

PISCES VMK, Inc.

## Headcutting Machines

### HS-10 and HS-20 *Straight Cut Machine*

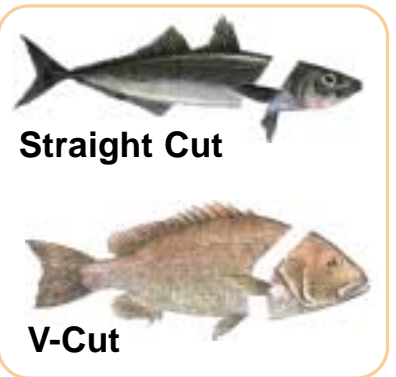
The HS-10 and HS-20 have a single blade to produce a straight head cut at an angle adjustable to suit specific fish species.

These machines provide high-yield, high-speed head removal from a large variety of fish species, each fish being automatically positioned for maximum yield irrespective of size.

The HS-10 is suitable for all fish in the size range of 4 oz. (113 grams) to 16

oz. (454 grams) depending on species. Species handling capabilities include Perch, Herring, Trout, Croaker, and Bass.

The HS-20 is suitable for fish in the size range of 12 oz. (340 grams) to 6 lbs. (2.7 Kg.) depending upon species. Species handling capabilities include Trout, Whitefish, Mackerel, Walleye, Bass, Redfish, Large Perch, Mullet, Drum, Croaker, and similar species.



### HV-25 and HV-30 *V-Cut Machine*

The HV-25 and HV-30 series of machines are designed for fish species where structure is such that a double cut is required to achieve maximum meat recovery. The relevant angle of the two blades is varied to individual species requirements, each fish being automatically positioned for maximum yield irrespective of size. The HV-25 is suitable for fish in the size range of 12 oz. (340 grams) to 6 lbs. (2.7 Kgs.) depending on species.

Species handling capabilities include Tilapia, Catfish, Bass, Orange Roughy and similar species with considerable meat above the gill plate.

**Method of operation** An operator places fish belly-down and head-first into the transport trays which are moving towards the cutting blades. The machine automatically locates on gill plate or fins, aligning and securing the fish in the optimum cutting position for maximum meat recovery. The fish then passes first the bottom blade and then then the top blade. The relevant angle of these blades are adjusted to provide maximum meat recovery.

After headcutting, the body of the fish is delivered by conveyor to the next processing station, the head being ejected separately.



HS-10 with optional conveyor



HS-10 and HS-20 depicted with vacuum extension

- **Easy to maintain**
- **Simple to operate**
- **Ergonomic design**
- **Individual treatment for high yield**

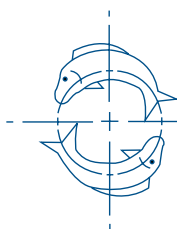
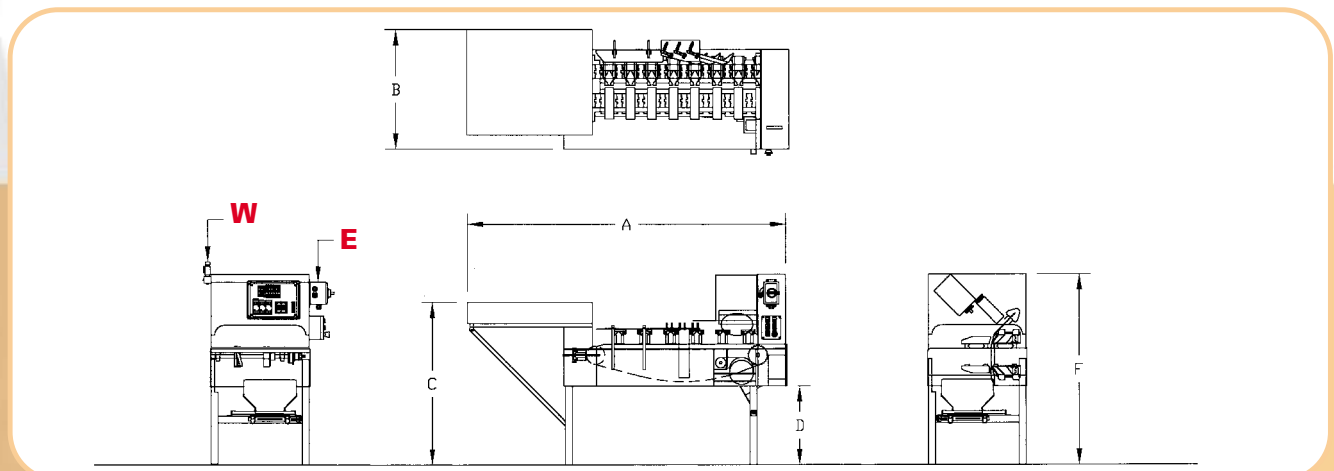
# HS-10 and HS-20 *Straight Cut Machine* HV-25 and HV-30 *V-Cut Machine*

## Technical Specifications

	HEADCUTTING MACHINES			
	HS-10	HS-20	HV-25	HV-30
<b>Length A</b>	92" (234 cm)	92" (234 cm)	92" (234 cm)	92" (234 cm)
<b>Width B</b>	34" (86 cm)	34" (86 cm)	42" (107 cm)	44" (112 cm)
<b>Height C - Infeed</b>	56" (142 cm)	56" (142 cm)	56" (142 cm)	56" (142 cm)
<b>Height D - Discharge</b>	34" (86 cm)	34" (86 cm)	34" (86 cm)	34" (86 cm)
<b>Height F</b>	47" (119 cm)	47" (119 cm)	47" (119 cm)	66" (168 cm)
<b>Water Connections</b>	Standard garden hose connection 1/2"			
<b>Water Usage</b>	2 US gallons (7.6 liter) per minute			
<b>Electrical</b>	3 phase standard, 60 Hz			
<b>Power</b>	7.0 amps full load 1.3 Kw	7.0 amps full load 1.3 Kw	10 amps full load 1.9 Kw	10 amps full load 1.9 Kw
<b>Belt Speed</b>	60 trays per minute	55 trays per minute	55 trays per minute	55 trays per minute
<b>Operators</b>	One	One	One	One
<b>Net Weight</b>	700 lbs. (318 Kg)	725 lbs. (330 Kg)	750 lbs. (341 Kg)	800 lbs. (364 Kg)
<b>Weight Export Crated</b>	850 lbs. (386 Kg)	875 lbs. (397 Kg)	900 lbs. (409 Kg)	1000 lbs. (455 Kg)
<b>Crate Volume</b>	48"Width x 68"Length x 60" Height (122 cm x 173 cm x 152 cm)			

All Pisces headcutting units can be fitted with vacuum evisceration systems whereby the deheaded fish pass by a vacuum port synchronized to the fish movement. Vacuum evisceration on the headcutting machine makes for clean, hygienic further processing • Specifications subject to change without notice • This machine is subject to U.S. and International patents and meets all CE machine directives.

**W**= Water connection • **E**= Electrical connection • **A**= Air connection



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