FTC QuatroMatic[®]

Flexible volume - consistent quality



Now FTC introduces its 4-lane Automatic Pin Boner. Designed for large-scale production, where consistent quality is a must, FTC's QuatroMatic offers a further benefit: **flexibility**. Push button control of compressed air enables production staff to operate 2 or 4 lanes at the touch of a finger. A digital visual display panel also gives operators the flexibility to change line speeds in an instance, especially when very fresh fish are being automatically pin-boned. The QuatroMatic handles Salmon which have been out of the water for as little as 48 hours.

FTC Cyclone Nonstop Vacuum System (option) Only FTC's Cyclone Nonstop Vacuum System swiftly and efficiently removes residual water and loose bones from fillets and belts, thus giving an optimum visual quality (with no risk of discoloured fillets).



FTC Vacuum Belt System

Only FTC offers the benefits of a high performance Vacuum Belt System. Small and slimy fillets (even 80 g Trout fillets) remain firmly in position when automatic pin-boning takes place, thus ensuring a minimum of residual neck and belly bones for the tweezer brigade.



FTC Long-Life Bone Guides

FTC's uniquely-designed Bone Guides adjust automatically during operation, giving the best possible results - and no damage to fillets.

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Fish Processing & Fresh Slicing Machinery

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The leader in Pin Bone Removal technology