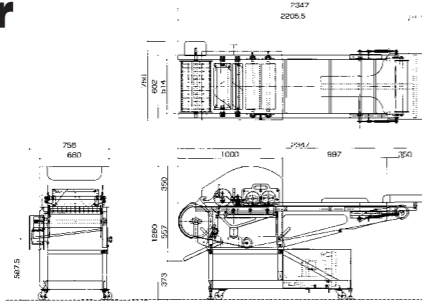


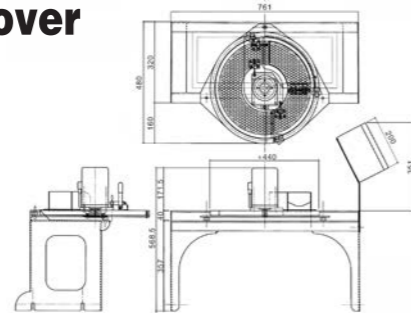
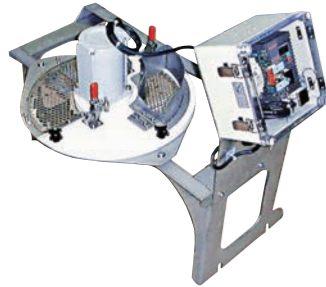
Separating Separator



Specification

Size Total length ----- 2,347mm
 Total width ----- 756mm
 Total height ----- 1,280mm
 Weight ----- 360kg
 Power Supply 2.05kw (3Phase 200V)
 Salt water consumption 10~40ℓ / min
 ※Stand is optional

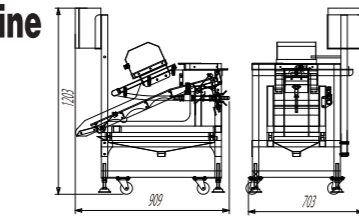
String Removing String Remover



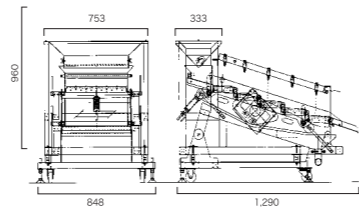
Specification

Size Total length ----- 761mm
 Total width ----- 480mm
 Total height ----- 748mm
 Weight ----- 20kg
 Power Supply 90w (3Phase 200V)
 Salt water consumption 5ℓ / min
 ※This machine is made to hook and operate with "Separator". So it will be required own stand to set if operated without "Separator".

Rinsing Ikura Rinsing & Grading Machine

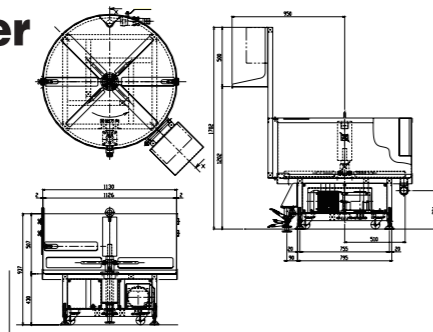


NRSS-1000
 Weight ----- 120kg
 Power Supply 0.15kw (3Phase 200V)
 Total length 909mm
 Total width 703mm
 Total height 1,203mm
 Salt water consumption 15ℓ / min
 Maximum Capacity 1t/h



NIS-500
 Weight ----- 160kg
 Power Supply 0.55kw (3Phase 200V)
 Total length 1,290mm
 Total width 848mm
 Total height 960mm
 Salt water consumption 930ℓ / 分
 Maximum Capacity 1t/h

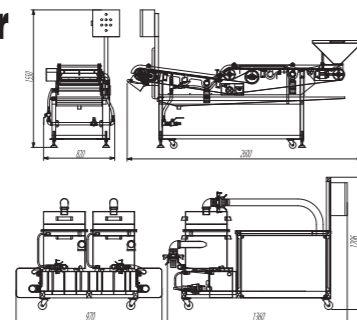
Seasoning Ikura Seasoner



Specification

Size Total length ----- 1,515mm
 Total width ----- 1,130mm
 Total height ----- 1,702mm
 Mixing Tank Diameter 1,130mm
 Height ---- 937mm
 Capacity --- 400ℓ
 Weight ----- 250kg
 Power Supply 1.5kw (3Phase 200V)

Dehydration Ikura Drain Conveyor



Specification

■Conveyor	■Cyclone Unit
Size Total length 2,600mm	Size Total length 1,360mm
Total width 820mm	Total width 970mm
Total height 1,550mm	Total height 1,206mm
Weight ----- 500kg	
Power Supply ----- 7kw (3Phase 200V)	
Water Consumption ----- 40ℓ / min	
Maximum Capacity ----- 1t/h	

※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.



Ikura (Salmon Roe) Processing System

Sea Jewelry...IKURA,
 their brightness and taste are loved as superior quality.
 So many IKURA products have been put on the market.
 Discriminate from other products? Needs better Ones?
 Our machines produces superior IKURA products.

We provide a line system
 from separating to washing and drying eggs.



〈Features〉

- High Throughput
- Improve Yields
- Reduce Labor
- Ensure Low Contamination Rates
- Hygienic, Easy, Cleaning Access
- Improve Quality Control
 (Operators hardly touch eggs)

Nikko CO., Ltd.

URL <http://www.k-nikko.com>

Head office

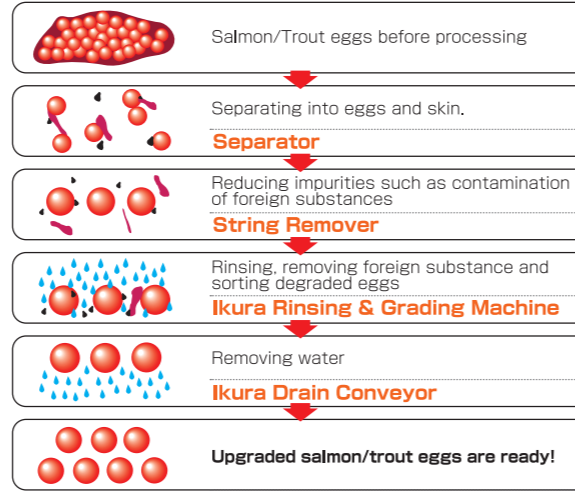
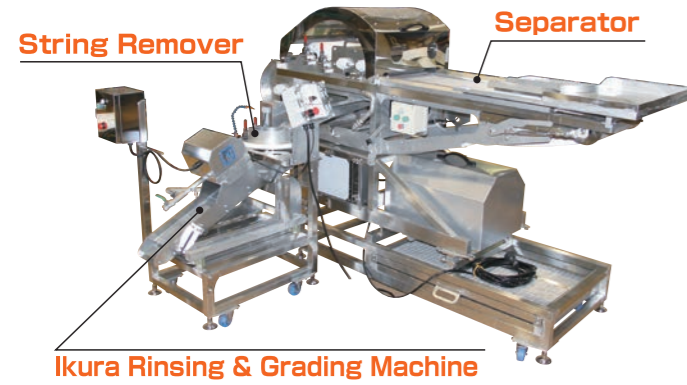
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■ 1-9-1, Nishishinkoiwa, Katsushika-ku, Tokyo, Japan, 124-0025
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Complete Line

We strongly recommend to use "Separator" , "String Remover" and "Ikura Rinsing & Grading Machine" as combination line.



Separating



Separator

Reduce Labor

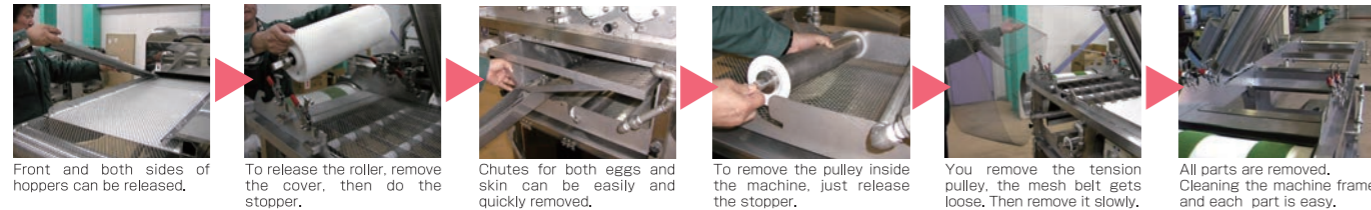
Anyone can separate roe from skin by simply split and feeding to conveyor on this machine. This machine is able to reduce processing time and increase throughput comparing to conventional manual rubbing.



Preparation Split open at center of eggs.
Feeding to conveyor Feeding eggs as face "open part" down to conveyor. After that the machine will separate eggs from skin automatically.
Discharging skin

Easy cleaning access

The machine is designed with quick device to enable rapid change of the net, rollers and other parts.



We provide 2 models depending on your productivity.

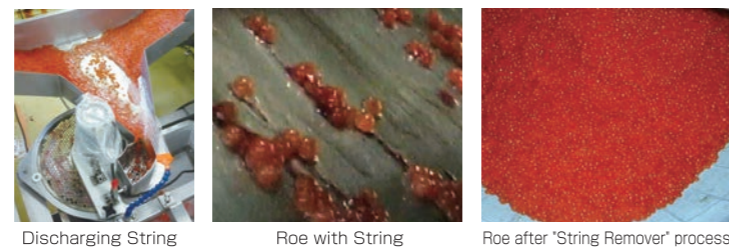
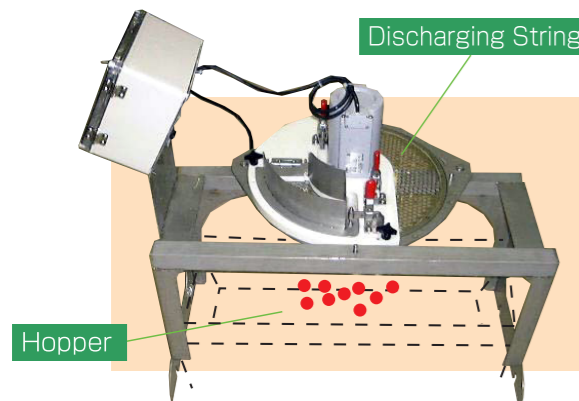
1 ton/h Model NRS-1000

- 4 operators
- Capability of pink eggs 500kg/h
- Capability of salmon eggs 1ton/h

500kg/h Model NRS-500

- 2 operators
- Capability of pink eggs 250kg/h
- Capability of salmon eggs 500kg/h

String Removing

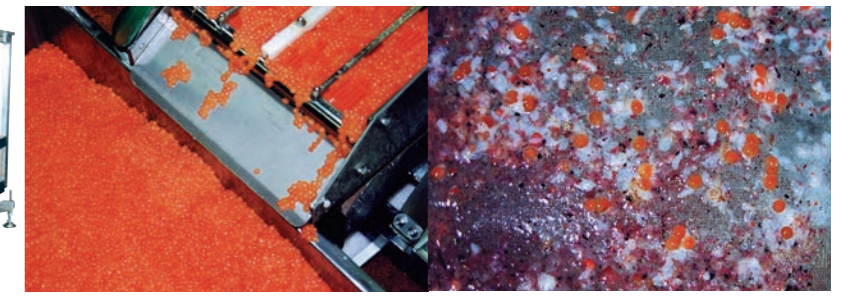


- Minimizing "Loss" and reducing impurities
- Compact sized (space saver)
- Hygienic access

Rinsing



Ikura Rinsing & Grading Machine



Clean washed eggs. Removed Strings of skin materials, bits of skin and off grade eggs.



- Strings of skin material are removed in the process of washing salmon roe.
- The quality of eggs are improved because only first grade roe are left after processing.
- It is sanitary because the machine uses tap or sterilized water.
- Eggs are not soaked in water. Processing finishes in approximately 10 seconds by showering brine solution.
- The machine washed out strings of skin material efficiently compared with the traditional drum washer.

Seasoning



Ikura Seasoner

Enable season Ikura without crushing

Just adding saltwater and Ikura into the mixing tank. Since adjusting the rotating speed and height of mixing vane are available, you can season Ikura without crushing.



Inside the mixing tank Easy dehydrating by using foot pedal

Dehydration



Ikura Drain Conveyor

Dehydration of the preminent force



Just introducing into the hopper

- Significantly reduce working hours
- Sanitary Quick Ikura weighing prevents bacteria from breeding
- Weighing easy and accurate filling possible After draining, there is no stickiness