

Frozen Fish Cleaning Machine

M450

Economical and versatile!!

Three interchangeable cutters enable a wide range of finishing process for frozen fish : removing dark meat, bone and skin, shaping fish belly and trimming cut surface.



with casters
for moving

Specifications

Dimensions	W1,380 x L660 x H1,280 mm
Weight	220kg (excluding safety cover and cutter)
Motor	1.5kw 4P
Shaft rotation speed	2,670 / 3,200 r.p.m
Power source	200V 3-phase 50/60Hz
Frame • Cover • Shaft	Stainless Steel
Workarea Width	(One-side) 450mm

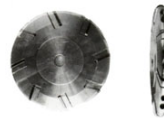
AKIYAMA Machinery Co.,Ltd.

1-30-10, Kita-Mariko, Suruga-ku, Shizuoka-shi,
Shizuoka-pref, 421-0106, Japan

TEL.+81-54-259-2779 FAX.+81-54-259-2995

<https://www.akiyamakikai.co.jp/en/>

Round Type Cutter



Mainly for removing dark meat and bone from frozen fish.

Size: Ø220 x 25W x 8P
Ø220 x 40W x 8P

Cutter blades can be re-sharpened.

Flat Type Cutter



Exclusive for cleaning cut surface and peeling skin of frozen Bonito & Tuna.

Size: Ø160 x 82W x 8P
Ø160 x 120W x 8P

Cutter blades can be re-sharpened.

Centrifugal Flat Type Cutter



Mainly for cleaning cut surface and peeling skin.

Size: Ø160 x 100W x 8P

Cutter blades are disposable and can be easily replaced without adjustment.

Both sides of blades can be used.