



AUTOMATIC CRAB BUTCHER
PROVEN ON 17 MACHINES IN ALASKA
UPDATED DESIGN FOR 2014

-YIELD BETTER THAN MANUAL BUTCHERING
-LESS THAN 4% BREAKAGE

Product:

Snow Crab, Opilio, Bairdi.
Size Range 90-180mm 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
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: 10gpm @ 50 psi
HP water: 10 gpm @ 800 psi



REV20141007: new pictures/RR

SPECIFICATIONS MAY CHANGE, CONTACT RYCO FOR SPECIFIC APPLICATIONS

OVERLEAF: D5014-A1

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

Phone: 425-744-0444
Fax: 425-673-2666

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