

HAVFRONT FOLLA 2.0

Precision heading & gutting - for land-based or onboard-based processing of fish

HAVFRONT FOLLA is a fully electric, digital machine designed for precise, gentle, and efficient gutting and heading of whitefish. With advanced technology and high precision, FOLLA 2.0 ensures optimal raw material utilization, preserving roe and liver intact – adding value to the final product.

The machine reduces the need for heavy manual labor and increases productivity in the production line while delivering consistent, high-quality results. With FOLLA 2.0, you get a reliable, modern solution that optimizes the process and ensures the best possible utilization of raw materials. The fish is pre-treated with a deep throat cut, and the bleeding cut is part of the machine's reference system. For the best results, the fish should be bled out in cold, running water for at least 20 minutes before further processing.

Product Improvements

The new system introduces improved sensor technology with built-in heating and air curtain, preventing condensation and measurement errors. With IO-Link on all sensors, diagnostics are improved, cabling is simplified, and redundant sensors have been eliminated through the integration of servo motors. All moving axes are now powered by servo motors with integrated brakes, delivering higher accuracy, faster motion control, and improved safety, while reducing spare part requirements. The use of Siemens components ensures full functionality and a more intuitive user experience.

Finally, the housing has been upgraded with stainless steel for superior corrosion resistance, ensuring durability and reliability in demanding environments.



Key Features

- Adapts to the size of each fish
- Precise and uniform cuts
- Preserves roe and liver intact
- Leaves the collarbone on the trunk
- Greatly reduces manual workload
- For land- or onboard-based processing
- Digital user interface
- Low maintenance cost
- Caring for the environment

*A gutting bench that previously required 8–9 workers now operates with just 3, following the installation of two FOLLA machines.
Christoffer Karlsen, Br. Karlsen AS, Husøy Senja*



Product details

Fish species	Mixed Whitefish; Cod, saithe, tusk, ling, haddock, catfish and like
Working range	1 - 20 kg / 40 - 110 cm (approx.)
Capacity	Up to 25 fish pr. min
Pre-treatment	Deep throat cut

Operator	1 person
Power Supply	Servo-electric / pneumatic operation
Measurements	L: 320 cm W: 170 cm H: 180 cm
Weight	1600 kg / 3530 lbs

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