HAVFRONT FOLLA - efficient heading and gutting of whitefish

HAVFRONT FOLLA is a fully electric machine designed for precise, gentle, and efficient gutting and heading of whitefish. With advanced technology and high precision, FOLLA 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 HAVFRONT FOLLA, you get a reliable, modern solution that optimizes the process and ensures the best possible utilization of raw materials.



Key Features

cod, saithe, tusk, ling, haddock, catfish etc up to 25 fish pr. min **Operator** 1 person **Pre-treatment** deep throat cut

> 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

Key Information

Made by Mustad Autoline

Weight	1600 kg / 3530 lbs
Power Supply	Electric 230V/400V,
	air pressure 8 bar, and water
Lehgth	320 cm
Width	170 cm
Height	180 cm

HAVFRONT FOLLA is designed for gutting and heading of whitefish, with the option for the operator to activate or deactivate these functions as needed. 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.

FOLLA is configured for the specified fish size and production speed, but proportions and quality (season, catch area, etc.) may affect these figures.

Mustad Autoline AS

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The placement and adaptation of the machine to the production line must be carried out by the buyer or personnel chosen by the buyer. We can assist in assessing its placement in the line together with the customer and, if necessary, the line supplier. Our personnel will handle the startup and training of employees as soon as the machine is correctly placed in the gutting line and ready for operation.

Please contact us for more information!

