

Fish processing knives

Designed to optimise your production



High quality – favourable prices

The range of products comprises high-performance standard knives in superior stainless steel quality. All blades are characterised by uniform, high quality, and your benefits include great process reliability, high cutting performance and very favourable prices.

Day-to-day shipment

We make daily shipments from the central stock in Denmark. We have distributors and agents in many countries ready to support you and supply from nearby stocks. KYOCERA UNIMERCO's RE•NEW™ service will extend knife lifetime – with performance guarantee.

Here today – gone tomorrow?

Not KYOCERA UNIMERCO. We have more than 25 years of experience distributing machine knives for fish processing machines. That is your guarantee for competent and competitive service - today and tomorrow.

Our products comply with EU Regulation EC 1935/2004 (materials and articles intended to come into contact with food) and EC 2023/2006 (good manufacturing practice for materials and articles intended to come into contact with food).

Our management system is certified according to ISO 9001:2008 (quality) and ISO 14001:2004 (environment).

Circular, skinning and scraper knives and parts

UNI-7™ Circular knives for fish processing machines

Circular knives for Baader machines with UNI-7™ surface treatment reduce your production costs. Using advanced surface treatment equipment, we have created a new generation of fish processing knives.

The original UNI-7™ gives you the following benefits:

- › **More than 50% reduction in knife changes**
- › **Significantly improved tool life**
- › **Superior corrosion resistance**
- › **Less fish waste**

The original UNI-7™



Standard circular knives

Get access to a full product range of high-precision circular knives in stainless steel for Baader machines, in dimensions from Ø90 mm to Ø400 mm.



Dimensions	Dimensions
Ø90 x 14 x 3 mm	Ø200 x 22 x 1,5 mm
Ø120 x 14 x 1,5 mm	Ø200 x 22 x 3 mm
Ø120 x 14 x 3 mm	Ø250 x 22 x 3 mm
Ø120 x 20 x 1 mm	Ø250 x 22 x 4 mm
Ø150 x 22 x 3 mm	Ø250 x 22 x 8 mm
Ø160 x 22 x 3 mm	Ø273 x 24 x 3 mm
Ø170 x 16 x 3 mm	Ø350 x 22 x 4 mm
Ø178 x 22 x 3 mm	Ø400 x 24 x 5 mm

Circular knives for almost any fish processing machine

Standard and customised production

Standard, non-standard and customised circular knives in dimensions from Ø40 mm up to Ø600 mm are supplied according to drawings or samples.

The circular knives can be made in different types of material according to instructions or cutting task. They are available in different forms, such as plain edges, slotted, toothed or waved. We also optimise the performance of a wide range of tool types using a variety of coatings.

Standard knives for e.g.:

- › **Toyo**
- › **Arengo**
- › **Tokai**
- › **Ryco**
- › **Taiyo**

All other types per request



Skinning knives & parts

The product range comprises high-performance standard skinning tools in superior stainless steel quality. All tools are characterised by uniform, high quality to fit the most common machines for fish skinning.



UM skinning knives for Baader 51 and 52

For regular and deep skinning. Available in various styles for different products and purposes.

Item no.	OEM no.	Type
220065	35.330-7	BAA 51
220070	35.495-7	BAA 51
220061	35.925-7	BAA 51
220411	75.369-7	BAA 52
220421	75.370-7	BAA 52
220431	75.371-7	BAA 52
220441	75.480-7	BAA 52
220451	75.481-7	BAA 52



UM skin carrier rollers for Baader 51 and 52

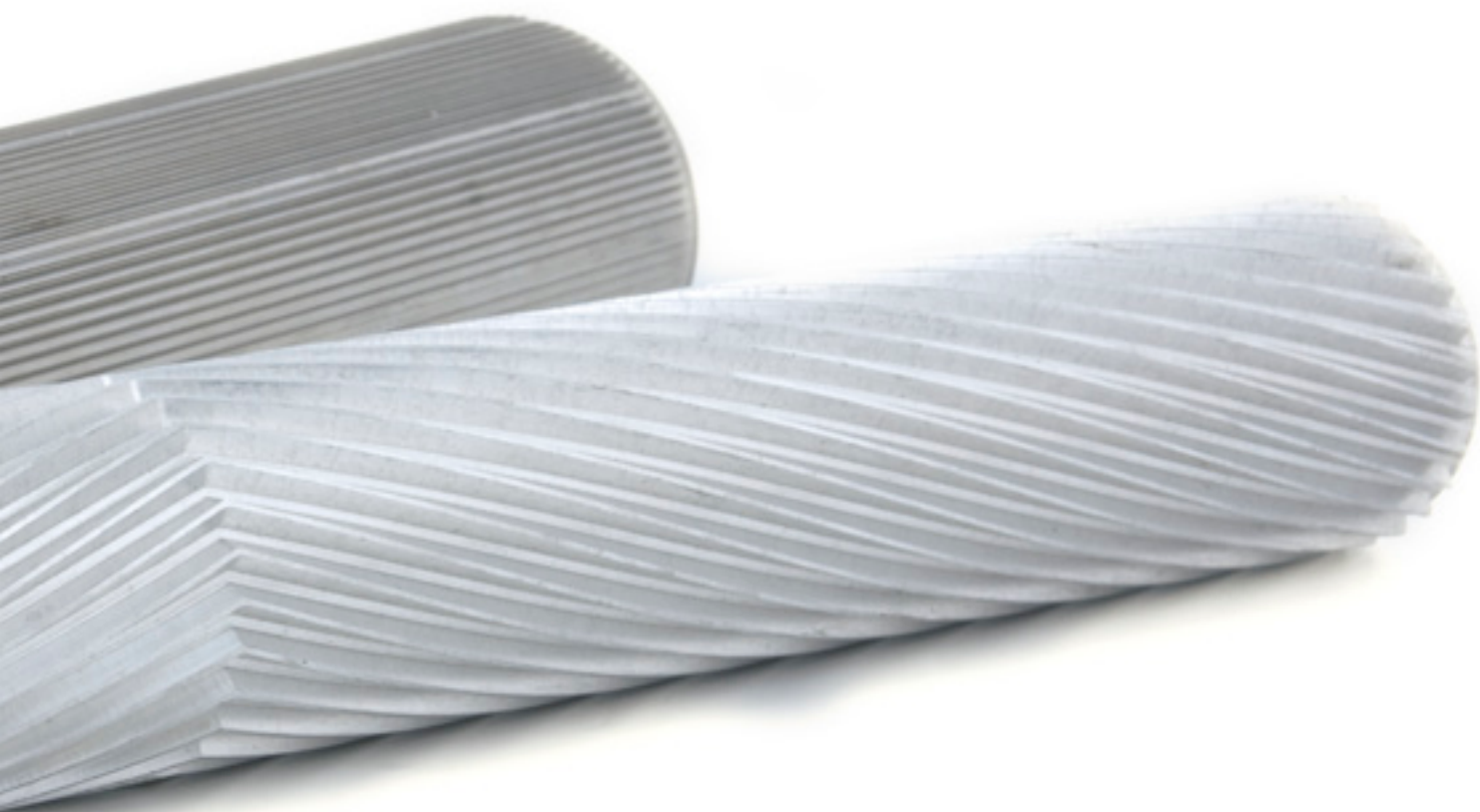
Rollers with solid high-precision brass end caps available in different styles.

Item no.	OEM no.	Type
225152	35.317-7	10 skip
225161	35.315-7	complete
225162	35.318-7	5 skip

UM aluminium and POM rollers for Baader 51 and 52

Available in special configurations with centered and side-divided toothing.

Item no.	OEM no.	Type
755117	35.127-7	side-divided
755116	35.127-7	centre-divided
755115	35.127-7	white POM side-divided



UM skinning knives

Manufactured from the highest stainless steel grades, the UM skinning knife range will give you superior tool quality at competitive prices.

The knives are suitable for equipment from e.g. Nock, Maja, Weber, Grasselli and any other derinder or skinning machine.



UM band knife for Trio

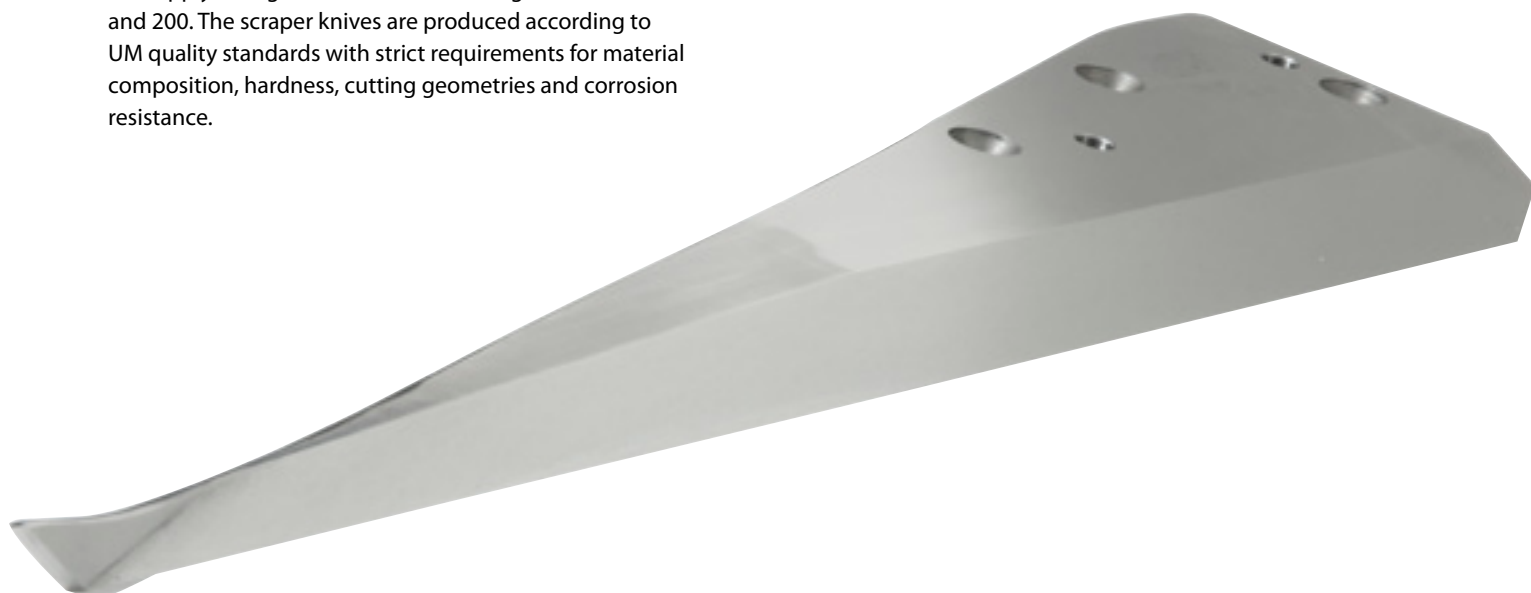
Strong and flexible steel quality with precision weld for optimum performance. Available in 2 different sizes.

Item no.	Dimensions
246690	2380-30-0.38 mm
246691	2880-30-0.38 mm



UM Scraper knives

We supply a range of tools suitable for e.g. Baader 184, 189 and 200. The scraper knives are produced according to UM quality standards with strict requirements for material composition, hardness, cutting geometries and corrosion resistance.



UM quality standards

- › Material composition
- › Hardness
- › Cutting geometries
- › Corrosion resistance

Item no.	OEM no.	Type
220137	B184 52447-7	left
220138	B184 52448-7	right
220135	B189 189.16.20.012	right
220136	B189 189.16.10.013	left
220139	B200 200.59.020.30	right 30°
220140	B200 200.59.020.29	left 30°
220141	B22 200.16.00.002	right 60°
220142	B22 200.16.00.001	left 60°

Replacement drums & scraper blades



Drums to fit Baader separators

694/696, 695/699, 697, 601, 603, 605 and 607
Available with various hole sizes.

Scraper blades

Item no.	OEM no.	Drum type
220120	694.10.1.0.002	694/696/697
220110	8172-7	695/699
220122	80325-7	601/603

All parts are manufactured to OEM specifications.

Knife sharpening

Grinding wheels and soap additive for knife sharpening machines
Using KYOCERA UNIMERCO environmental soap combined with water will make your knives last longer.

KYOCERA UNIMERCO's environmental soap

- › Keeps the pores in the white grinding wheel clean by preventing abrasive dust from adhering to the surface
- › Reduces generation of heat and friction
- › Ensures a uniform sharpness of the knife edge
- › Reduces resharpening time



Item no.	Description
760200	Soap additive supplied in 5 l containers
760210	Grinding wheels – 3 wheels in a recycling plastic box

KYOCERA UNIMERCO Tooling A/S

KYOCERA UNIMERCO manufactures, distributes and services tools for machining, as well as measuring equipment for the manufacturing industry. The tooling concept comprises standard and customised tools, RE-NEW® tool maintenance, coating and optimisation guidance. The Danish company was established in 1964 and has product development, production, sales and service in the corporate headquarters, located in Sunds.

The company is part of the KYOCERA UNIMERCO group, founded in Denmark in 1964 and originally named UNIMERCO. In 2011, all activities were acquired by Japan-based KYOCERA. This has created an even stronger company with a larger range of products, a wide network of companies and distributors all over the world, and an ambitious growth plan.



KYOCERA UNIMERCO Tooling A/S

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