

# Frozen Fish Cleaning Machine

# M450

## Economical and versatile!!

Three interchangeable cutters enable a wide range of finishing process for frozen fish : removing dark meat, bone and skin, shaping fish belly and trimming cut surface.



with casters  
for moving

### Specifications

Dimensions	W1,380 x L660 x H1,280 mm
Weight	260kg
Motor	1.5kw 4P
Shaft rotation speed	2,670 / 3,200 r.p.m
Power source	200V 3-phase 50/60Hz
Main Frame · Cover	Stainless Steel
Workarea Width	(One-side) 450mm

### Round Type Cutter



Mainly for removing dark meat from frozen fish.

Size:  $\varnothing 220 \times 25W \times 8P$

$\varnothing 220 \times 40W \times 8P$

Cutter blades can be re-sharpened.

### Flat Type Cutter



Exclusive for cleaning cut surface and peeling skin of frozen Bonito & Tuna.

Size:  $\varnothing 160 \times 82W \times 8P$

$\varnothing 160 \times 120W \times 8P$

Cutter blades can be re-sharpened.

### Centrifugal Flat Type Cutter



Mainly for cleaning cut surface and peeling skin.

Size:  $\varnothing 160 \times 100W \times 8P$

Cutter blades are disposable and can be easily replaced without adjustment.

## AKIYAMA Machinery Co.,Ltd.

1-30-10, Kita-Mariko, Shizuoka-shi, Shizuoka-pref, Japan

TEL.+81-54-259-2779 FAX.+81-54-259-2995

<https://www.akiyamakikai.co.jp/en/>