Parting and Cutting Devices
- Scalers
- Skinning Machine
- Back Splitter
- Forked Fishbone Cutter
- Cutlet and Slice Cutter
- Beheader

Filletting Machines
- Ventral Fishbone Remover
- Screening Table

Fish Rinsing Brush

Slaughter and Butcher Aid
- Slaughter Machine

Fish Washing Machine

Separators

Weight Sorter / Calibrator

Accessories, Knives
Any chef or fisherman knows how difficult it may be to perfectly split carp. Our carp splitter is an invaluable kitchen aid that you soon won’t want to miss any more. All metal parts are made off stainless steel and aluminium, the base plate is made of plastic. The device is easy to clean and its use is simple.

Universal Cutter 1 – manual
Order No. 3 000 000 521

For removing heads and tails and for cutting steaks and slices.

Universal Cutter 2 – manual
Order No. 3 000 000 522

For removing heads and tails and for cutting steaks and slices. With adjustable thickness setting for evenly sliced meat.
Fish Scaler
Order No. 1999
Replacement parts on request

Motor: 0,1 KW
Voltage: 220 V 50 Hz
Height: 230 mm
Width: 190 mm
Depth: 240 mm
Weight: 9 kg

This machine is very reliable, well insulated and hose-proof. The flange motor has a power output of 100 W at 1360 RPM. It is suitable for continuous operation and has double insulation. The hose which is 1.6 m long, contains a flexible steel cable consisting of two layers of metal, a layer of insulation and a plastic layer. The scaler head is water proof. All metal parts are non-corrosive. With its two mounting brackets, the machine can also be secured to a wall.
The pictured carborundum scaling device works very quickly and economically. It is one of the oldest and best known scaling systems. The cylinder rotates in a water bath which suspends the fish providing a float-elastic scaling process. This water cushion protects the fish from excessive physical damage as the forces are kept to a minimum. This is very important to protect and appealing appearance and ensure keeping quality after being scaled.

**Technical data:**

- *Three phase current 220/380V*
- *3 m cable with perilex plug included*
- *carborundum or perforated steel drum, please specify*
- *(special voltages on request)*

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**Fish Scaling Machine**

<table>
<thead>
<tr>
<th>Order No.</th>
<th>Motor KW</th>
<th>Load per cycle kg</th>
<th>Net weight kg</th>
<th>Height mm</th>
<th>Width mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>16 K</td>
<td>0,25</td>
<td>6</td>
<td>44</td>
<td>880</td>
<td>435</td>
</tr>
<tr>
<td>18 K</td>
<td>0,37</td>
<td>10</td>
<td>62</td>
<td>990</td>
<td>555</td>
</tr>
<tr>
<td>20 K</td>
<td>0,55</td>
<td>15</td>
<td>94</td>
<td>1015</td>
<td>650</td>
</tr>
<tr>
<td>25 K</td>
<td>1,5</td>
<td>30</td>
<td>155</td>
<td>1230</td>
<td>750</td>
</tr>
</tbody>
</table>

Order No. 16 K
Order No. 18 K
Order No. 20 K
Order No. 25 K

Order No. 25K/1
For soft fish - carborundum

Order No. 20K/1
For shells and hard fish – perforated steel
Scaling Machine
Order No. 3 000 000 802

This scaling machine featuring a horizontal drum provides an efficient and economical way of scaling fish with medium to large scales and firm meat. A load of 15 to 20 fish can be scaled in just a few minutes.

- suitable for all types of fish up to 2 Kg
- easy to load
- 3 – 5 min of scaling time
- easy to discharge by simply tipping the machine
- easy to clean

Technical Data:
Dimensions: 1400 x 700 x 1200 mm
Capacity: 15 - 20 kg
Cycle time: 3 - 5 min
Power supply: 400 V/50 Hz
Power consumption: 0,37 kw

Loading and discharge opening of the scaling drum
Scaling Machine
Order No. 3 000 000 787

This drum – scaler is the efficient and cheap way of quickly scaling fish with medium to large scales and firm meat. In just a few minutes approx. 50 Kg of fish can be scaled.

- suitable for all types of fish up to 3 Kg
- easy to load
- 3 – 5 min of scaling time
- easy to discharge by simply tipping the machine
- easy to clean

Technical Data:
Dimensions: mm
Capacity: 50 kg
Cycle time: 3 - 5 min
Power supply: 400 V/50 Hz
Power consumption: 0,55 Kw

Lid opens automatically when the drum is tilted.
Skinning Machine
Order No. 3 000 000 788
- tabletop device
- universal use
- extremely performant
- slim design
- stainless steel, thus easy to clean and durable
- work width 300 mm

Technical Data:
Cutting capacity: 21 m/min
Cutting width: 300 mm
Width: 470 mm
Height: 350 mm
Depth: 350 mm
Drive Power: 0.18 KW
Weight approx.: 50 Kg
Power Supply: 3 phase 220/380 V, 50 Hz
Back Splitter
Order No. 3 000 000 181

This machine cuts the fish above the spine lengthways. It has been developed for special use in food processing and catering.

Technical Data:
Dimensions: 700 x 400 x 500 mm
Power supply: 400 V/50 Hz
Power: 0,37 Kw

- Movable sled with blade
- Rotating blade
- Clamp to grip the fish
- Handle to move the sled and turn on the rotating blade (safety operation)
Forked fishbone cutter AGK 112
Order No. 112
Table not included

For the processing of problem fish with forked fishbones.
This machine allows the incision of fillets of carp-like and whitefish up to a width of 300 mm.
By incising the fillets at small spaces the bones are reduced to small non-hazardous pieces. The fish can be consumed with no worries.
A purchase that pays off well.

- Easy handling
- For the quick incision of fish
- High capacity (approx. 300 Kg/h)
- Easy to clean
- 100% rust-proof
- Tested by professional fishermen

Technical Data:
Length: 600 mm
Width: 550 mm
Height: 270 mm
Weight: 35 kg
Incision width: 300 mm

Motor: main drive, cutter: 0.25 KW 220/380V
Motor: conveyor belt drive: 0.1 KW 220/380V

Simple disassembly for thorough cleaning
See-through lid allows free view onto the knife shaft
Stainless steel table
Order No. 3 000 000 519
Not included with the machine.
Forked Fishbone Cutter – manual
Order No. 3 000 000 789
The low-cost solution for restaurants. Finally our forked fishbone cutter is available in a manually operated version.

Technical Data:
Dimensions: 130 x 180 x 150 mm
Incision width: 130 mm
Distance between knives: 4 mm

Forked Fishbone Cutter – maxi
Order No. 3 000 000 790
The big brother with 400 mm incision width.

Technical Data:
Dimensions: 700 x 800 x 450 mm
Incision Width: 400 mm
Distance between knives: 6 mm
Power consumption: 0.37 KW
Salmon Slicer and Cutlet Cutter – sectomat 20/100 E
Order No. 3 000 000 803

Reliable all-round slicing machine
- high capacity and precision with hydraulic feed
- maintenance-friendly through relay control

pictured with accessories
changes following technological advances possible.

Technical Data:
Max raw material dimensions: 100 x 200 x 200 mm
Slice width, standard: 0-33 mm
Capacity, cuts per hour*:
5 mm thickness: 7700
20 mm thickness: 4400
50 mm thickness: –
Power supply, standard: 230/400 V, 50 Hz, 3 Ph
Power: 3 KW
*with spiral knife

Basic Equipment:
- magazine 1000 x 200 x 200 mm
- cutting compartment with hygiene lock and bone box
- retainer spring
- cutting thickness hydraulically fine-tuneable
- automatic rewind infinitely variable, STOP cutter, retainer spring
- cycle, continual (S-) feed
- last slice thickness setting 0-100 mm
- cutting thickness 0 – 33 mm
- power 4.1 KW, 3 phase, 230/400V, 50Hz

Options:
- water jets in knife compartment
- fish feeder clamp

37-1240-1
Order No. 4 110 000 172
Spiral Knife II finely toothed version
Salmon Slicer – sectomat 23/74 C
Order No. 3 000 000 813

High performance slicer for industry and supermarket suppliers with:
- high cutting capacity with minimum loss
- special cutting programmes for continuous slice weight
- C-version with conveyor output

pictured with accessories
changes following technological advances possible.

Technical Data:
Max raw material dimensions: 740 x 230 x 230 mm
Slice width, standard: 0 – 33/66 mm
Capacity, cuts per hour* 5 mm thickness: 8400
20 mm thickness: 5400
50 mm thickness: 2400
Power supply, standard: 3 phase 230/400V, 50 h
Power: 4.8 KW

*with spiral knife

Basic Equipment:
- magazine 740 x 225 x 230 mm
- workbench for product preparation
- cutting compartment with hygiene lock and bone box
- retainer spring
- counter bearing removable
- cutting thickness hydraulically fine-tuneable
- automatic rewind infinitely variable, STOP cutter, retainer spring
- automatic start
- intuitive menus / programmable memory
- cycle, continual (S-) feed
- last slice thickness setting 0 – 70 mm
- cutting thickness 0 – 165 mm
- built-in conveyor output
- power 4.1 KW, 3 phase, 230/400V, 50Hz

Options:
- water jets in knife compartment
- fish feeder clamp

VA28-2003-002
Order No. 4 110 000 173
Full use of the product, no last piece left

VA28-2003-003
Order No. 4 110 000 175
Graduation

VA28-2003-004
Order No. 4 110 000 176
Intuitive menus, function select, programme memory

28-2738-1
Order No. 4 110 000 177
Spiral knife, finely toothed
Beheader / Universal Cutter
Order No. 440

This machine allows to simply take off heads and tails of the fish with a rotating blade. Wall mounted and free-standing version available.

Technische Daten
Spannung Volt 220/380
Leistung KW 0,37
U/min 1500
Fish Guillotine
Order No. 113

- V shaped cut for optimal yield
- Economical fish processing
- Easily cleaned
- Rust-proof stainless steel

Technical Data:
Capacity 4000 – 5000 Kg/hour
Compressed air consumption approx. 50l/min at 7 bar
Fish Guillotine

V-shaped knife descends

Head drops away into container

Save two-handed operation

Dimensions:
Filleting Machine
Order No. 1968

- For profitable results
  - 45 – 48%
- Rational filleting
- High capacity
- Sturdy design
- 100% rust proof
- Well tested
- Proven all over the world

Has already been used for
- trout
- carp
- tilapia
- bass
- whitefish
- herring
- sea bass
- sardine
- flying fish

This machine allows to fillet fish with a maximum height of 90 mm quickly, cleanly and effortlessly.

Replacement Parts:
Order No. 1968/01 belts (1 set = 12 belts)
Order No. 1968/03 large rotating blade

Filleting Machine – modified
Order No. 1969
Modified for large fish max. height 135 mm

Rotating blade for removing heads and tails
Use
First head and tail are taken off with the side-mounted rotating blade.
The fish is then put into the feed chute on its back, head first. It is transported to the rotating knife by means of a special tubular belt with high grip. By adjusting the cut thickness to the thickness of the backbone, two fillets are produced with minimal loss of valuable meat. The ventral bones are taken out manually or by means of a fishbone remover (see following pages).
The continual cleaning of the operation path and the belt is ensured by water jets.

Cleaning
Simply with clear water, as the machine is 100% rust-proof

Technical Data:
- Three phase AC motor: 220/380 V /50 Hz
- Power: 0,75 hp/0,55 KW
- Current: 1,47 A
- Rpm: 1400 U/min
- Weight: 87 kg
- Dimensions l x W x H mm: 1100 x 700 x 1200
- Materials: chrome-nickel-steel 18/8 V2A
Universal Filleting Machine – maxi
Order No. 1970

- Simple Operation, no skills required
- The construction is virtually trouble free. Adjustments are simple as well
- Stainless steel and plastics are used for 100% corrosion free construction
- The rotating blades are made of special high grade steel, produce great cuts and are highly durable
- The light overall weight and the built-in castors provide easy portability within your production halls
Universal Filleting Machine – maxi
Order No. 1970

Has already been used for:
- trout
- salmon
- carp
- tilapia
- bass
- pike
- large whitefish

Technical Data:
- Dimensions: 2110 x 990 x 1150 mm
- Weight of fish: 1,0 bis 4,5 kg
- Motor: 2 x 0,75 KW, 380 V
- Capacity: 1200 fish/hour
- Weight: 330 kg
Fishbone Remover
Order No. 3 000 000 164

The fishbone remover takes out the thorax and ventral bones while reducing the loss of meat to a minimum. The fillet is placed with the bone-side down onto the feed table. A button actuates the suction mechanism which grips the fillet and feeds it into the machine where a rotating blade shaves off a thin slice with the bones. On the other end of the machine, a bin receives the kitchen ready fillets.

Technical Data:
Capacity: app. 40 fillets per minute
Power consumption: ca 0.5 KW
Vacuum Machine for Bone Remover
Order No. 3 000 000 164
Suction machine with fill-level display and automatic shut-down when full.

Technical Data:
Electrical power: 7,5 KW/380 V

Screening Table
Order No. 4 430 000 007
The screening table allows the simple detection of fishbones and nematodes. It is an invaluable aid for the fulfilment of hygiene regulations.

Technical Data:
Dimensions: 500 x 200 x 150 mm
Power Supply: 230 V/50 Hz
Power consumption: 55 KW
Fish Rinsing Brush
Wall mounted, made of stainless steel
Order No. 1964 wall appliance
This appliance allows to quickly and easily remove skin and blood residues after gutting. Height adjustment is made easy with a clamp fastener underneath the brush. Water feed can be regulated by means of a faucet at the device.

Technical Data:
Voltage: 220/380 V
Power: 0,37 KW
RPM: 1500
Brush Ø: 200 mm

Replacement Parts:
Order No. 1947 replacement brush

Fish Rinsing Brush
Free standing appliance, made of stainless steel
Order No. 1948 free standing version

Technical Data:
Voltage: 220/380 V
Power: 0,37 KW
RPM: 1500
Brush Ø: 200 mm

Replacement Parts:
Order No. 1947 replacement brush
Compact
Order No. 3 000 000791

The only true alternative to our time-proven gutting utility. It works without electrical power or compressed air. Also, there is no need for a vacuum device which however can be connected to improve capacity. The device can be mounted to any table.

1. Using the hook-shaped blade, the fish is cut open starting at the vent.
2. The fish is pressed against the device (illus. 2) to feed the intestine into the corresponding opening (see picture description). Optionally the intestine can be sucked off with a vacuum cleaner; if such is not used, the intestine drops into a bucket placed underneath the table.
3. The push-button (illus. 3) clamps the gorge which is cut off by simply pulling the fish downwards.

Afterwards, all that remains is to wash the fish and it is kitchen ready.
AGK Universal Gutting Device

Table appliance without brush
Order No. 1983
Table appliance with brush
Order No. 1982

The AGK gutting utility greatly facilitates gutting and butchering fish. It is based on more than 20 years of technical experience. The design originates in Denmark however in a simpler version. AGK propelled the design to a state-of-the-art butchering aid that equips many modern slaughter houses. For most fish the standard model is sufficient. Other sizes are available upon request, though. The device is available in two versions: table model or wall mounted. The table model features a cabinet in its under-frame below the work surface where the machines can be stowed away. They are well protected by the cabinet door. Workflow steps see next page.

With the safety blade the abdominal wall of the fish is broken starting from the vent. The hook shape protects the intestine, preventing spillage of faeces. Thus a high degree of hygiene is ensured. The shape of the blade also ensures a high level of operator safety in case of a slip. The fish does not need to be turned over as all gutting movements start from the vent. The suction head has two scrape edges at its lower rim which take up the residue (such as blood and kidneys) while it is passed through the fish. A push-button activates a pneumatically driven knife that cuts off the gorge. After gutting the residual blood can be fully rinsed off with the rotating brush.

The rational sequence of steps allows the operator to gut approx. 300 fish per hour. Experienced workers can reach up to 400 fish per hour.

The AGK gutting utility can be installed in rows so that several operators can work at a time.

Accessories:

Order No. 1984 table mounted brush
Order No. 1946 wall mounted brush
AGK Butchering Utility
The rational workflow makes it invaluable

Opening the fish
Cutting starts at the vent
No need to turn over the fish
A safety blade is used

Removal of the intestine through vacuum

Cutting the gorge with a pneumatic knife
Rinsing with a rotating brush

Fish, rinsed, kitchen-ready

Table Appliance
Dimensions:
120 x 60 x 85 cm
height of brush and suction head variable

Rinsing brush: 380 V 0.37KW
Water feed: 1/2"
Drain Connection: 50 Ø
Material: completely made of V2A
Under-frame sturdily welded
Large sink for fish
Wall Mounted Appliance

Order No. 1981

Consists of suction head complete with safety knife, wall bracket, vacuum machine with hose, compressor. We advice to use the wall mounted rinsing brush Order No. 1946 with it.

Replacement Knife

Order No. 19082

Vacuum Cleaner

Order No. 9002300

Technical Data:
- Power of the motor: 1.100 W
- Voltage: AC 230 V, 50 Hz
- Nominal current: 5 A
- Suction capacity: 2300 mm WS
- Suction volume: 180 m³/h
- Volume: 30 l
- Dimensions: 340 Ø
- Height: 690 mm
- Weight: 26 kg

Compressor

Order No. 4010000

Technical Data:
- Power of the motor: 1,5 Hp / 1,1 KW
- Power Supply: AC 230 V
- Operational pressure: 8 bar
- Dimensions: 65 x 34 x 67 cm
- Weight approx.: 26 kg

Suction Hose

Order No. 1980

If the vacuum machine were to be put up in a distance we can supply longer hoses and stronger vacuum machines.
Trout Gutting Machine – fully automatic
Order No. 1966 standard
Order No. 1942 maxi

Fish pick-ups provide unsurpassed slaughter results.
The operations are independently controlled through compressed-air cylinders and control valves.
The machine is designed to serve in large business operations in its performance, capacity and yield.
The fish is stuck onto a pick-up by its gill-covers. It is fed head first, on its back into the machine. A retainer holds it down for opening by a fixed knife. Both abdominal lobes are pulled aside for easy access of the gutting mechanisms. A pneumatic gutter takes out the complete intestine. The inside of the fish is subsequently rinsed and cleaned by two rotating brushes who themselves are cleared off blood and other residues by spring loaded scrapers.
The fish leaves the machine kitchen-ready.
Feel free to take advantage of our demonstration offer!
Technical Description of the Standard Version

It is comprised of:
1. two side pieces 2.0 m made of V2A stainless steel
2. one guide rail, adjustable to the size of the fish
3. two parallel chain belt drives with pick-ups
4. pneumatic motor for lateral cutting of the gorge
5. cutting unit with guide for abdominal lobes
6. pneumatic gutter
7. two rinsing brushes, spring suspended
8. two water nozzles
9. built in electrical switchbox
10. three electric motors
11. compressed-air maintenance unit

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3. two parallel chain belt drives with pick-ups
4. pneumatic motor for lateral cutting of the gorge
5. cutting unit with guide for abdominal lobes
6. pneumatic gutter
7. scraper for the brushes
8. two rinsing brushes, spring suspended
9. two water nozzles
10. built in electrical switchbox
11. three electric motors
12. compressed air maintenance unit

Operation of the machine

Technical data

<table>
<thead>
<tr>
<th></th>
<th>Standard</th>
<th>Maxi</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water feed</td>
<td>1/2”</td>
<td>1/2”</td>
</tr>
<tr>
<td>Power supply</td>
<td>2 x 0.37 KW, 1 x 0.25 KW, 380 V</td>
<td>2 x 0.37 KW, 1 x 0.25 KW, 380 V</td>
</tr>
<tr>
<td>Capacity</td>
<td>1000 trout/hour</td>
<td>1800 trout/hour</td>
</tr>
<tr>
<td>Workers required</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Length</td>
<td>2,0 m</td>
<td>2,5 m</td>
</tr>
<tr>
<td>Width</td>
<td>0,9 m</td>
<td>0,9 m</td>
</tr>
<tr>
<td>Height</td>
<td>1,55 m</td>
<td>1,55 m</td>
</tr>
<tr>
<td>Weight</td>
<td>150 kg</td>
<td>250 kg</td>
</tr>
<tr>
<td>Fish size</td>
<td>180 – 600 g</td>
<td>180 – 600 g</td>
</tr>
<tr>
<td>Tolerance</td>
<td>150 g</td>
<td>150 g</td>
</tr>
</tbody>
</table>

The standard machine requires a compressor with an air capacity of 150 – 200 l/min.
The maxi machine requires a compressor with an air capacity of 250 – 300 l/min.

Accessories / Replacement Parts

Order No. 1943     replacement brush for standard and maxi
Order No. 1967     compressor with air capacity 150 – 200 l/min for standard
Order No. 1944     compressor with air capacity 250 – 300 l/min for maxi
Fish Washing Machine
Order No. 3 000 000 523

This machine has been developed to rinse off slime and blood after gutting or thawing and thus reduce the germ-count.

Technical Data:
Capacity: app. 3000 fish/hour
Power consumption: 1 KW
Dimensions: 4000 x 1000 x 2300 mm
Calibrator
Weight sorting machine
Order No. 4120 000 100

The weight scale shows the load that unlocks the mechanism letting the item drop into the respective bin.

When the top bin is full it can be taken away. The following items drop into the bottom bin.

The weight scale shows the load that unlocks the mechanism letting the item drop into the respective bin.

Technical Data:
Capacity: 1400 to 4200 items/hour
No of workers: 1-2
No of bins: 8 weight classes
No bins per class: 2
Capacity of the bins: app. 19 l
Motor: 3 phase, 380V, 50 Hz, 0.15 KW

Dimensions:
Diameter 2.08 m for length and height consult the adjacent drawing

A synchronised conveyor belt can be positioned adjacent to the machine.
Separator – SEPAmatic 1200

Order No. 4 120 000 006

It works longer than we actually like!

Technical Data:
Dimensions: 2200 x 1500 x 1500 mm
Capacity: up to 2,500 Kg/h depending on raw material and separator drum
Power Supply: 6 KW
Weight: app. 1200 Kg

Separator – SEPAmatic 4000 V

Order No. 4 120 000 007

The sturdy professional tendon separator leaving nothing to compromise.

Technical Data:
Dimensions: 1700 x 1550 x 2000 mm
Standard outlet height: app. 800 mm
Capacity: up to 10,000 Kg/h depending on raw material and separator drum
Power Supply: 4000 / 11 KW
4000 V / 15 KW
Compressed air: 6 bar
Weight: app. 2200 Kg
Fish Processing

Filing Fork
Order No. 4 100 000 164

Gutting Knife
Order No. 4 100 000 165
With plastic handle

High-Grip Rubber Gloves
Order No. 7907 size 7
Order No. 7908 size 8
Order No. 7909 size 9
Order No. 7910 size 10
Rubber gloves with special high-grip surface for a high level of work safety.

Gutting Knife
Order No. 4 100 000 166
Made of stainless steel e.g. to be built into a butcher utility

Knife Sharpener
Order No. 4 100 000 566
Professional knife sharpener. The sharpener stone turns in a water bath, additionally there is a fine-sharpening stone on the top of the device.

Gutting Knife
Order No. 4 100 000 167
Made of stainless steel with cleaning spoon opposite the blade. With sturdy plastic handle and leather sheath.
**Knives**

1. **Butcher and Cleaning Knife**  
   Especially for salmon (L = 118/284)  
   Order No. 4 110 000 186 (299 P)

2. **Net and Repair Knife**  
   (L = 98/208)  
   Order No. 4 110 000 187 (661 P)

3. **Slaughter and Bone Retrieving Knife**  
   (L = 154/288)  
   Order No. 4 110 000 188 (7154 P)

4. **Net and Repair Knife**  
   (L = 100/210)  
   Order No. 4 110 000 189 (861 P)

5. **Special Knife**  
   (L = 106/235)  
   Order No. 4 110 000 190 (9106 P)

6. **For Cleaning of Shellfish**  
   (L = 125/259)  
   Order No. 4 110 000 191 (9125 P)

7. **Filletting Knife**  
   For salmon and whitefish (L = 151/285)  
   Order No. 4 110 000 192 (9151 P)

8. **Filletting Knife**  
   For salmon and shellfish (L = 180/314)  
   Order No. 4 110 000 193 (9180 P)

9. **Order No. 4 110 000 194 (C-132 P), (L = 132/270)**

10. **Order No. 4 110 000 195 (C-223 P), (L = 223/365)**

11. **Order No. 4 110 000 196 (S-021/2 P), (L = 134/268)**

12. **Fisherman’s Knife**  
   (L = 160/294)  
   Order No. 4 110 000 197 (S-03 P)

13. **For Cutting open and Retrieving**  
   Of egg sacks, for herring, salmon etc. as well as bleeding knife. Especially for salmon breeders  
   (L = 65/174)  
   Order No. 4 110 000 198 (950)

14. **Cleaning of Fillets**  
   (L = 150/270)  
   Order No. 4 110 000 199 (9150 P)
15 Slaughter and Filleting Knife
For cod and similar fish
(L = 1124/258)
Order No. 4 110 000 200 (9124 P)

16 Filleting Knife
For mackerel and smaller fresh water fish
(L = 160/294)
Order No. 4 110 000 201 (9160 P)

17 Fisherman’s Knife
(L = 174/305)
Order No 4 110 000 202 (9174 P)

18 Household Knife 13 cm
Order No. 4 100 000 648

19 Household Knife 15 cm
Order No. 4 100 000 649

20 Salmon Knife 30 cm
Order No. 4 100 000 650

21 Household Knife 15 – 18 cm
Order No. 4 100 000 203

22 Filleting Knife 21 cm
Order No. 4 100 000 652

23 Filleting Knife 21 cm
Order No. 4 100 000 653

24 Filleting Knife 20 cm
Order No. 4 100 000 647

+ accessory
sharpening rod
Order No. 4 110 000 204

+ accessory
fork
Order No. 4 110 000 205
**Knife Baskets**

Are needed whenever you want to store knives, sharpening steels and protective gloves safely and under hygienic conditions.

Our baskets are made of stainless 1.4301. All surfaces have been polished in an electrolytic process which not only eliminates sharp edges but also ensures a hygienic construction. All models are equipped with a transport handle which doubles as a means of attaching the basket to tabletops or washing machines. Access to the contents can be restricted to authorised personnel by locking the lid with a padlock.

The four different models of our knife baskets vary in storage capacity. The slightly higher model (500 mm) is especially suited for knives with a blade length of up to 300 mm.

<table>
<thead>
<tr>
<th>Order No.</th>
<th>Dimension mm</th>
<th>No of knives</th>
<th>No of sharpening rods</th>
<th>Pairs of gloves</th>
<th>Illus.</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 000 000 557</td>
<td>178 x 115 x 475</td>
<td>4</td>
<td>2</td>
<td>-</td>
<td>No</td>
</tr>
<tr>
<td>3 000 000 558</td>
<td>185 x 115 x 475</td>
<td>4</td>
<td>2</td>
<td>1</td>
<td>Yes</td>
</tr>
<tr>
<td>3 000 000 559</td>
<td>350 x 115 x 475</td>
<td>7</td>
<td>2</td>
<td>1</td>
<td>Yes</td>
</tr>
<tr>
<td>3 000 000 560</td>
<td>350 x 115 x 500</td>
<td>7</td>
<td>2</td>
<td>1</td>
<td>No</td>
</tr>
</tbody>
</table>

**Transport Cart for Knife Baskets**

Order No. 3 000 000 561

A convenient and safe way of transporting and storing up to 32 large or 64 small knife baskets. The basic structure is made of stainless steel 1.4301 (all surfaces brushed). The cart is equipped with 2 steering and 2 fixed castors (Ø 150 mm) made of white plastic. Please enquire about the availability of our models featuring optional brakes and locks for each knife basket.

**Wall Rack for Knife Baskets**

For mounting your knife baskets on walls. Made of stainless steel 1.4301 and equipped with a special locking mechanism. (wall brackets included)

<table>
<thead>
<tr>
<th>Order No.</th>
<th>Dimensions mm</th>
<th>No of knife baskets</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 000 000 562</td>
<td>750 x 395 x 190</td>
<td>5 large or 10 small ones</td>
</tr>
<tr>
<td>3 000 000 563</td>
<td>1500 x 395 x 190</td>
<td>10 large or 20 small ones</td>
</tr>
<tr>
<td>3 000 000 564</td>
<td>2250 x 395 x 190</td>
<td>15 large or 30 small ones</td>
</tr>
<tr>
<td>3 000 000 565</td>
<td>3000 x 395 x 190</td>
<td>20 large or 40 small ones</td>
</tr>
</tbody>
</table>
Characteristics of the special steel shelves by AGK include:
- easy and quick to assemble with the help of screw connections
- total shelf width: 430 or 550 mm
- shelf height: 1800 mm
- 8 different shelf sizes ranging from 800 to 1900 mm in total length, every shelf can be extended by means of an add-on shelf.
- Standard shelf includes 4 platforms
- By using rivets, the position of the platforms is adjustable and there are 9 different height settings which are 200 mm apart
- Metal platforms used for shelving exceeding 1700 mm in length or for all shelves with a total width of 550 mm are manufactured with an additional longitudinal reinforcement.
- Each platform has a carrying capacity of 200 Kg if the weight is evenly distributed
- The supports are closed off at the top with plastic caps and are equipped with adjustable plastic stands to compensate for uneven floors.

### Depth Length Order No. Order No. Order No.

<table>
<thead>
<tr>
<th>Depth B mm</th>
<th>Length A mm</th>
<th>Order No. Basic shelf</th>
<th>Order No. Additional shelf</th>
<th>Order No. Additional board</th>
</tr>
</thead>
<tbody>
<tr>
<td>430</td>
<td>800</td>
<td>3 000 000 584</td>
<td>3 000 000 601</td>
<td>3 000 000 618</td>
</tr>
<tr>
<td>800</td>
<td>1000</td>
<td>3 000 000 585</td>
<td>3 000 000 602</td>
<td>3 000 000 619</td>
</tr>
<tr>
<td>800</td>
<td>1200</td>
<td>3 000 000 586</td>
<td>3 000 000 603</td>
<td>3 000 000 620</td>
</tr>
<tr>
<td>800</td>
<td>1300</td>
<td>3 000 000 587</td>
<td>3 000 000 604</td>
<td>3 000 000 621</td>
</tr>
<tr>
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<td>3 000 000 588</td>
<td>3 000 000 605</td>
<td>3 000 000 622</td>
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<tr>
<td>800</td>
<td>1500</td>
<td>3 000 000 589</td>
<td>3 000 000 606</td>
<td>3 000 000 623</td>
</tr>
<tr>
<td>800</td>
<td>1700</td>
<td>3 000 000 590</td>
<td>3 000 000 607</td>
<td>3 000 000 624</td>
</tr>
<tr>
<td>800</td>
<td>1900</td>
<td>3 000 000 591</td>
<td>3 000 000 608</td>
<td>3 000 000 625</td>
</tr>
<tr>
<td>550</td>
<td>800</td>
<td>3 000 000 592</td>
<td>3 000 000 609</td>
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</tr>
<tr>
<td>800</td>
<td>1000</td>
<td>3 000 000 593</td>
<td>3 000 000 610</td>
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</tr>
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<td>1200</td>
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<td>3 000 000 612</td>
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<td>1500</td>
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<td>3 000 000 614</td>
<td>3 000 000 631</td>
</tr>
<tr>
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<td>1700</td>
<td>3 000 000 598</td>
<td>3 000 000 615</td>
<td>3 000 000 632</td>
</tr>
<tr>
<td>800</td>
<td>1900</td>
<td>3 000 000 599</td>
<td>3 000 000 616</td>
<td>3 000 000 633</td>
</tr>
</tbody>
</table>

### Single Support Pipe
- Order No. 3 000 000 600 basic shelving
- Order No. 3 000 000 617 additional shelving