



#226B SALMON HEADER MECHANICAL AIR KNIFE

RYCO AUTOMATIC SALMON HEADER: SAFE, RELIABLE, ACCURATE, PROVEN...

The RYCO #226 Automatic Salmon Header removes Salmon heads: fresh or frozen.

Based Ryco headers used throughout the world for many years, this new machine is all mechanical, with cam operated blade. It does not have a gulleter, which is not required with the new Ryco #645 Salmon Gutter.

No air is required, and only a small amount of water to lubricate the blade.

The head cut is the Japanese standard for top grade, H&G product with maximum recovery. Collar is not damaged, pectoral fins are not removed, only a small amount of meat is exposed.

Improved fish control is provided with the top belt close to the collar.

The machine structure is heavy stainless steel, and all the mechanisms are stainless, bronze, and high tensile plastic. There are no aluminum components.

FEATURES:

- Safe operation with conveyor feed
- Continuous feed sets rate for entire processing line
- More accurate head cut than any other header
- Top belt within 1/2" of collar cut for more small fish reliability.
- No gulleter
- No air cylinders
- Continuous motion
- Fish sizes from 1 lb to 18 lb
- · Operating weight 2200 lb

OPERATION:

The fish are manually loaded onto the feed chain with the locating pin through the gill at the location of the intended cut. The fish are then automatically advanced into the knife section where the head cut is made. The fish is then discharged suitable for automatic feeding gutters.







SPECIFICATIONS MAY CHANGE - CONTACT RYCO FOR SPECIFIC APPLICATIONS

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