



#618C POCKET CONVEYOR

CONTROLLED PRODUCTION SPEED & BALANCED WORK LOAD = EFFICIENT PRODUCTION

The RYCO #618 Pocket Conveyor is designed to dress head-on or head-off fish. This machine allows Salmon to be processed at rates exceeding conventional hand lines with less than half the labor and reduces product damage as well.

This machine is designed to be automatically loaded from the #225 Autoheader. An independent drive can be quickly mounted when it is desired to run the conveyor independent from the header.

Fish are manually placed "Head-on" or "Head-off" into the "V" - shaped pockets at the loading area.

The pockets move past the workers at a variable speed from 20 to 40 fish per minute throughout the cleaning process. The fish is held in the pocket with the open belly facing the workers.

Workers stationed along the conveyor open the belly, remove viscera, cut the kidney membrane, and vacuum out the kidney. The fish is then automatically washed inside and out by high volume waterfalls, then lowered gently onto an elevating conveyor which raises the fish back to table height for grading and weighing.

Product quality improvements are dramatic due to the reduced handling.

Process cost per fish is carefully controlled due to the precise speed control of the fish through the system.

FEATURES:

- · Processes fish from 2 to 20 lbs round weight
- Completely constructed of stainless, bronze and industrial plastics
- Designed for high corrosion and high abuse applications

OPTIONS:

- Electric drive
- #911 Vacuum cleaning system
- Outfeed to Incline conveyor or side discharge

UTILITIES:

- ELECTRIC: 220/380/440 VAC, 3-phase, 50/60 HZ
- WATER: 1 GPM AT 50 PSI min.







SPECIFICATIONS MAY CHANGE, CONTACT RYCO FOR SPECIFIC APPLICATIONS

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FOOD PROCESSING SYSTEMS AND EQUIPMENT

