







RYCO ROUND CUT HEADER:CONSISTENT, ACCURATE CUT...

This machine removes the heads from White fish which have the throat cut for bleeding prior to heading.

Pacific Cod found in Alaska and Eastern Russia have larger heads and backbones than Atlantic Cod, and must be processed with larger and more powerful machinery. This machine will accurately and easily head Pacific Cod over 50 pounds.

Based upon the widely used and successful RYCO #229 Header, this machine is about 25% larger in all dimensions, including knives and drives.

Fish are first bled with a throat cut to the backbone, then manually placed (belly down) on the machine bed, between flights, with the cut throat placed over the guide bar. The fish then moves into the machine where guides hold the body and head into correct position for the cut.

The head is removed with a 12" diameter high speed stainless blade in a parallel, symmetric cut. The angle of the cut is adjustable from 45 to 60 degrees.

FEATURES:

- All components are designed for food plant use
- Machine is driven with two identical electrical motors with stainless shafts.
- Motors are washdown design for full salt spray environment
- · Lubrication points centrally located chains
- Materials: heavy stainless frame. Stainless shafts, bronze body bearings, bronze chain guides, stainless



- Electrical Interlocks for safety
- Electrical components are NEMA
- Electrical boxes are UL or equal
- · Support legs removable for shipping and installation
- System covered by 3 year warranty against failure due to corrosion, all parts except drive motors

<u>UTILITIES:</u>

- Electric: 4hp
- Water: 2gpm
- Single or three phase
- All standard voltages
- Shipping weight 1100lbs

SPECIFICATIONS MAY CHANGE, CONTACT RYCO FOR SPECIFIC APPLICATIONS

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FOOD PROCESSING SYSTEMS AND EQUIPMENT

