



#675 SALMON BUTCHER CANNERY PROCESSING

RYCO SALMON BUTCHER SYSTEM WILL PROCESS SALMON FOR FREEZING, CANNING, OR FILLETING...

The system incorporates three proven machines:

- RYCO #675 Fin Remover
- RYCO #225 Automatic Header
- RYCO #644 Automatic Cannery Gutter

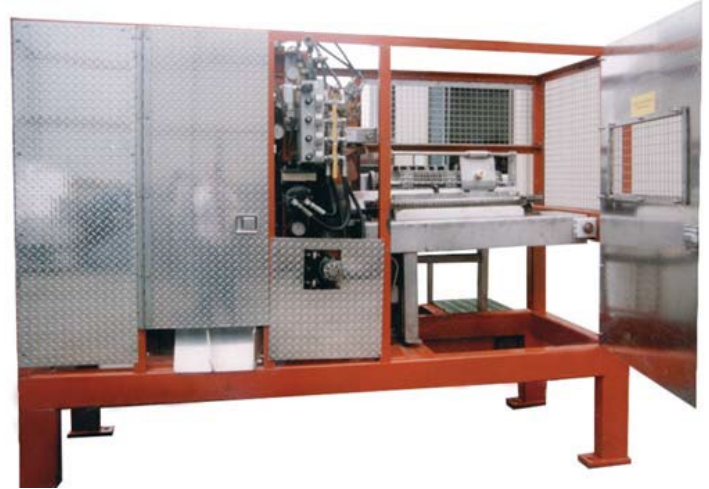
The #675 is based upon a G Iron Butcher modified to incorporate an automatic infeed, new fin knife mechanisms, improved safety guards, calibrated adjustment controls, and orientated offload conveyor.

CANNERY FISH: The fish are manually loaded onto a conveyor which automatically loads the #675 Fincutter. The fins are removed, and the fish is discharged onto a conveyor belly down, head first, singulated, and spaced. The fish are automatically placed on the #225 Cannery Cutter. Alternatively, the fish may be automatically loaded into a RYCO #656 Filleter for automatic cleaning, filleting, or splitting.

FREEZER FISH: The #675 Fincutter may be bypassed for freezing processing fish.

FEATURES:

- Production rate = 80+ fish/min.
- All stainless and bronze construction except the G bull wheel and frame
- Variable speed drives
- All components are designed for food plant use
- Lubrication points centrally located
- Heavy stainless frames, shafts and chains
- Bronze body bearing and bronze chain guides
- Electrical Interlocks for safety
- Electrical components are NEMA 4X
- Wiring is NEC standard
- Electrical boxes are UL or equal
- Support legs removable for shipping and installation
- 3 year system corrosion warranty for all parts except drive motors



UTILITIES:

- Electric: 20hp, 3 phase, 208/220/440V
- Water: 2gpm at 100psi min
- Operating weight 7000 lbs.

SPECIFICATIONS MAY CHANGE, CONTACT RYCO FOR SPECIFIC APPLICATIONS

OVERLEAF: D4139-A1

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