

May // 2025

cool atlantic

Icelandic Seafood and Fishing Industry Innovation



Tech and skills drive
Iceland's fishing and processing



Seafood Expo
GLOBAL



Seafood Processing
GLOBAL

Barcelona 2025



NO CATCH IF YOU DON'T FISH

The ICELANDIC FISHING EXPO will be held for the third time at the Laugardalshöll Sports and Exhibition Centre in Reykjavík, 10-12 September 2025.

The EXPO was first held in 2016 to great acclaim, with over 100 participants and more than 25,000 guests, both local and international.

Secure your booth now for this grand exposition of the North-Atlantic fishing industry!

See more at www.icelandfishexpo.is



ICELAND FISHING EXPO



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Farmed salmon are in second place for value on the list of seafood exports.

Aquaculture breaks one record after another

2024 was a record year in terms of exports of Icelandic aquaculture products, valued at ISK54 billion. All the indications are that this growth is set to continue in 2025 and the following year, with numerous aquaculture facilities under construction in Iceland. This trend is highlighted by figures showing that January this year saw more salmon exported to the US than in any single month. Salmon products account for 95% of these exports. This is valued at ISK2.3 billion and the figure is substantially higher than in January 2024.

The value of exported Icelandic aquaculture production in 2024 accounted for around 15% of seafood exports and 6% of the country's overall exports. These figures have never been higher. As an example, the export value of salmon products was 30% greater than that of exported haddock products.



Aquaculture products now account for approximately 6% of Iceland's exports, and this proportion has never been higher.

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You will find us at stand:

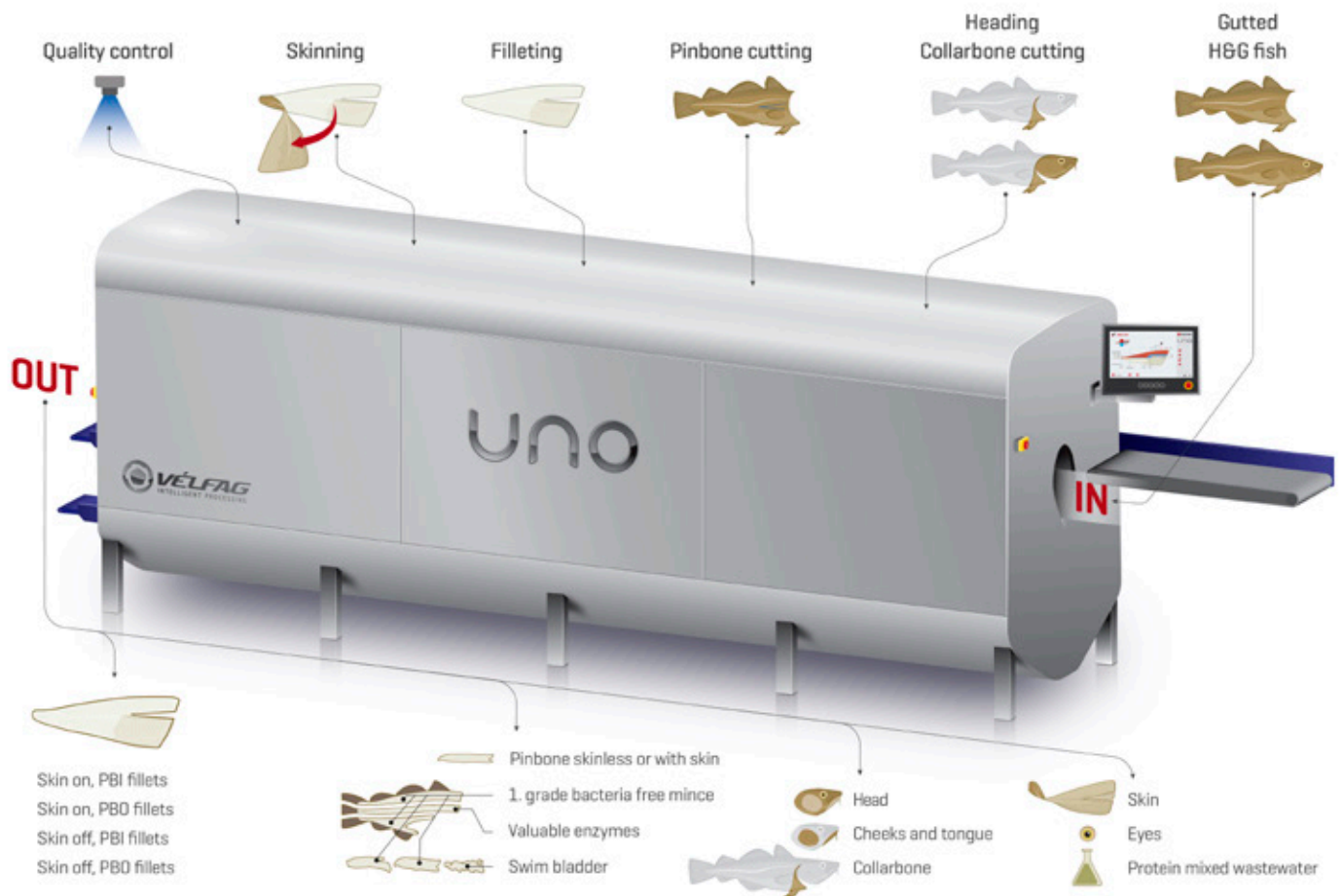
3BB201-D



Temperature Controlled Logistics



SAMHERJI



The UNO fish processing system is a revolutionary innovation that combines elements of whitefish production into a single unit.

UNO - Single unit processing system!

It's two years since Icelandic processing technology company Vélfaag ehf first presented a completely new approach to whitefish processing with the UNO, which in fact amalgamates several elements of conventional fish production into a single unit. The experience of those customers who already have these systems in operation is that the UNO delivers a higher throughput, better yield and product quality than conventional processing installations. A further point in UNO's favour is that it has a significantly smaller space footprint compared standard processing lines. The key factor is its labour-saving capacity as automation replaces much that was previously done manually.

"The UNO system is certainly at the heart of any processor as it handles filleting, pin-bone removal and skinning, while processors can choose whether to produce skinless or skin-on fillets," said Vélfaag CEO Trausti Árnason.

The first systems are in operation Iceland and Norway, with a conventional land-based processor where the system is used to process haddock, while another UNO unit is set to become a key part of processing farmed cod in Norway and there are also two UNO units on board Ecofive, the innovative new trawler built for Norwegian fishing company Bluewild, which has just begun fishing.



Vélfag CEO Trausti Árnason.

velfag.com



"This user group demonstrates beyond doubt how versatile the machine is and what opportunities our customers see in choosing this for their production, both at sea and ashore," Trausti Árnason said.

Vélfag has plenty of interesting figures to show to visitors at the Seafood Global Expo in Barcelona concerning ongoing development and to demonstrate the UNO system's capabilities compared to conventional filleting lines.

"In the autumn we'll be presenting game changing heading technology that will be incorporated into the UNO unit, as well as more cutting options will be available for

pin bone removal. Here we are focusing on further labour savings and yield gain.

There will also be a few more innovations we can reveal at the exhibition. These include the EVO system, which is designed to trim fillets automatically, and we will also be presenting new concepts for filleting and trimming salmon, which is a new product line for us," Trausti Árnason said.

Chef students in Portugal tried their hand at Icelandic salted cod

In the beginning of April the annual CECBI cooking competition took place in Portugal, where young and aspiring chefs had a go at preparing Icelandic salted cod. The competition has become well established and is now a regular fixture in the activities of culinary schools throughout Portugal. There is always great anticipation surrounding the event, as the winner and their teacher are awarded a prize trip to Iceland.

This year's competition was held at the Escola de Hotelaria e Turismo do Oeste culinary school in the town of Caldas da Rainha, roughly 80 kilometres north of Lisbon. Students from eleven culinary schools across Portugal took part, each having earned the right to compete by

winning preliminary rounds within their own institutions. The overall winner was 19-year-old Tiago Papafina from the culinary school in Portalegre, who received a trip to Iceland along with his teacher.

The judging panel included Marlene Vieira, head of the jury, a Michelin-starred chef and well-known television personality in Portugal, Ísak Aron Jóhannsson, captain of the Icelandic National Culinary Team, and Miguel Telles, a prominent Portuguese food blogger. Tiago and his teacher will travel to Iceland in September alongside other winners and teachers from both Portugal and Spain. Coverage of the event was featured on the Portuguese television channel CMTV.

The jury in CECBI 2025; Miguel Telles, Marlene Vieira and Isak Aron Jóhannsson.

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The show cooking dish from Isak Aron Johannesson, the captain of the Icelandic culinary team.



TOP 3 in CECBI 2025, Tiago Papafina the winner in the middle.

The day prior to the competition, a workshop was held in which Ísak Aron Jóhannsson gave a demonstration for the participants and invited them to sample a variety of salted cod dishes from his own repertoire. Nuno Araújo, managing director of the Portuguese company Grupeixe (a subsidiary of Vinnslustöðin in the Westman Islands), also delivered an informative talk on Icelandic salted cod. In addition, the previous year's winning student and teacher from Portugal shared their experiences of the trip to Iceland they had earned the previous autumn.

Ísak Aron Jóhannsson, captain of the Icelandic national culinary team, expressed both surprise and pride at the prominent role Icelandic salted cod plays in Portuguese cuisine. "This is my first time in Portugal. I knew salted cod was important here, but I hadn't realised just how

widespread its use is. I went to a restaurant that served only salted cod dishes and had the chance to taste a variety of preparations," he said.

"It didn't matter which restaurant you visited – salted cod was everywhere. The same applied to supermarkets, where it featured prominently. I was particularly impressed by the dish Bacalhau à Brás, which is a combination of shredded salted cod, straw potatoes, onions, eggs, and olives," he added.

The competition and accompanying workshop are part of a successful collaboration between the Bacalao de Islandia marketing project and the Portuguese tourism and hospitality organisation Turismo de Portugal, and were widely regarded as a great success.



Participants in CECBI 2025 with jury.

ICELAND RESPONSIBLE FISHERIES



Our mission

- To document well managed Icelandic fisheries to the highest level of assurance
- To preserve the fisheries management principles adopted by the international community
- To offer our customers choice in certification'

A clear focus on internationally accepted criteria - FAO criteria

- The IRF foundation is the owner of the IRFM Management Standard and the Chain of Custody Standard, which in turn, are based on The 1995 Code of Conduct for Responsible Fisheries as well as the FAO Guidelines for the Ecolabelling of Fish and Fishery Products from Marine Capture Fisheries published in 2005 and in an updated and extended version in 2009

Third Party Certification

- The programme utilizes a Certification Body, accredited by ISO, to independently manage the certification and assessment methodology used to assess and certify Icelandic fisheries.

Two complementary Standards

- Fisheries Management Standard
For fisheries of Icelandic vessels within the Icelandic EEZ and for the pelagic fisheries of shared stocks by Icelandic vessels in the High Seas.

Sets out the requirements that must be achieved for becoming an RFM certified member.

- Chain of Custody Standard
Provides the fishing industry with a clear statement of the requirements to be achieved by the applicants to gain the Chain of Custody certification.

An independent audit is carried out by an approved Certification Body to verify that those requirements have been achieved.

The Standard gives assurance to a labelled certified claim on a seafood product, that the product originates from a certified responsible management fishery

As a result: the adoption of a robust and meaningful third party certification system, specific to the needs of Icelandic fisheries.

The certification mark

The certification mark can be used to identify the catch from certified fisheries which have been certified according to the Icelandic Responsible Fisheries Management Standard. For seafood products that are not processed in Iceland, same rules apply as for those processed by Icelandic producers.

The Board of the IRFF authorizes other organizations to use the certification mark to identify their products or services if they fulfil the conditions set in these rules.

Fisheries operators or processors that have a valid fishing licence or processing licence as appropriate, issued by the Icelandic authorities, are authorized to use the certification mark on those products, provided that they are able to demonstrate accepted traceability systems.

Stakeholders that apply for a permit to use the certification mark must have a valid Chain of Custody certification based on the Responsible Fisheries Management Chain of Custody Standard.

IRFM certified fisheries

Cod
Haddock
Saithe
Golden redfish
Ling
Herring
Tusk

GSSI recognized since 2016

- GSSI is a global platform and partnership of seafood companies, NGOs, experts, and governmental and intergovernmental organizations.
- The mission of GSSI is to ensure confidence in the supply and promotion of certified seafood by increasing comparability and transparency in seafood certification
- The GSSI Benchmark tool gives formal recognition to seafood certified schemes.
- GSSI recognized fisheries certification schemes are considered equivalent with respect to credibility, by fulfilling the criteria established in internationally accepted reference documents, such as the FAO Guidelines for the Ecolabelling of Fish and Fishery products from Marine Capture Fisheries.

DECADES OF
**RELIABLE
SERVICE**

TO ICELAND'S FISHERIES



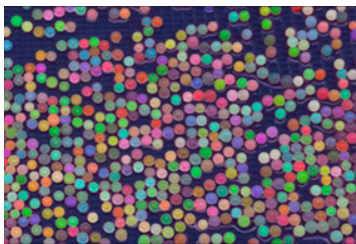
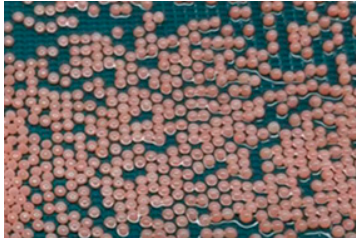
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BRIM

Advancing Robotics in Seafood Processing



Klaki ehf remains at the forefront of innovation in Iceland's technology sector, specializing in high-tech systems for seafood production, fishing vessels, and broader food industry applications. Klaki develops advanced processing equipment for vessels and land-based operations alike, including packaging systems tailored to modern seafood production needs. The company leverages cutting-edge technologies—robotics, AI, and digital imaging—to solve complex industrial challenges with precision and efficiency. Its subsidiary, Ration ehf, focuses these same capabilities on the growing aquaculture sector, with both companies driven by a highly-skilled team of engineers and tech specialists.

Expanding Robotic Innovation

With over 50 years of experience in designing technical systems for fisheries, Klaki ehf has always embraced innovation. In recent years, the company has deepened its focus on robotic automation. Among Klaki's latest advancements are a range of specialized robotic systems, including standard palletizing cells for streamlined packaging, track-mounted robots designed

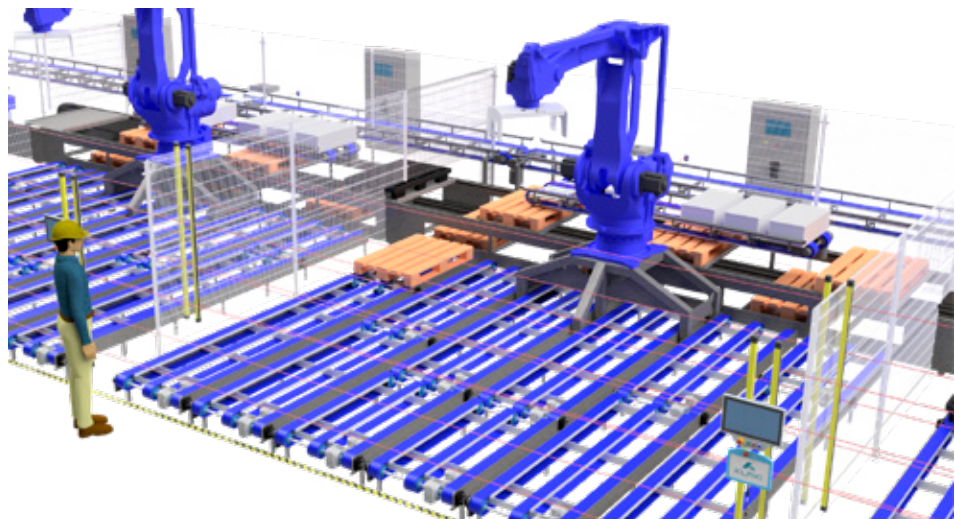
to work efficiently in confined spaces, high-speed picking robots for rapid product handling, and custom gantry robots engineered for flexible automation tasks.

'We're seeing robotics, imaging, and AI become standard in seafood processing—and their importance is only growing. Our new systems show how flexible automation can be and how these systems can be used to improve the overall operations,' said Klaki managing director Óskar Pétursson.

Tailor-Made Tech for Industry Needs

Klaki ehf delivers both turnkey solutions and customized systems, adapting to the specific requirements of each client. From full-scale factory installations to highly specialized robotic stations, the emphasis remains on delivering high-tech, cost-effective automation.

'Our systems give producers more options—more flexibility in meeting customer demands, and better control over quality and consistency,' Óskar added.





Klaki and Micro Join Forces

In a major step toward strengthening its innovation capacity, Klaki has merged with Micro ehf, an Icelandic company known for precision engineering and advanced solutions. Micro brings decades of experience in design and turnkey automation systems, which perfectly complements Klaki's expertise in robotics, imaging, and automation.

'This merger is a win for our customers and for the industry. By combining Klaki

and Micro's deep technical know-how and their technological innovation teams, we're creating stronger, smarter, and more integrated systems across all fronts—from seafood and aquaculture to broader food processing sectors,' Óskar said.

The merger enhances the combined company's ability to deliver complete solutions—from initial design and component manufacturing to full-scale automated systems—under one roof.

Aquaculture Technologies by Ration

Ration ehf continues to bring innovation to aquaculture with its advanced imaging and AI systems. Highlights include tools for assessing the quality of salmon roe and systems that optimize feed usage in land-based farming. These smart tools increase accuracy, reduce waste, and support the growth of sustainable aquaculture practices.

More at:
www.klaki.is
www.ration.is
www.micro.is

Automation, robotics, computer vision
 – powering the future of seafood production



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klaki@klaki.is - Tel +354 554 0000



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COOL THINGS HAPPEN

COMPLETE SOLUTION
IN ONE PLACE



COME SEE US AT BOOTH
#3BB401

Technology, service and development at Slippurinn Akureyri

DNG Processing Solutions
division manager
Magnús Blöndal.



Slippurinn Akureyri ehf. has been a trusted partner of the fishing sector for more than half a century. The company has evolved from conventional ship services into a technology powerhouse with four key divisions – ship services, DNG Processing Solutions, DNG Jigging Reels, and aquaculture services

Ideal North Atlantic location

The company's largest business areas, ship services and DNG Processing Solutions, have seen steady growth in recent years, reflecting increasing demand both in Iceland and overseas. The co-ordinated service offering in Akureyri includes maintenance, equipment installation, accommodation and catering for staff, and this has proved to be a highly attractive package for customers.

The yard's North Atlantic location has served to strengthen links with operators across the region, boosting the demand for ship services from international customers. The company has participated in a great many projects around the world in recent years, which has resulted in a strong reputation for professionalism and reliability.

Efficient and user-friendly processing systems

DNG Processing Solutions develops fish handling systems for use at sea and ashore,

with the focus on quality, operational reliability, yield and automation.

The design and layout process takes place in close co-operation with the customer.

"We put a strong emphasis on our systems being efficient and user-friendly, whether these are designed for large or small processors," said DNG Processing Solutions division manager Magnús Blöndal.

"The aim is to provide straightforward and effective production processes, without sacrificing quality or throughput capacity."

Collaboration with sister company Optimar in Norway has also been strengthened, and this opens new opportunities in terms of product development and sharing of expertise.

"Our collaboration opens possibilities for new projects that are advantageous to both companies," he said.

Building on a solid base, and with a clear vision of the future coupled with a wealth of in-house expertise, Slippurinn Akureyri is ideally placed to take on new challenges and to support ongoing technical development in the seafood sector – both at home in Iceland and overseas.



DNG Processing Solutions is a division of Slippurinn Akureyri. The company delivers the design and production of processing systems for use at sea and ashore.

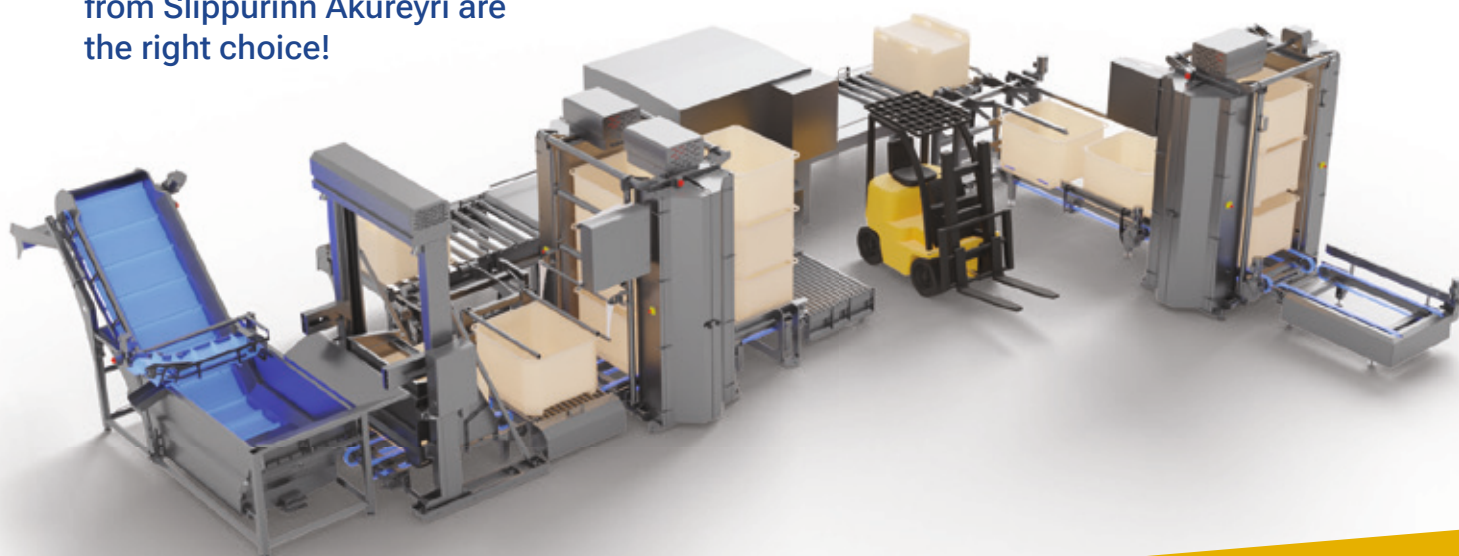
DNG TUB HANDLING SOLUTIONS

Automated tub handling systems tailored to your needs

DNG tub handling systems offer:

- ✓ Smoother and safer infeed
- ✓ Reduced forklift traffic
- ✓ Less wear on tubs
- ✓ Increased safety in the processing area
- ✓ Easy cleaning and maintenance

If you want to maximize efficiency and improve safety, DNG tub handling systems from Slippurinn Akureyri are the right choice!





Trawler Hulda Björnsdóttir was delivered to Iceland in 2024 by Vigo shipbuilder Asterillos Armón.



Twin-rig trawler Sigurbjörg joined the Icelandic fleet in the summer of 2024. It was built by the Celiktrans shipyard in Turkey.

Fewer and newer trawlers

The size of the fishing fleet in Iceland has declined in recent years and there were 1531 registered fishing vessels at the end of 2024. There are 820 small-scale fishing vessels, and that number has remained fairly stable over the last few years. Most small boats are in the 3-7gt range and around 88% of these are more than 20 years old.

There were 49 trawlers in the Icelandic fleet in 2014 with an aggregate tonnage of 57,444gt. Last year there were 37 trawlers, with a total tonnage of 53,877gt.

There were 774 motorised vessels registered in Iceland in 2014, adding up to

85,708gt, and by 2024 this had reduced to 675 vessels, while the aggregate tonnage came to 107,580gt.

An examination of trends in the ages of fishing vessels shows that trawlers are becoming newer, while motorised fishing vessels have aged. In 2014 there were 12 trawlers that were more than 40 years old, while last year there were just four. Around half of the trawler fleet is in the 5-10-year age range.

There were 109 motorised vessels more than 40 years old in 2014, and 133 last year. Two-thirds of registered motorised vessels were built more than 20 years ago.



Síldarvinnslan hf



Industrial Services for the Icelandic Fishing Industry

Reliable support for vessels, processing, and aquaculture

From vessels at sea to land-based aquaculture, HD delivers specialized industrial services to the Icelandic fishing industry and aquaculture – both at sea and on land. With deep roots in Icelandic fisheries, we've supported the sector through decades of change and modernization. We've long provided everything from steel fabrication and mechanical services to equipment installations, spare parts and preventive maintenance across the seafood value chain.

As the fleet evolves with new technology, the demand for tailored maintenance continues to grow. HD is built to meet those needs – ensuring every port call is used efficiently, with spare parts and skilled technicians ready to act.

Founded as Hamar, HD has grown through strategic mergers into a nationwide company with more than 200 employees, close to ISK 7 billion in revenue, and a strong presence in fisheries and aquaculture.

"The fishing industry has always been a cornerstone of Iceland's economy," says Árni Rafn Gíslason, CEO of HD. "And it's always been a cornerstone of ours – whether we're ensuring uptime on board or delivering precision work on shore."

From mechanical repairs and preventive maintenance to high-tech design services

and equipment installation, HD provides dependable, end-to-end solutions. We also support the fast-growing aquaculture sector with specialized technology and technical expertise.

Our investments in 3D scanning, non-destructive testing (NDT), and predictive maintenance allow us to detect issues early, reduce downtime, and keep operations running smoothly and safely.

While HD also serves the energy, industrial, and carbon capture sectors, our commitment to the seafood industry remains at the heart of who we are.

"In the end, it's about trust," says Árni. "When our clients call, they know we'll solve the problem – so they can focus on the job ahead."



Árni Rafn Gíslason, CEO of HD.



Processing equipment for salmon slaughter.

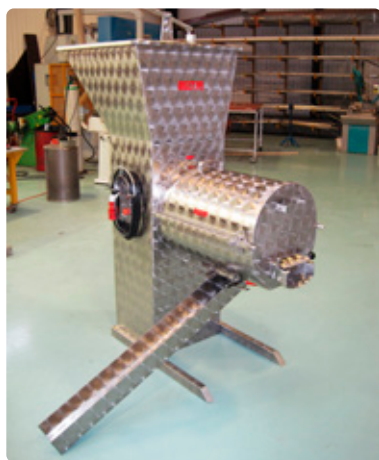


An in-feeding tub.

Seagoing and onshore systems



Net hauler.



A roe separator.



A net clearing table.

Beitir has a 35-year track record of producing stainless steel equipment for both the fishing fleet and shore-based processors in Iceland and around the world. The company designs and manufactures tailor-made systems in close collaboration with its customers.

The company is best known for its range of longline and deck equipment for coastal fishing vessels, and also manufactures a variety of systems for shore-based processors, including conveyor belts and tanks for gutting and supply. Equipment from Beitir is used in whitefish production, as well as in salmon processing, in Iceland and overseas. Beitir also produces roe separators and tubs for processing several roe varieties.

As an example of Beitir's range, the company supplies complete longline systems, which include a line hauler, baiting funnel, bait cutter and a longline chute. Beitir also makes bleeding and gutting tubs, and related equipment for use at sea. The range also incorporates gear for netting, including a net puller, gunwale roller and net hauler.

Custom-built equipment accounts for a large proportion of the company's activity and Beitir places a strong emphasis on meeting each customer's requirements.

Beitir has behind it decades of experience in producing equipment for coastal fisheries and fish production ashore, and its focus is firmly on supplying high-quality equipment, made to last.

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BEITIR

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Reykjavík's magnificent fisheries exhibition

10-12th September 2025



ICELAND FISHING EXPO

10-12 september 2025

The ICELAND FISHING EXPO 2025, held for the fourth time, is the largest event to date and will take place 10-12th September.

The Icelandic seafood sector has been going through a steady period of growth in recent years. There's no doubt that a technical revolution has taken place in fisheries and seafood processing, propelling Iceland to a leading position on a world scale. Iceland has been a pioneer in high-



Laugardalshöll is a custom-designed exhibition centre in the heart of Reykjavík.

tech seafood production and in the development of fisheries technology.

Visitors to the ICELAND FISHING EXPO 2025 will have the opportunity to familiarise themselves with the latest technology in fishing vessels, fisheries, navigation, communications, processing and much more related to an innovative seafood sector. The



The Iceland Fishing Expo will be held for the fourth time 10-12th September.

exhibition promises a wealth of opportunity.

The full range of information relating to the ICELAND FISHING EXPO 2025 can be found at the event's website; www.icelandfishexpo.is

Looking forward to seeing you in Reykjavík!



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Markus Lifenet – a leader in man overboard safety and rescue at sea

www.markusnet.com

Pétur Th. Pétursson, managing director of Markus Lifenet ehf.

With its origins in the port of Hafnarfjörður, Markus Lifenet's managing director, Pétur Pétursson is justifiably proud of the company's achievements. Although it hasn't always been an easy ride, the company has grown steadily over the past decades. Today it has a staff of 6 and customers around the world.

Prospects for the company look good and Markus Lifenet certainly enjoys an added prominence since they were asked to take lead in development of new ISO standards for means to recover people from water, as follow up to the new SOLAS regulation III/17-1. This role brought a new focus to the company and its frequently pioneering work. Pétur Pétursson said that in compiling the new ISO standards, the emphasis has been placed on the human element and in particular on generating a safety culture, as safety at sea is not something to be taken lightly.

Simple and portable

'It's not always obvious that someone preparing to enter into freezing water to rescue a fellow crewman or person in need for help, will always know just how to react to an emergency. Not everyone has the

courage or the clarity of thought that this kind of incident requires, but our person in water recovery system Markusnet, has repeatedly proved its worth under the harshest conditions. It's a portable and simple piece of equipment that has the added advantage of being effective and relatively cheap compared to some products on the market. Most of our person in water recovery systems are designed so that one crewman can deploy them in a matter of seconds, and for two to four crewmen to lift the victim back on board manually. A light deck crane can also be used to retrieve the victim,' he said.

Unwavering faith

It is now 40 years since skipper Markus Thorgeirsson began developing the prototype Markusnet, designed specifically for recovery of persons from the sea in rough sea conditions. At the time, the idea was seen as innovative while also being simple. Since then, the Markus Lifenet products have become an important part of the array of recovery equipment that commercial vessels carry, thanks to Markus Thorgeirsson's vision and confidence in his idea, as well as Pétur's relentless drive to collect and distribute information on techniques and knowhow to recover people from water and floating objects over the last 30 years.

Instruction for use

Entering the Markusnet



Other options for use



Deploying the Markusnet



Undo the attachment line and release the container. Lift the container of the backplate hook with the handle on the back and carry it to where it is needed. Grip the neck of the throw-bag and open the bag. Release knotline on the outer end over the side and throw the throw-line upwind towards the casualty. When the casualty has reached the throw-line, release the net structure and lifting lines on inner end over the side. Smartly pull in any slack in the lifting lines and allow slack as the casualty pulls the net towards him. **Maintain tension on the lines at all times.** Work with the swell to bring the casualty to the ship's side and back on board.



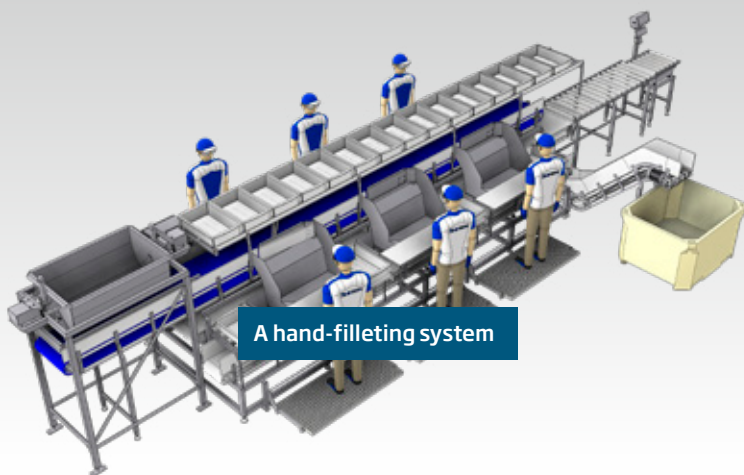
Lloyd's Register / SOLAS type approval certificate no.: SAS S160032
Icelandic Maritime Administration approval no: 06.11.2014

For further information, see: www.markusnet.com

Man overboard safety and rescue is our concern and speciality.



Manufacturer: Markus Lifenet Ltd. Hvaleyrarbraut 27, IS-220 Hafnarfjörður, Iceland.
Tel.: +354 565 1375 - Email: sales@markusnet.com – www.markusnet.com



A hand-filleting system



Thawing installation for whitefish production

High-tech equipment and outstanding service



Ístækni ehf. is a new player in the production of processing equipment and technology for the seafood industry. The company is located in Ísafjörður in Iceland and has a cohort of highly experienced staff specialising in the design and production of sophisticated systems for the seafood sector, both for fishing vessels and land-based production.

Ístækni is based in Ísafjörður in the far north-west of Iceland's Westfjords, which has a rich heritage in fisheries and the production of high-quality seafood.

"We work closely with customers and the focus is strongly on providing effective and reliable service for their systems. Maintaining close contact and listening to customer requirements frequently generates new ideas and opportunities for new products and product development," said Ístækni's CEO Jóhann Bæring Gunnarsson.

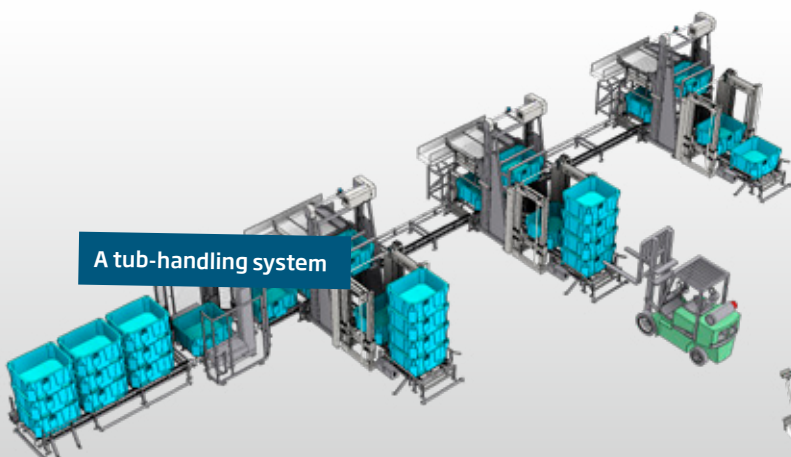
"We provide customers with systems that help them compete and cope with the challenges they face. Our equipment is tailor-made to meet each customer's requirements, ensuring that by coming to Ístækni, the customer is getting a system that works exactly as expected."

Ístækni provides service to customers both in Iceland and overseas, with a range of offerings that includes tub handling, chilling, thawing systems, pump installations and product transport systems. Ístækni produces equipment for both whitefish and shrimp production. The company also manufactures catch handling installations for fishing vessels.

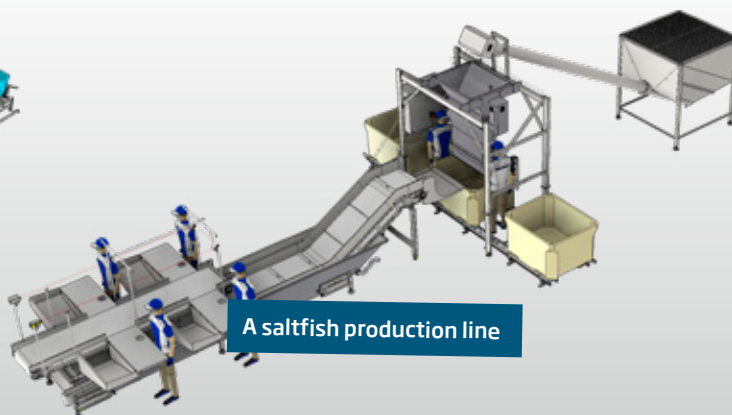
With outstanding production quality and top service, Ístækni aims to maintain high standards that generate the best possible outcomes for the customer.

More information can be found on our web page: istækni.com

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A tub-handling system



A saltfish production line



We Have Solutions

At Ístækni, based in the heart of Ísafjörður, we pride ourselves on delivering comprehensive, state-of-the-art solutions for the marine and food industries. With deep roots in the Westfjords and a foundation built on decades of experience, we are your trusted partner for innovation and excellence.

Our Services Include:

- » **Automation:** Advanced systems for optimizing processes across marine and food industries, enhancing efficiency, reducing costs, and ensuring high performance in diverse operations.
- » **Design and Construction of Processing Decks:** Tailored solutions for enhancing on-board processing capabilities.
- » **Tub Washers and Tub Systems:** Efficient solutions designed to meet the rigorous demands of the marine industry.
- » **Aquaculture Solutions:** Innovative technology for sustainable fish farming.
- » **Machine Shop:** Precision engineering and maintenance services.
- » **Manufacturing:** High-quality production services.
- » **Service:** Dedicated support to keep your operations running smoothly.



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istaekni.com

Shipyard in Iceland

Vélsmiðja Orms og Viglundar ehf. is a family owned company inn Hafnarfjörður Iceland, established in november 1973. Vélsmiðja Orms og Viglundar has customers across the North Atlantic region who bring their vessels to Hafnarfjörður or Reykjavík for maintenance and repair work to be carried out. The company co-ordinates repair work and provides necessary spare parts to ensure that the port calls are kept as short as possible.



Our service

The company has extensive experience of working with propulsion systems and has an accredited propeller workshop - and has yet to encounter a job that's too big to cope with. The workshops are equipped to repair propeller blades, shafts and hubs. As there is no need to ship any parts overseas for finishing, this ensures that repairs can be completed to a tight time-frame.



- Sandblasting
- Slurry blasting
- High pressure washing, up to 2.000 bar
- Paintwork, according to manufacturer specification
- Steelwork, qualified welders approved by GL-DNV and Lloyds
- Stainless steel work
- Engine repairs
- Lathe workshops
- Propeller repairs, propeller blades and hubs.
- Hydraulic repairs / new installations
- Carpenters
- Spare parts
- Project Manager / Engineer
- Divers
- Crane inspections



Floating docks in Hafnarfjodur Slipways in Reykjavik

In our floating docks/Slipways
we offer a complete service for
fishery and smaller cargo vessels.

Floating dock I

Length: 140 m
Width: 16,5 m
Draft: 13,0 m
Lifting capacity: 13.500 t

Floating dock II

Length: 116 m
Width: 16,0 m
Draft: 7 m
Lifting capacity: 2.750 t

Slipway I

Length: 85 m
Width: 14 m
Lifting capacity: 2.400 t

Slipway II

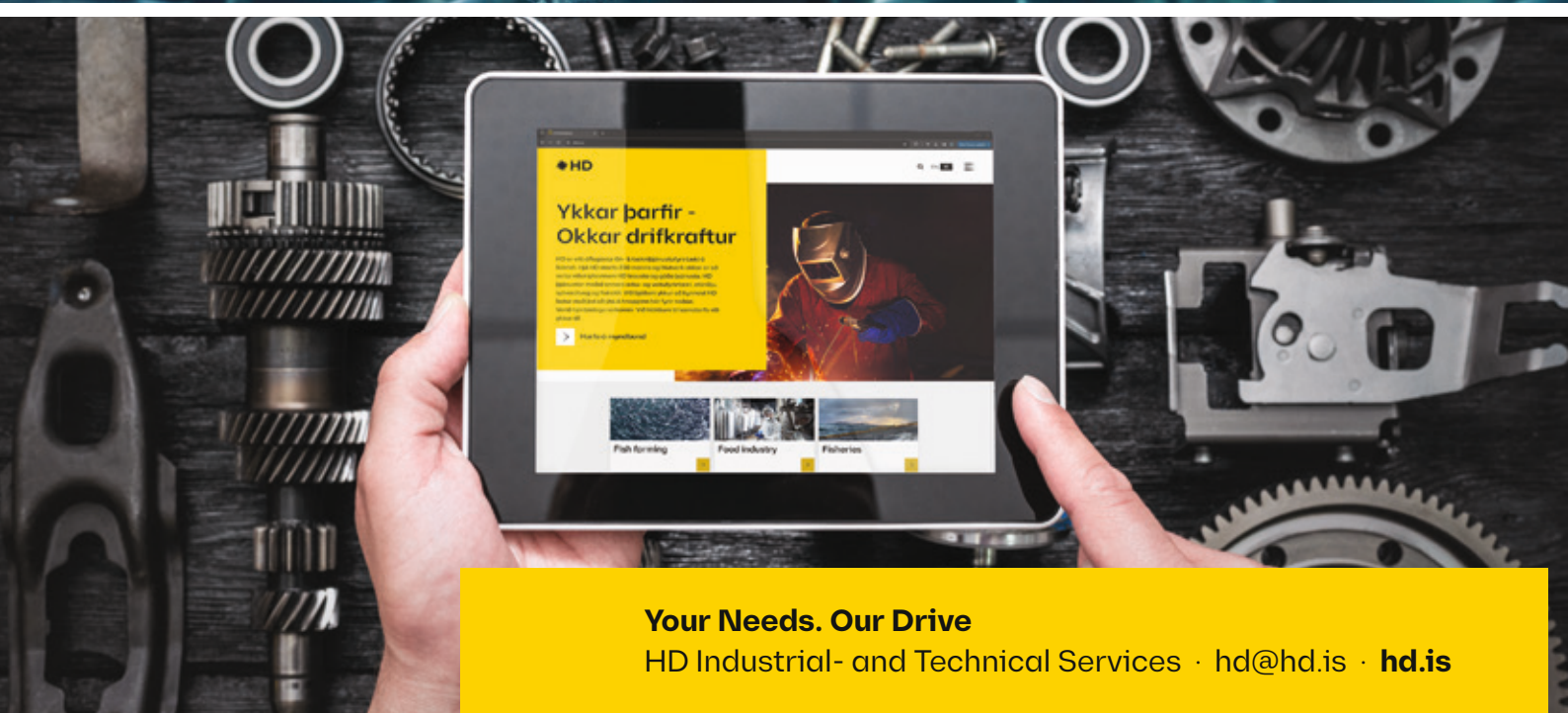
Length: 60 m
Width: 12 m
Lifting capacity: 1.200 t.



Your Trusted Partner – at Sea and on Land

Our Services:

- › Condition Monitoring
- › Piping Systems
- › Metalwork & Custom Design
- › Valves & Actuators
- › Pumps, Motors & Drives
- › Spare Parts & Preventive Maintenance



Your Needs. Our Drive

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