



#260C CRAB BUTCHER

AUTOMATIC CRAB BUTCHER: **PROVEN ON MACHINES IN THE US, CANADA AND EUROPE.**

-YIELD BETTER THAN MANUAL BUTCHERING

Product:

Snow Crab, Opilio, Bairdi, Dungeness and others.

Size Range 90-216mm carapace width

Production: up to 45+ crab/minute

FEATURES:

Consistent finished product

Higher recovery

Reduced Labor

Reduced strain injuries

Simple operation

Sanitary construction

Adjustable speed

Data collection

Ability to sort sections into 3 sizes integral in machine with takeaway conveyor

Different kits available for different crab species and operations

Designed for ship or shore operation with fresh or salt water.

High pressure water system integral or remote

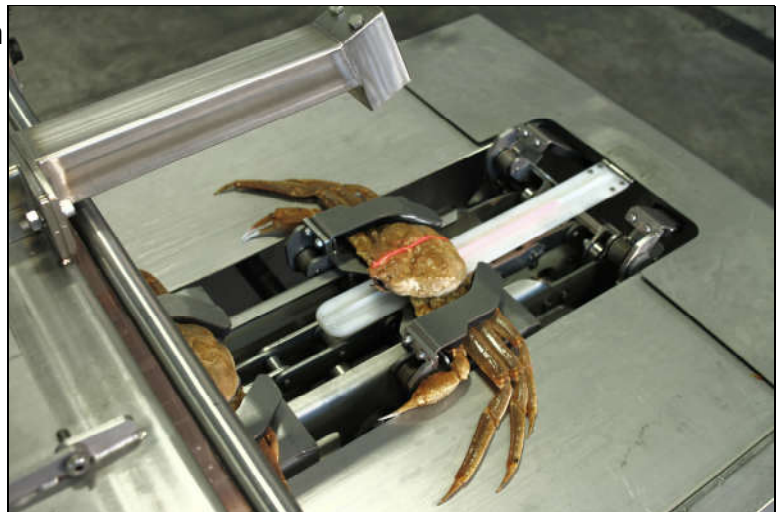
UTILITIES:

Electrical: 6kw 220/380/480 VAC 3ph

Air: 2cfm @ 125 psi filtered dry air

LP Water: 10 gpm @ 60 psi

HP water: 12 gpm @ 1100 psi



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REV20210827: GEN REV/EM

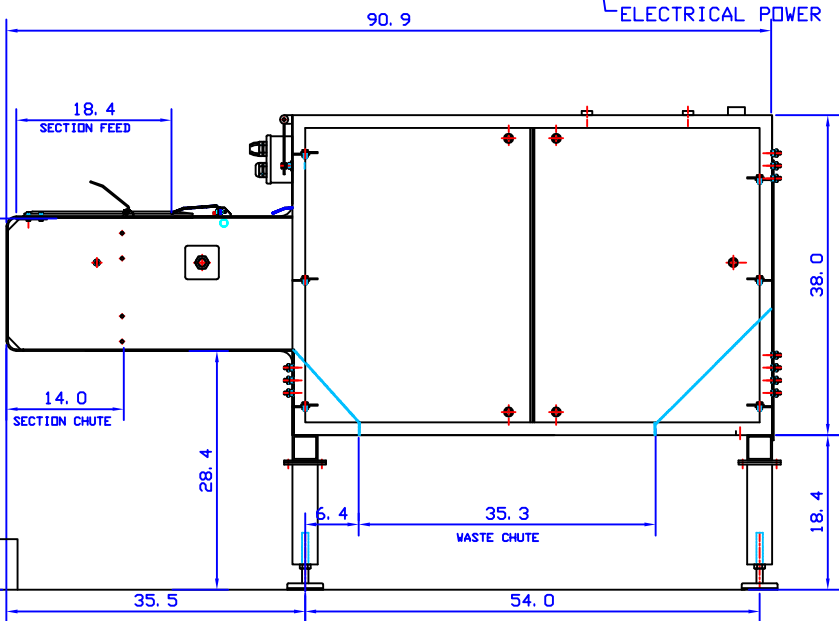
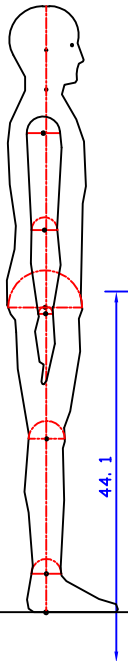
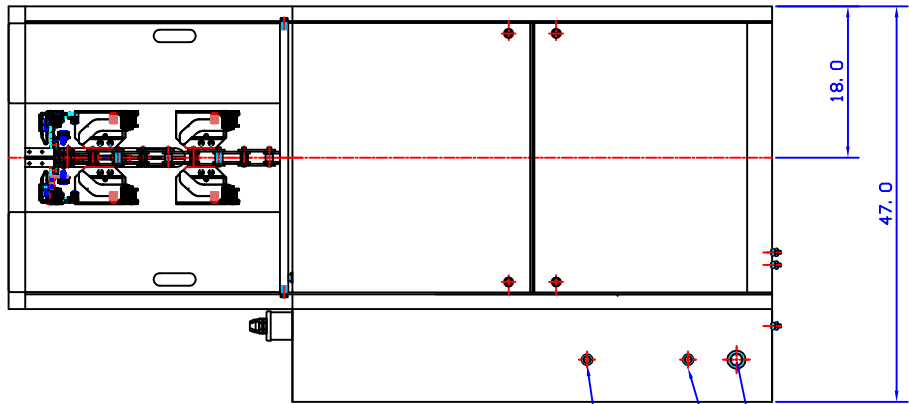
SPECIFICATIONS MAY CHANGE, CONTACT RYCO FOR SPECIFIC APPLICATIONS

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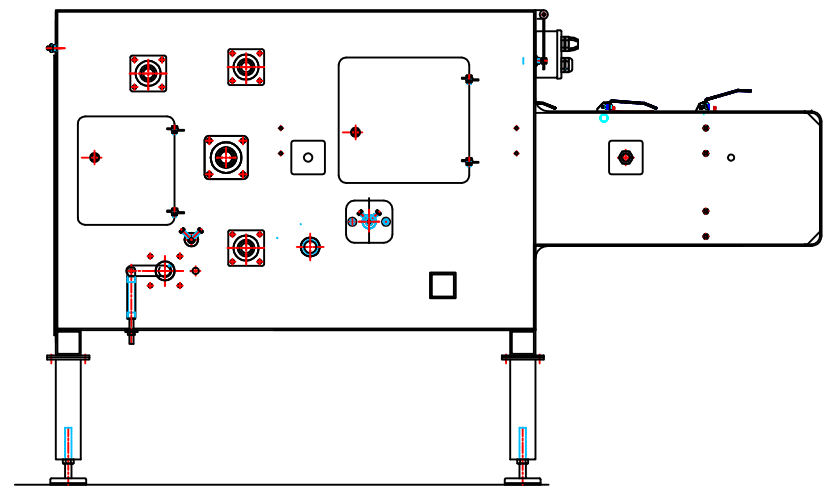
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1. 25" NPT WATER
 1/2" NPT AIR
 ELECTRICAL POWER



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#260C CRAB BUTCHER: ARRANGEMENT