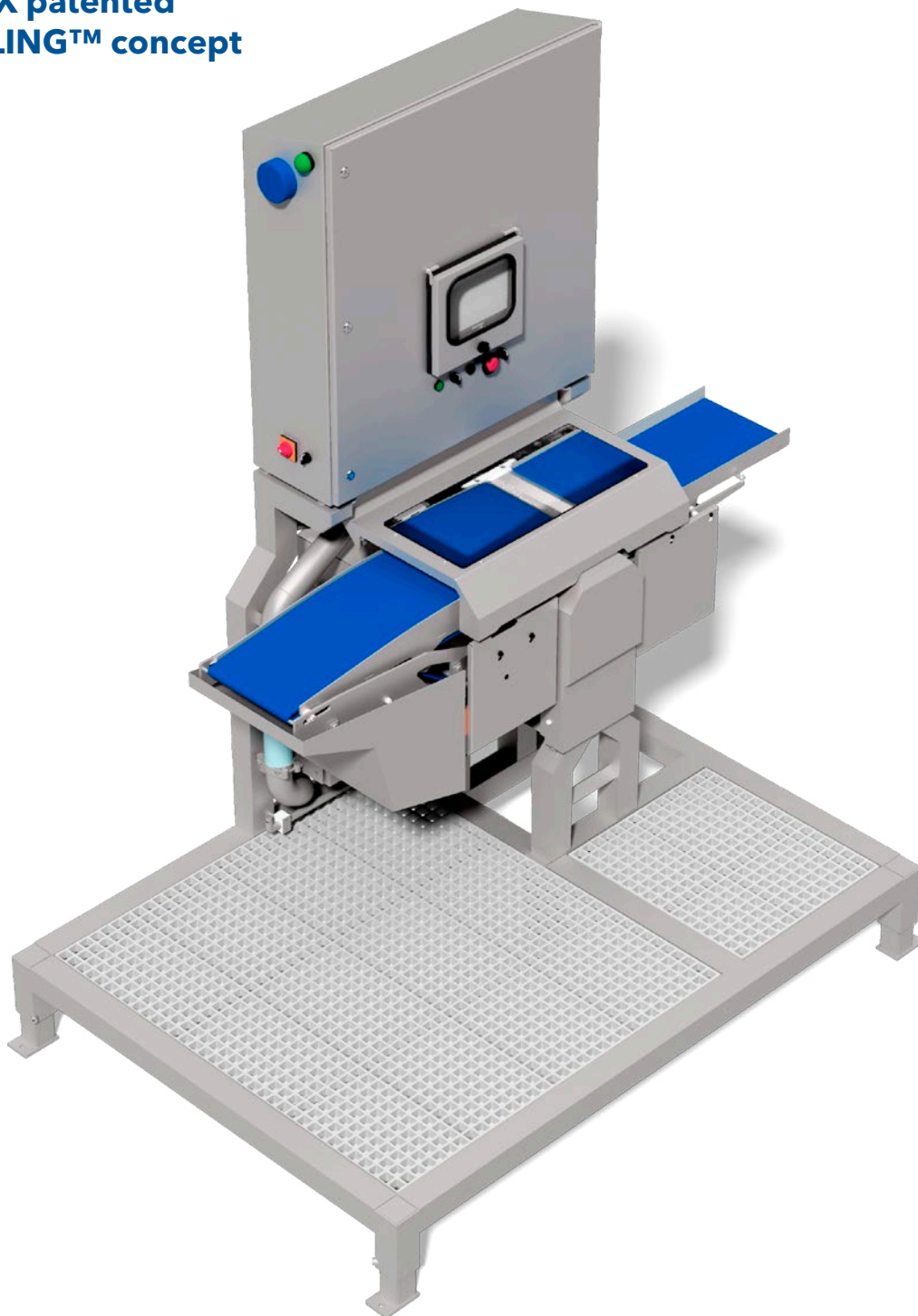
# Sub-Zero Skinner

 SKAGINN 3X

- Specially designed to skin fillets in sub-zero state (-1°C).
- Gentle handling and superior fillets quality.
- Preserves the texture of the fillets.
- Minimal yield loss.



**Works perfectly with  
Skaginn 3X patented  
SUB-CHILLING™ concept**



## Sub-Zero Skinner

**Sub-Zero Skinner** is a robust and high-tech skinning machine specially designed to handle sub-chilled fillets. The skinning machine is uniquely designed to preserve the texture of fillets and minimize yield loss. The skinning machine has high capacity and can handle up to 30 fillets per minute, depending on fish length.

Fillets in sub-zero state (-1°C) resist skinning much better than traditional ones and are especially convenient for soft fish, such as haddock. However, traditional skinning machines do not work well with SUB-CHILLING™ fillets. Sub-Zero Skinner is specially designed for skinning SUB-CHILLING™ fillets.

**Skaginn 3X Super Chiller** and skinning machine are designed as a combo equipment and are usually sold as a pair.



**Sub-Zero Skinner can be built into a line together with Skaginn 3X Vision system for quality inspection.**