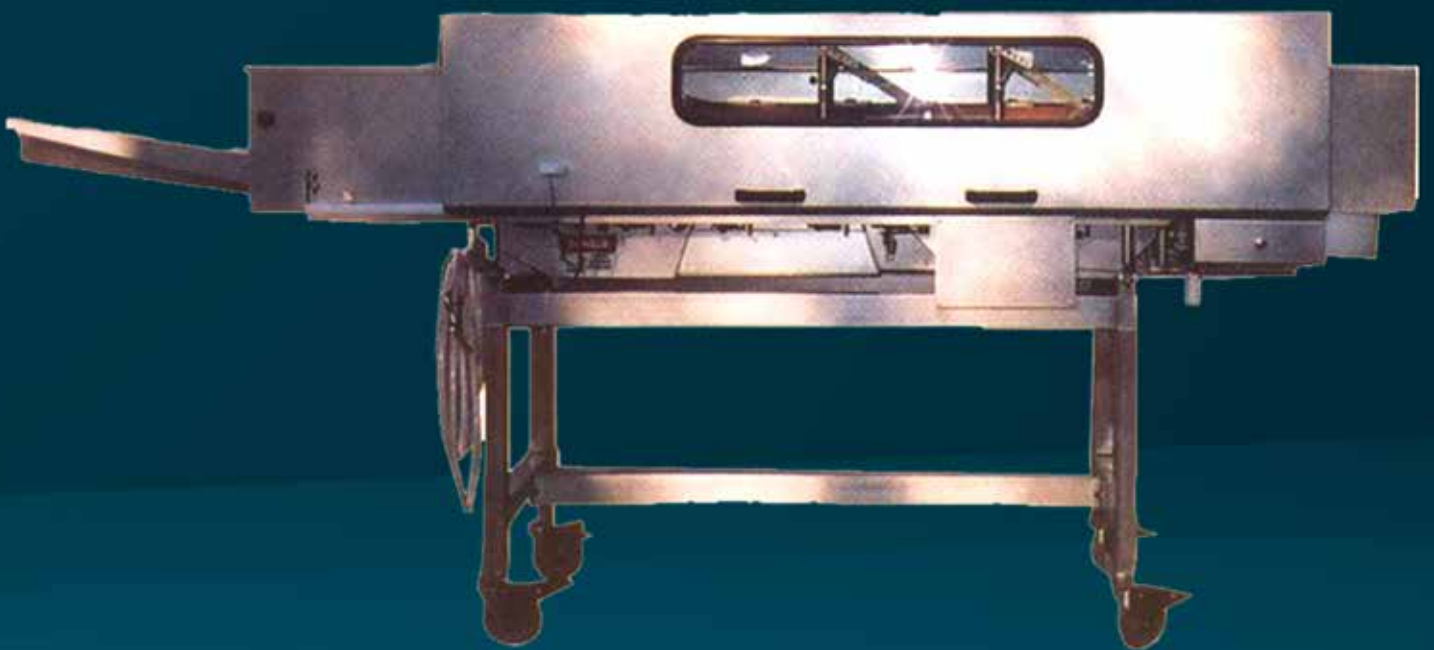
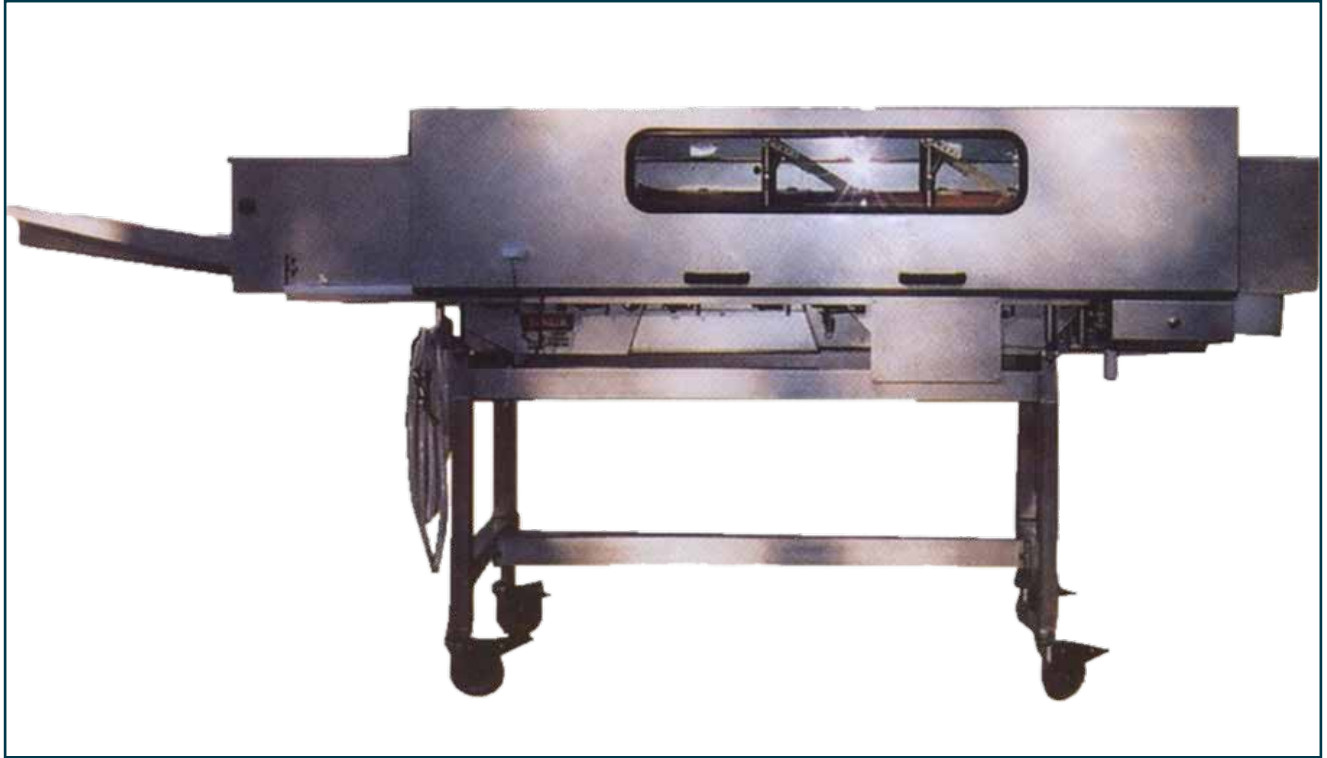


## GUTTING UNIT SGA-22 & 32

Gut the fish.  
Get capacity.



# Gentle gutting for preserving roe and viscera



The Gutting Units SGA-22 & SGA-32 are salmon gutting units. The system includes an active cutting system to enable removal of roe and/or viscera without the need for pre-bulleting.

The SGA-22 is designed for head-off operations, while the SGA-32 incorporates additional guides and control mechanisms to allow for head-on operation.

Traditional roe-saving machines require a gulling operation to separate the gullet at the throat of the fish, and they rely on a pulling action to separate the egg sac or viscera from the body of the fish.

This pulling operation often leads to the skin and sac being either damaged or pulled from the roe, thereby reducing value. The SGA-22 & 32 utilize an active cutting system, rather than a static blade, to ensure clean cutting of the gullet and membrane and intact and undamaged roe or viscera.

The units also ensure that the roe/viscera are exposed to only a minimum amount of water.

## Technology

The SGA-22 & 32 are made of all non-corrosive materials and comply with all CE machinery directives for safety, hygiene, and ease of cleaning.



## Technical specifications

Operators	1 person
Water connection	Standard garden hose connection ½"
Water usage	18.9 L/min
Power connection	3 x 400/230 V + PE, 50 Hz*
Power consumption	1.2 kW
Net weight	1200 kg

An aerial photograph of a turbulent ocean surface, showing deep blue-green water with white, frothy foam from breaking waves. The texture is highly detailed with many small, swirling eddies and larger, more defined wave crests.

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Make believe.  
Make sense.

