



SEAC AB



SEAC FPM-200

nobbing machine
with increased yield

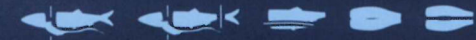


The machine for HG+T
production with highly
increased yield.



SEAC FPM-400

nobbing and filleting
machine for small pelagic fish



The versatile machine for HG+T,
belly-cleaned and fillet production.

Fish Processing Machines for small and very small fish

www.seac.se – welcome to our new website!

SEAC AB

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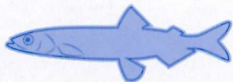





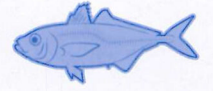
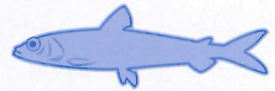

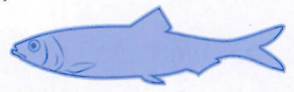
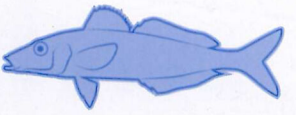
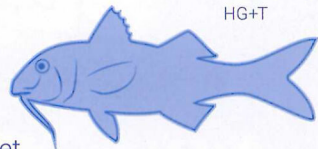
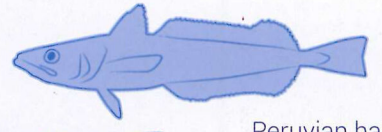
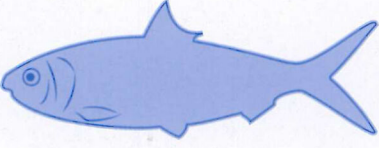
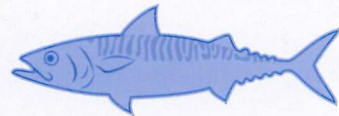
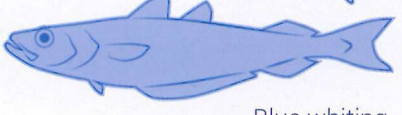

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Investing in your future



Summary fishes species proven for processing

					
Baltic Herring <i>Clupea harengus</i> 20–70 fishes/kg HG+T, standard length pieces, butterfly fillet, single fillet	Capelin <i>Mallotus villosus</i> 40–60 fishes/kg HG+T, butterfly fillet	European anchovy <i>Engraulis encrasicolus</i> 60–110 fishes/kg HG+T	Peruvian anchovy <i>Engraulis ringens</i> 40–110 fishes/kg HG+T, butterfly fillet, belly cleaning	Sardine <i>Sardina pilchardus</i> 10–80 fishes/kg HG+T, standard length pieces, butterfly fillet, single fillet	Baltic sprat <i>Sprattus sprattus</i> 70–120 fishes/kg HG+T, butterfly fillet (down to 90 fish/kg)
					
Vendace <i>Coregonus albula</i> 50–90 fishes/kg HG+T, butterfly fillet	Horse mackerel <i>Trachurus murphyi, Trachurus trachurus</i> 10–40 fishes/kg HG+T	European smelt <i>Osmerus eperlanus</i> 20–50 fishes/kg HG+T, butterfly fillet	Saury <i>Cololabis saira</i> 10–30 fishes/kg HG+T	Herring <i>Clupea harengus</i> 2–10 fishes/kg HG+T, standard length pieces	
					
Southern school whiting <i>Sillago basensis</i> 20–25 fishes/kg Butterfly fillet	Red mullet <i>Mullus barbatus</i> 20–35 fishes/kg HG+T, butterfly fillet	Peruvian hake <i>Merluccius gayi</i> 15–20 fishes/kg Butterfly fillet	Sardinella <i>Sardinella aurita</i> 2–8 fishes/kg HG+T		
					
Mackerel <i>Scombrus scombrus, Scombrus japonicus</i> 2–20 fishes/kg HG+T, standard length pieces	Blue whiting <i>Micromesistius poutassou</i> 10–15 fishes/kg Butterfly fillet				

Fish processing examples

		
Sardine nobbing (including standard length) and filleting	Anchovy nobbing, filleting and belly cleaning	Mackerel nobbing and slicing
		
	Baltic herring nobbing, filleting and belly cleaning	