



PROFESSIONAL *Junior*

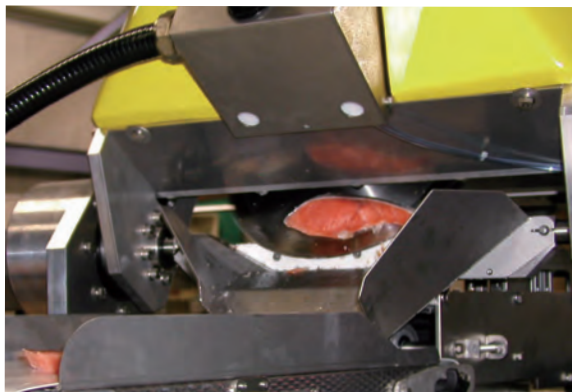


<Features>

- High throughput

Capacity
3100 Kirimi (steak/sliced fillet) /hour

- Installed sliding Kirimi prevention device
- Enable providing fillets randomly
No need for trimming before providing fillets into the machine
- The range of turning angle and rake of edge are widen
Enable to cut Kirimi clearly
- Compact Size Machine
Easy to operate without high skilled worker
- Reasonable Cost



Good looking and good taste seasoned Kirimi are producible!



We recommend to use "Injector" to produce seasoned Kirimi, being processed by Professional Jr.

"Injector" is seasoning machine to inject brine and liquid seasoning directly into the fillet or Kirimi.

Ensure Providing Clearly Cut Kirimi (steak or sliced fillet)

Operation is easy; all you need is just measuring fish weight; afterward, 3D cutting machine cuts clearly.

Trout


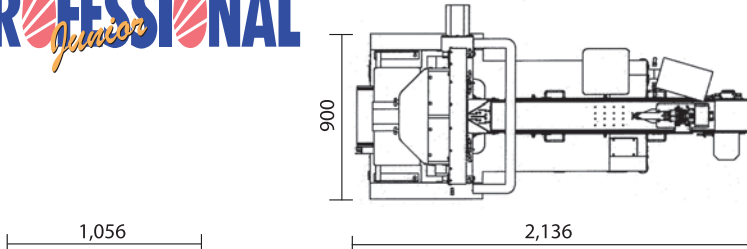
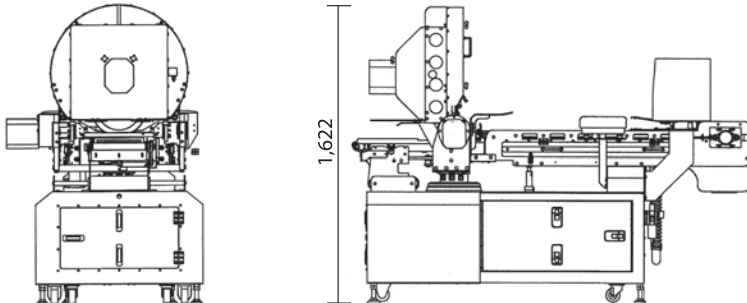


Semi-dressed Salmon



Sockeye Salmon

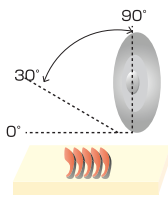


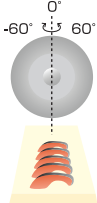
Specification

Size	Total length	-----2,136mm
	Total width	-----1,056mm
	Total height	-----1,622mm
Fish Size (Maxi)	Length	--- less than 600mm
	Height	---- less than 50mm
Power Supply	-----	3 phase/200v 3kw
Air Consumption	-----	0.75kw
Capacity	-----	3,100 Kirimi/hour

*Capacity might be changed depending on the thickness of Kirimi



Rake of the edge



Turning angle of the edge

※It is prohibited by law to copy for manufacture all and/or part of this system. These specification will be changed for improvement/modification without notice.

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