# fish processing machine







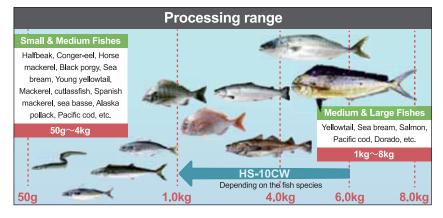
## New model

This single unit of HS-10CW demonstrates the capacity of 5 units. If combined with a scale remover UP-12K and skinner FS-300, the skinless fillets can be easily made.

# Key technology

The built-in sensor of HS-10CW automatically adjusts the position of rotary blade according to the width of fish. This function enables to process over a wide range regardless of fish species and weight.

This patented technology makes it possible to process irregularly-sized fishes with the same setting, offering a great advantage of handling various fish species.







A lot of the tasks which used to be carried out by hand can be now reduced by F•BUICK series.

F•BUICK is a brand name of machine series specialized in fish process by automating the entire process.

F•BUICK increases the overall speed of the production process ensuring the consistent product quality as well as improving hygienic standards.



# About Fillet machine

Conventional fish processing machines had been suited for one single species or similar kinds that have the same size and bone structure.

HS-10CW combined the multiple tasks into one unit allowing mixed loading and continuous processing regardless of fish species.

# About Skinner

FS-300 achieves skinning of various kinds of fishes such as Horse mackerel, Mackerel, Yellowtail, Salmon, Squid, etc.

The processing capacity is Max. 30cm width with Max. speed at 70cm/min. equipped with the adjustable processing speed and blade.

# About Scale remover

UP-12K is a fish descaling machine with the capacity of processing, for example, 700-900pcs./h for 2kg sea bream and 2000-2500pcs./h for 0.5kg red snapper.

Customer's voice has shown that about  $95\%\sim$  98% of the scales are removed using the UP-12K.





## Fillet machine



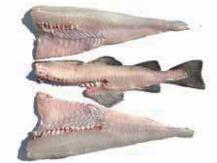
## **HS-10CW**

Anyone can easily process Sea bream, Pollock, Amberjack Yellow-tail and Cod by adjusting the entrance guide according to the fish species.



Filleting a Sea bream

#### Filleting a Pacific cod



Boneless left & right and a piece with the skeleton

## Characteristics

- 1~5kg can be processed with simple dial adjustment.
- It takes 3~4 seconds for one fish to get down to three
- The position of the blade and fin guide can be easily set with the dial.
- It is easy to open and close the blade and remove the conveyor belt making to wash and clean the equipment well

#### **Specification**

Dimension (cm)	200×100×145
Power Supply	AC200V / 2.6kW
Material	Stainless steel
Max. processing size	Thick3~15cm
Number of processes	12~20pcs./min.

# Scale remover



**UP-12K** 

High-pressure water is jetted from the nozzle to cleanly process the details of scales such as ventral, dorsal, and fins.

### **Processing speed**

- 700-900pcs./h for 2kg sea bream
- 900-1200pcs./h for 1.5kg sea bream
- 2000-2500pcs./h for 0.5kg red snapper

#### **Before and After**



Comparison of 2kg Sea bream

## Characteristics

- Direct water supply from the tap
- Water volume is 25 liters / minute
- Running cost is about 1/6 of conventional large machines
- Easy operation by turning on the power and putting fish on the conveyor
- Freely adjust the conveyor speed and water pressure, making it easy to set the optimum for the fish species.

#### **Specification**

Dimension (cm)	115×72×156
Power Supply	AC200V / 4kW
Water volume	25l/min.
Material	Stainless steel
Max. processing size	W24×Thick12cm

## skinner



**FS-300** 

It is a machine that enables anyone to quickly perform multi-product skinning of such as Mackerel, Yellowtail, Salmon, Squid, Horse mackerel, etc.





Skinning of Puffer fish



Skinning of frozen Salmon

## Characteristics

- Tip clearance can be easily adjusted
- The pressure of the blade can be easily adjusted by turning the dial
- Roller cleaning can be easily done by tilting the one-touch lever, so the machine can always be kept clean
- It is possible to select the processing speed according to the fish species by the variable speed.

#### **Specification**

Dimension (cm)	63×70×105
Power Supply	AC200V / 200W
Material	Stainless steel
Max. processing size	30cm
Max. shear rate	70cm/min.