

Easily butterfly processing for horse mackerel, sardines, mackerel, hockey and chicken breast

AH95

Chicken breast and Fresh fish automatic butterfly process



Specialized
Food-Proccessing
Machines



In house-developed automatic cutter that maintains a stable depth of cut makes it easy to do butterfly processing and split into two pieces by simply inserting fish and chicken breast.

High speed processing

AH95 is optimal for medium-sized fish such as mackerel, hockey, red fish, and red snapper. Equipped with an inverter, the speed of the feed belt can be adjusted freely. A maximum of 100 fish or 50 chicken breasts per minute can be done butterfly processing or split into two pieces.

Safe operation

The automatic feeder prevents the operator from touching the cutter during work. In addition, the central machine body including the cutter is surrounded by a safety cover, so it can be operated safely.

Specifications

Foodstuff	Chicken breast, Mackerel, Hockey, Red fish, Red snapper, etc.
Max, Product Size	Weight 300-800g / Width -80mm / Height -95mm
Processing capacity	Max 60 pieces/min / Feeding Speed 31m/min
Dimentions / Weight	W730 x D1160 x H1350mm / 230kg
Cutter	Round knife ф250mm
Power source	200V Three-phase 50/60Hz
Motor	MainMotor 1.5kw 4P / FeedMotor 0.2kw 4P GM

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Butterfly processing and splitting fish and chicken breast by inserting only



Chicken breast





Hockey

Red snapper