



## #645D SALMON CLEANER FRESH/FROZEN



### **NEW SURGICAL SALMON CLEANER HIGHER ROE RECOVERY, LESS FISH DAMAGE, LESS MANNING, LESS WATER**

RYCO Equipment, the World Leader in Salmon Gutting Machines, introduces the revolutionary #645 Gutter.

A new concept in gutting salmon which removes the complete gut package without water or damage.

Proven during the 2012 season with 12 machines in Alaska and Russia which processed over 60,000,000 Pink, Red and Chum salmon.

Based upon 20 patent claims, this machine will take over the wild and aquaculture industry, making all previous salmon gutters obsolete.

Does not require a prior gullet cut.

Gut package is removed without damage, with all viscera attached to the gullet.

Kidney can be removed in one piece, without water.

The machine has been successfully operated with only a small amount of water to lubricate the belly knife.

This machine is currently being used for Fresh and Frozen Wild Salmon, Canned Salmon, and Aquaculture Salmon.

#### FEATURES:

- Cleans over 40 fish per minute
- Processes fish from 2 to 12 pounds
- Heavy stainless construction
- Suitable for shipboard installation
- Electrical Interlocks on main access
- Installed dry weight 1650 lbs
- Electric drive for variable speed

Actual performance affected by fish size, species and condition. Larger or smaller fish may be processed in some situations. Faster speeds may be possible depending upon application.

REV20130728: Chg. fish size and speed, chg. "actual performance" note/rr

**SPECIFICATIONS MAY CHANGE, CONTACT RYCO FOR SPECIFIC APPLICATIONS**

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