



BERITECH

Solutions Driven by People.



BE 5701 & BE 5711 | Pinbone check

- Hygienic open frame design.
- Height adjustable workstations.
- Optional water hydraulic foot pump, to adjust height of workstations.
- Optional cleaning rack for picking tools.
- Optional mount for automatic handheld, electrical pinbone machine.
- Ergonomic design.

Pinbone check.

The Beritech pinbone quality check is designed to elevate food safety to the next level. The Pinbone check accommodates 4 to 10 workstations.

Due to the anatomy of the salmonoid manual after picking can be required, as traditional machine pinboning, typically leaves a few bones in the neck part of the salmon fillet.

This procedure is typically done with a pair of pinbone pliers, but at Beritech we also offer an automatic hand-held, electrical pinbone machine, to be used on the pinbone check table.

We offer a range of different solutions for pinbone check.

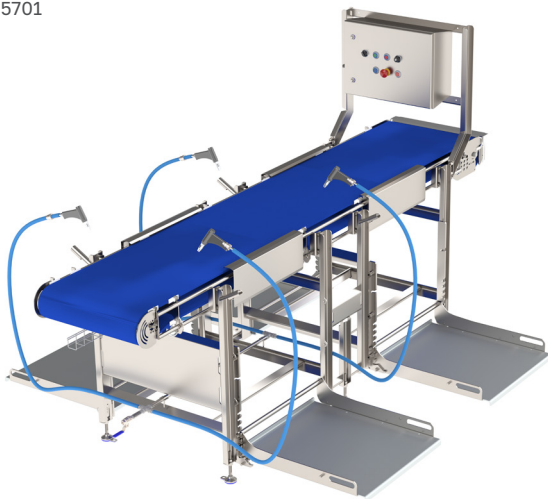
The traditional method of pinbone check, with a pair of pliers.

In this solution we offer ergonomic work platforms, where water hydraulic foot pumps can be added, for a swift change in the height of the work platform.

Furthermore, the Beritech pinbone check offers a safe and easy cleaning canal for the pliers, to maximize food safety.

Machine

BE 5701



BE 5711



Model	BE 5701	BE 5711
Dimensions LxW	3325 x 2365 mm	3325 x 2805 mm
Belt width	610 mm (4 operators)	1050 mm (4 operators)
Power Consumption	0,37 kw	0,37 kw
Electricity	3 x 400V + N + PE / 3 x 220V + PE	3 x 400V + N + PE / 3 x 220V + PE
Weight	525 kg	695 kg
Noice Level	49 dB (A)	49 dB (A)
Control Voltage	24 VDC	24 VDC

*For 2 operators more (in front of each other), then add 1050 mm in length.