RYCO AUTOMATIC SALMON HEADER: SAFE, RELIABLE, ACCURATE, PROVEN...

The RYCO #225 Automatic Salmon Header removes Salmon heads: fresh or frozen.

Based upon mechanisms proven during the last 10 years in the Alaskan Salmon Industry, this is the machine used by over 90% of the operations in Alaska.

The head cut is designed to suit the Japanese market for top grade, collar on product with maximum recovery. Knives for other cuts such as straight cut or cannery cut may be quickly and easily installed. Knives are also available for removing the collar from collar-on fish.

Adapter rolls are available to process small fish down to 1 pound.

This machine is designed to be used aboard ships and in remote locations.

The machine structure is heavy stainless steel, and all the mechanisms are stainless, bronze, and high tensile plastic. There are no aluminum components.

FEATURES:
• Safe operation with conveyor feed
• Incremental feed sets rate for entire processing line
• More accurate head cut than any other header
• Gulleter tool adjusts to cut at the center of fish for accurate, no-damage gullet removal
• Fish rates over 60 fish per minute
• Fish sizes from 1 lb to 18 lb
• Designed for Salmon
• Other species may be processed with field modifications
• Operating weight 2200 lb

OPERATION:
The fish are manually loaded onto the feed chain with the locating pin through the gill at the location of the intended cut. The fish are then automatically advanced into the machine where the head cut is made and the gullet is cut from the collar with a special tool. The fish is then discharged belly first, suitable for automatic feeding to a following operation.

Brochure = D4444-A1, L100296, L100293, 080342
NOTE:
1. SHIPPING CRATE APPROX. 46"Wx60"Hx150"LONG
2. SHIPPING WEIGHT APPROX. 1200 LBS
3. POWER=2HP 208, 220 OR 440VAC, Varispeed controlled.
4. AIR= 100PSI MINIMUM, 10 CFM AT 40 FISH/MINUTE

#225VRH ARRANGEMENT
**GULLET TOOL HEADS:**

A3055 head with flat head screw retention was original standard. A3056 was introduced in 1995 to make head removal easier. The Flat Blades are semi-hardened stainless and are much more break resistant compared to scalpel blades.

The Round Saws have worked well in some installations, but tend to fill and stop cutting. The Round Knives are much more resistant to chipping than any alternative and cut better than the saw blades.

While the scalpel blades have been successfully used for many years, we believe that the A3055-07 assembly is the best arrangement for most processors.
MACHINE SPARE PARTS
#200 MACHINES

#225 GULLET SHAFT, VER.A
#225 GULLET SHAFT VER.B
#225 GULLET SHAFT VER.C

#225 HEAD KNIFE
#225 HEAD KNIFE DIE
225 COLLAR-ON KNIFE

#225 COLLAR-ON DIE PLATE
#225 U-BLADE

#225 AIR CYLINDER, MILD STEEL
#225 AIR CYLINDER, STAINLESS

#225 GULLET GEAR
#225 THROWOUT BEARING

SPECIFICATIONS MAY CHANGE, CONTACT RYCO FOR SPECIFIC APPLICATIONS

Address: 6810 220th St. SW
Mountlake Terrace, WA 98043
USA

Phone #: +1 (425) 744-0444
Fax #: +1 (425) 673-2666

Web: rycous.com
E-mail: sales@rycous.com

FOOD PROCESSING SYSTEMS AND EQUIPMENT
#225V IMPROVEMENTS:
The new stainless air cylinder and Rexroth Valves are more reliable in a heavy salt environment. The new Gullet Tool mount allows repeatable location of the tool head and allows preselected positioning. Small incremental position adjustments are now easy. Replacement of closure bolts on doors with captive bolts prevents loss of the bolts and increases safety.

The Plate Door Hinges are cleaner than leaf hinges and the doors can be easily removed for maintenance. Proximity switches on doors improve safety. The removable electrical box is mounted above the machine for easy operator access and it is more remote from water spray. The new chain sprocket arrangement insures reliable fish processing.