

Advanced Processing Line

A Turnkey Solution For Increased Profit



Benefits

- ▶ Optimum product handling ensures maximum quality
- ▶ Improved productivity & reduced labor cost
- ▶ Increases yield into higher value products
- ▶ Offers great flexibility to meet individual customer demand
- ▶ Minimum giveaway

The **Valka Advanced Processing Line** consists of a pre-trimming line that receives the fillets directly from a filleting or a skinning machine, an X-ray guided cutting machine that automatically removes the pin bone and cuts the fillets to portions with great accuracy and Valka Aligner grader that grades and packs fresh portions directly to boxes with absolutely minimum giveaway. The automation continues with end of line checkscale, automatic interleave system and a label applicator.

The whole process from receiving to dispatching is then operated with Valka's Rapidfish production control and order handling software.

The **Valka Advanced Processing Line** ensures more profitable fillet production with enhanced quality, more valuable products and less staff

Water Jet Cutting

The water jet cutting machine uses the X-ray & 3D image processing system together with robot controlled water jets to locate and cut out pin bones and portions with high accuracy.

The machine belt speed can be up to 460 mm/sec. The throughput of the machine is calculated as a function of the weight of the whole fish. For a 3 kg gutted Cod the machine capacity is about 2.000 kg per hour.



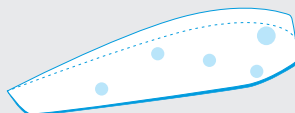
Pre-Trimming Line

With speed controlled filleting machines the system ensures that each trimmer has only few fillets at a time and the first fillet in goes first out. If a fillet does not need any trimming it goes directly to the cutting machine.

This way it is ensured that each fillet goes from filleting to packing in the shortest possible time, thus keeping the temperature down with minimum human handling.

Pre-trim

Remove blood stains & spots, parasites & filleting defects

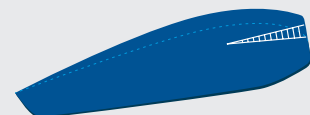


X-Ray

The X-ray system uses low energy X-ray technology which gives the highest contrast possible and more reliable detection of small bones than with conventional technology.

X-Ray Scan

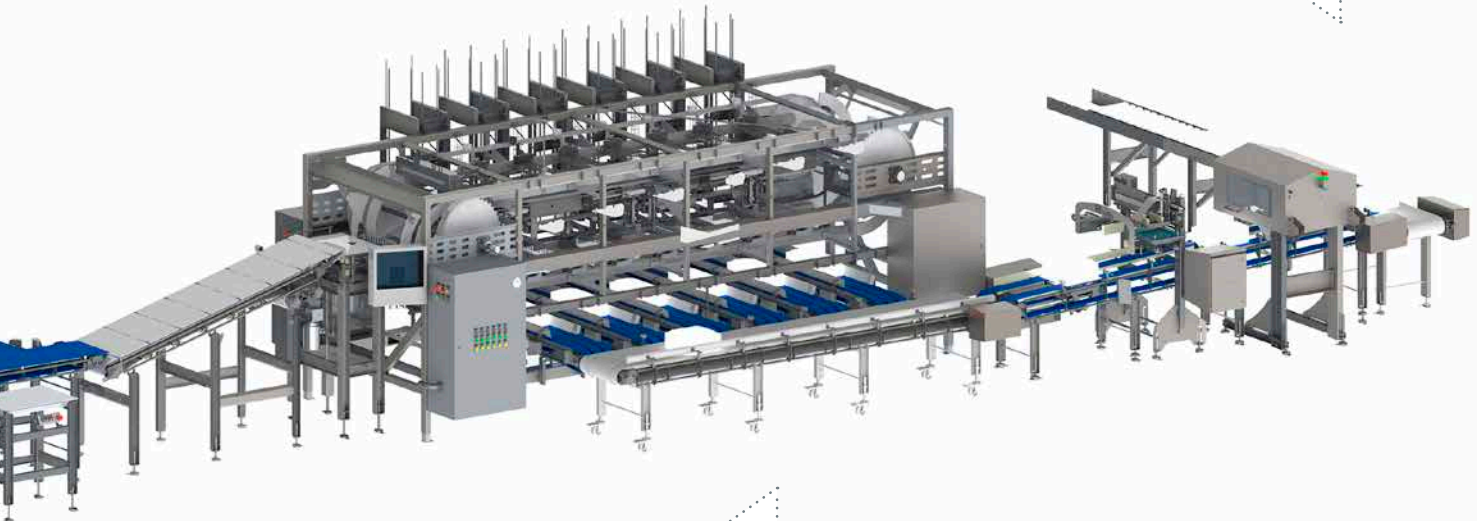
X-ray camera scans the fillet and locates the bones



Ensured bone free products gives the processor a competitive edge

End of Line Equipment

At the end of the line Valka can offer various integrated equipment. Including accurate icedosing with dynamic scale and optional camera system, checkweigh scales as well as plastic feed system and label applicators.



Aligner Grader

The Valka Aligner grader provides accurate grading and automatically aligns the products into the final boxes or trays. With a weighing accuracy within a gram, the grader can produce accurate packs of multiple grades simultaneously.

The Aligner grader can be equipped with automatic box dispensers and plastic feeding system for packing interleaved products.

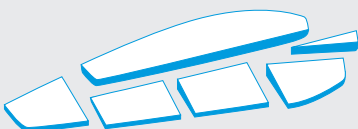


Scan to see the machine in action

Minimum handling and short time from filleting to packing returns excellent material quality

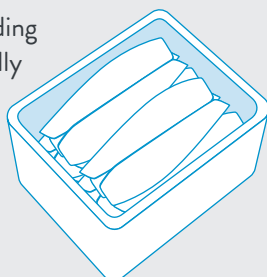
Water Cut

Water jets cut out the pin bone and portions



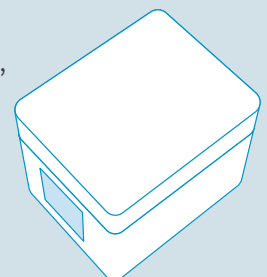
Grading & Packing

Accurate grading & automatically packed with minimum giveaway



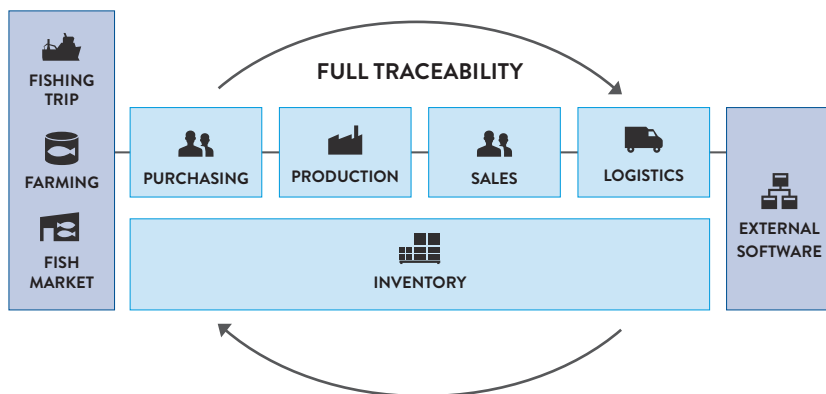
Checkweigh & Labelling

Automatic check weighing, plastic feeding and labelling



RapidFish Comprehensive Production Control & Order Management

The Valka RapidFish software manages the entire order and production process. From receiving of raw material through detailed processing and inventory control to dispatching the products. RapidFish is designed to enhance automation at each stage while providing an advanced traceability system to meet the demanding needs required by today's marketplace. RapidFish offers consistent information source to manage, maintain and analyze the ordering and processing operations of your business.

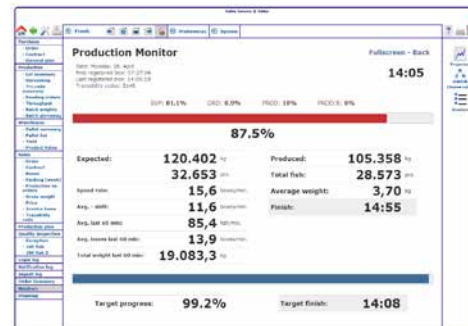


Get In Touch

Contact us for more information and find out how the machine fits your processing needs.

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RapidFish incorporates an easy-to-use browser interface and the user doesn't need to install any application on the computer. The system provides total visibility of all operations and quick access to management information for total control and decision making.

“ Breakthrough For Fillet Production

Gunnar Holm, Managing director at **Gryllefjord Seafood** believes that the new Valka system can make fillet production much more attractive than it currently is. “This new technology is a breakthrough for fillet production in Norway and we are very pleased with the performance and flexibility that the machine gives us. Additionally we're seeing less than 0,5% giveaway compared to 3-5% in traditional lines.”

Gunnar Holm
Managing director at **Gryllefjord Seafood AS**

Freyr Njálsson Technical director at **Gjögur** said they needed to replace the old production equipment. “We aimed for the new processing line to assist us in increasing the yield even though it was already quite good, to enhance the product handling as well as maximizing the ratio of the fillets going into higher value products. The solution that Valka offered met all of our objectives as well as adding great flexibility and creating an opportunity for much increased throughput. The Valka processing line has indeed met our expectations. The cutting is exceptionally precise which results in highly uniform products.”

Freyr Njálsson
Technical director at **Gjögur hf.**

About Valka

Valka specializes in developing and marketing of equipment and automation solutions for the fish processing industry.

The company offers a range of equipment and software designed to greatly increase productivity, improve yield and maximize accuracy for fish processors small and large. From a single machine, or software module, to your complete system solution.

Using only high quality material and components our products are created with quality craftsmanship aimed at improving processing and product quality.



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