

Reduction of heavy labor
Easy and speedy automatic peeling

Frozen Tuna Automatic Peeler

TTS1000

**Specialized
Food-Processing
Machines**



1 Automatic function setting

- Immediately measures the length of tuna body and classify into three sizes: L, M and S
- Easy to set raw tuna
- The number of peeling reciprocating movements can be set from 3 to 6 times depending on the size of the tuna body.
- Rotation angle of tuna body can be set according to upper and lower body.
- * Automatic identification of the upper and lower part of tuna is not possible.
- Automatic discharge to the rear of the machine is possible.
- * Automatic or manual tuna discharge settings selectable

2 Easy detachment of cutter unit

- Easy to change to another cutter unit if the cutter blade loses its sharpness during operation.

3 Yield adjustment

- Adjustable blade angle according to the thickness of tuna for high yield

4 Detection of Tuna dropping

- Detective function immediately stops the machine at the case of tuna dropping out
- Prevention of empty operation without tuna

5 Safety stop function

- Automatic Emergency stop mechanism for accidental entry of operator hand during machine operation

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Frozen Tuna Automatic Peeler

TTS1000

Full-scale automation of tuna peeling

Revolutionary automatic machine that finally frees operator from the hard labor of "peeling" tuna.

With two units of this machine, the loins cut and processed by the band saw can be continuously peeled without delay, further speeding up the work.

Yield adjustment

The cutter unit's blade can be adjusted freely according to the thickness of tuna body to achieve a high yield. At the time of losing cutter blade sharpness, blades can be easily replaced with re-sharpened or new ones.

Various automatic settings

Easy setting according to the length of the material

The length of tuna is instantly measured into three sizes (S, M, and L), making it easy to set tuna.

Setting the number of times according to the size of Tuna.

The number of round-trip movements for peeling can be set from 3 to 6 times.

Angle setting according to the direction of tuna

*The angle of rotation can be set according to the orientation of the upper and lower meat.

*Automatic identification of upper and lower body is not possible.

Automatic discharge setting

Automatic setting of discharging tuna to the rear of the machine.

*Automatic and manual settings are available for discharging the loins after peeling.

*When the machine is delivered, either Manual or Automatic discharging method is set as the default setting. After that, switching can be done at your discretion.

No scratches on Tuna body surface

Equipped needles location at the front and rear only to prevent damage to bone and blood surfaces

Various Safety Designs

Material dropout detection function

Detective function immediately stops the machine at the case of Tuna dropping out and prevention of empty operation without tuna

Automatic stop function

Automatic Emergency stop mechanism for accidental entry of operator hand during machine operation with the line curtain function instantly stops the machine.

Easy management of cutter blades

Cutter blades can be easily removed from the cutter unit, so only the cutter blades can be easily re-sharpened.

Discharging peeled skin conveyor

Option device of discharging peeled skin conveyor can be installed to the space available at the bottom of the machine.

Design change according to customer's request

Custom made in the size, functions, installation, settings, etc., according to customer's request



Specifications

| | |
|---|---------------------------------------|
| Feed size Max. height x length | 250 x 650~1,000mm |
| Clamp stroke | 400mm (from floor) |
| Reference surface (material stage) height | 895mm (from floor) |
| Cycle time | 60 sec. or less (maximum size Tuna) |
| Cutter blade (flat blade) | 156 x 30mm |
| Machine dimensions (W x D x H) | 2,400 x 800 x 1,868mm |
| Machine weight | 800kg |
| Power source | To be adjusted for user's location |
| Motor (Peeling direction) | 400w-equivalent stepping motor x 2 |
| (Swivel direction) | 400w or equivalent stepping motor x 1 |

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