

Automatic Frozen Fish Splitter







Automatic Frozen Fish Splitter



# Small size to a medium size fish is an object.

Object fish : a Salmon, Ocean perch, Black cod, and hoki.

Object shape : headless, round.

Speed :

Salmon - you can cut 10 fish in a minute.

Ocean Perch - you can cut 20 fish in a minute.

Size :



## It is a highly efficient machine by the crystal of technical development.

With proprietary "Auto centering device", a fish can be finely cut in two from the back-bone centerline.

Even if frozen fish is in bending condition, the fish can be cut in two with the same portion automatically.





## Well Designed to satisfy customer demands.

Work is only supplied to the feeding attachment. You do not have to do anything after feeding the work. And it is equipped with the "speed adjusting device" and the "emergency stop device" as safety measures. Moreover, it is strong to water or dirt because it is made from all stainless steel. Cleaning after work is also easy, and it is excellent against corrosion.

### Help saving power and resources

Since it uses a very thin blade, cutting surface is fine. The low cutting loss means reducing scraps of fish. This leads to resources saving. Moreover, processing of fish regardless of size and form while still in a frozen condition saving the time and effort. This machine has done it.

### The answer to your various needs.

Using this machine as base, you can do other works by just adopting attachments to the machine for fresh and frozen fish, frozen fish alone or small fish such as† Ocean perch. Doing other works, you must change blade to knife saw when you cut fresh or thawed fish.

### Specifications

Max cutting height	220mm
Cutting thickness	20mm - 140mm
Cutting feed speed	2.5 - 14.8m/min
Dimensions (machine)	1320 x 1700 x 1980mm
Weight	720kg
Blade size	19 x 0.6mm
Power source	200V 3-phase 50/60Hz
Motor	2.2kw 4P
Motor feed	0.4Kw 4P



## Akiyama Machinery Co., LTD.

1-30-10, Kita-mariko, Suruga-ku, Shizuoka, 421-0106, Japan TEL.+81-54-259-2779 FAX.+81-54-259-2995 http://www.akiyamakikai.co.jp/en/