



GUTTER MACHINE

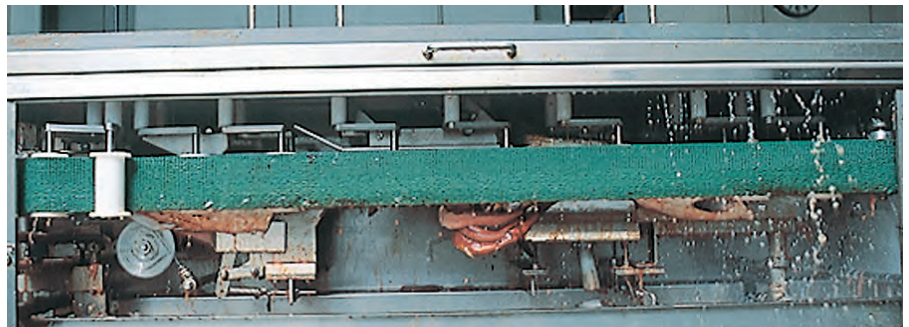
[PATENT 3037532]

- Remove “Blood Line” automatically
- Easy Operation
- Easy Maintenance

Capacity
20~30
fishes/min

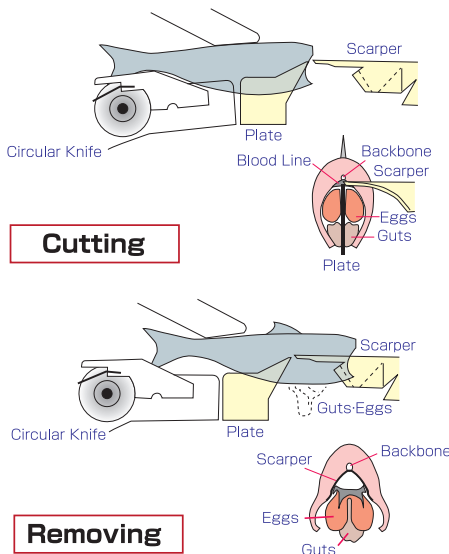


Continuous insertion
(Fish Back on the top Fish Belly on the bottom)

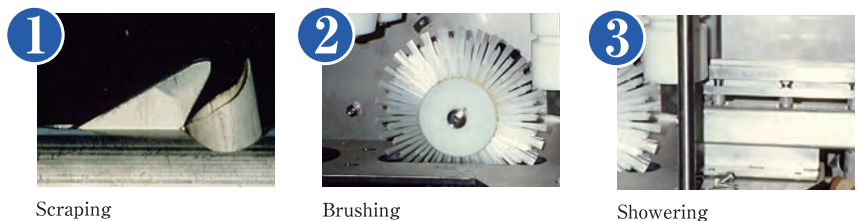


It will automatically dress and remove Eggs, Milts and Guts neatly and remove blood Line by showering and brushing.

Process of removing eggs and guts



Process of Removing Blood Line



Available for dressed (removed guts, milts and eggs)

***fishes to remove blood line
*mostly frozen imported fishes**

- Defrosting fishes at 0° is an effective way to remove blood line.
- Circular knife is removable if fish belly has been cut.

Collect Guts and Eggs neatly

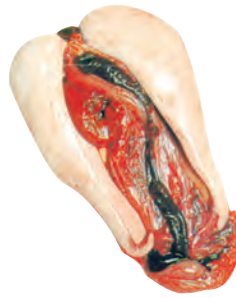
Salmon

The best selling machine in the Japanese Salmon Industry



“Belly” after dressed.

Eggs, Guts and Blood Line are removed but leaving membrane intact to prevent meat texture from damage.



Removed Milts and Guts.



Removed Eggs and Guts. Both came together with skin.

Yellow Tail



Removed Milts and Guts.

Bonito



Removed Milts and Guts.

Works for both male & female

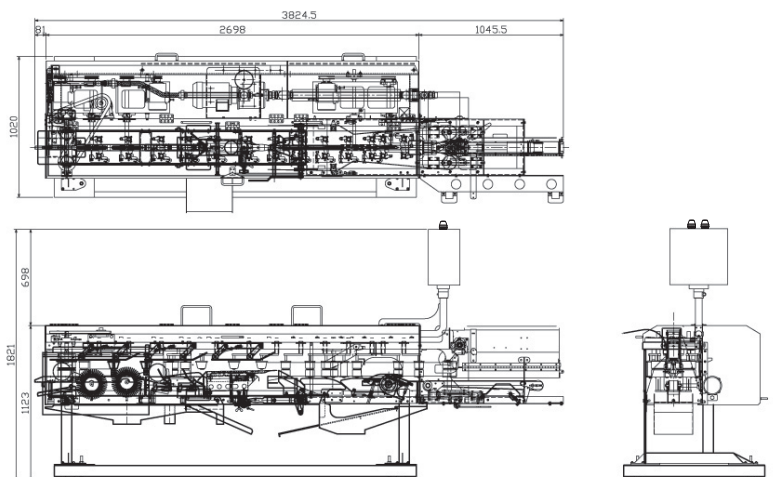
GUTTER MACHINE NMG-501

[Patent No. 3037532 and patented in oversea]

Specification

Size	Total length	3,825mm
	Total width	1,020mm
	Total height	1,821mm
Weight		740kg
Power Supply		200V 4.85kw
Air Consumption		200 ℓ / min
Water Consumption		80 ℓ / min
Fish Size		2-6kg / Fish
Maximum Capacity		20-30Fish / min

※Discharge conveyor in pictures are optional.



※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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