

Sheller Series

The Automatic Fresh Scallop Shucking Machine







Half scallop shell auto-peeler (with strings)

(Benefits)

① Drastically Reduce Labor

Especially in the scallop industries which have suffered from looking for skilled workers, our machine is a position to resolve the issue.

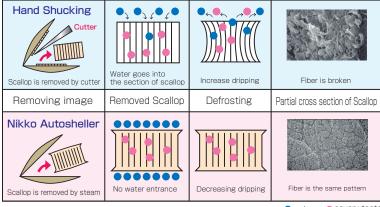


2 Improve Yield

Increase the weight of a scallop, promoting benefits.



3 Enhancing Quality



watersavory taste

Less drip of savory taste (Umami)

Machine peeled scallop prevents from dripping and keeps savory taste (Umami), good texture and taste of scallop.

Hygienic processing

As operators hardly touch scallops, it prevents fungi from propagating, compared with hand peeling.





(Frozen)









Specification (10 peeler type)

Size	Total length	4,400mm
	Total width	2,380mm
	Total height	2,630mm
	1	

Steam Supply ----- 500kg/h
Power Supply 27kw (3Phase 200v)
Air Consumption ----1,250 ℓ / min
Water Consumption ---- 60 ℓ / min
Shell Size 8~10cm or 10~15cm

Capacity

(8 peeler)

5,760 shells/hour

*Although the machine warms the shell, there is no transfer of heat to the scallop inside.

Process



Setting the shell

Warming the shell (1 sec)

Opening the Shell

Removing the upper shell







Specification (10 peeler type)

Size	Total length 3,500mm	
	Total width 2,380mm	
	Total height 2,700mm	
Weight 2t		

Steam Supply ----- 300kg/h
Power Supply 15kw (3Phase 200v)
Air Consumption --- 50 ℓ/min
Water Consumption --- 60 ℓ/min
Shell Size--8~10cm or 10~15cm

Capacity

■ (8 peeler) 5,760 shells/hour

*Although the machine warms the shell, there is no transfer of heat to the scallop inside.

We can customize the machine (e.g. 4 peeler or 8 peeler) to fit your plan. For further information, please contact us.

**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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