

3-year warranty

V568 ST / V568 PF

Manual fish skinning machines

for fish fillets, squid, flat fish, etc.

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A manual machine to easily skin your products

Easy to use
Femoral control
Water injection
Interchangeable blade
Double feeding table to improve the shine of small fillets (PF)

www.varletmachines.com

V568 ST and V568 PF Fish skinning machines

The V568 is a manual skinning machine that is suitable for all types of fine skinned fish: flatfish such as sole, ray wings, cuttlefish, squid.

This versatile machine can be sold without a table (V568 ST) or with a table specially designed to skin small fillets (V568 PF). The table, with its surface watering, optimizes the shine and allows to keep the same rendering as a hand pulling.

The V568 can be used by fishmongers or in supermarkets, to work with different fish with a single machine. The teeth can be adapted on the same roller in order to skin fish of any thickness.

Finally, the optional engagement roller improves work safety and the quality of the final product.

Key features

- 1. Easy to use
- 2. Femoral control
- 3. Water injection
- 4. Blade holder with interchangeable blades
- 5. 100% stainless steel
- 6. Double feeding table



The double feeding table allows to improve the shine of the fillets

Technical information

Fish fillets

Capacity: up to 30 pieces/min Working width: 488 mm Standard power connection: 3 x 400 V, 50 Hz* Power consumption: 0.75 kW

* other power connection available upon request

Options available



Engagement roller



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Knob control (left) to adjust the small fillet table (right)

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Dimensions (H x L x D)	
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Working width	
Working width	
Weight	

Flash this QR code to watch the video introducing the V568 PF machine skinning white fish fillets.







V568 ST and V568 PF

1000 x 805 x 650 mm

488 mm

120 kg

Flash this QR code to watch the video introducing the V568 ST machine skinning ray, dogfish and salmon fillets.





VARLET MACHINES

Founded in 1933, Varlet Machines is a French company based in Boulogne-sur-Mer, which designs, manufactures and sells machines for processing fish, meat and poultry. With an experience of more than 80 years and the will to answer the more and more demanding expectations of the market, the company is today the first French manufacturer of machines in this field.



