

PISCES VMK, Inc.

P.O. BOX 189
WELLS, MICHIGAN 49894
TEL: 906/789-1636
FAX: 906/789-1211
E-MAIL: pisces@pisces-ind.com

HV 40 Headcutting Machine

The HV-40 is a precision headcutting unit used to perform a highly accurate collarbone-off head cut. The HV-40 features a unique automated locating system that utilizes the collarbone for precise placement. This locating process allows for accurate head cuts, high levels of consistency and easy feeding.

High yields are ensured by two blades working in a modified "V" configuration to cut especially close to the collarbone without leaving any skull or collarbone on the fish. The HV-40 produces a fillet with smooth, precise edges eliminating the need for excessive trimming, thereby improving overall fillet yield.

Method of Operation The operator places the fish in the moving trays, belly down and headfirst. The head is then pushed back until the collarbone catches in the correct location for an optimum-yield head cut. The head pushing method is such that the maximum amount of meat is retained on the body. Adjustable V-shaped blades then perform the head cut. These blades are able to accommodate different shapes of fish heads and bodies. After removal, the head is ejected from the side of the machine while the body is delivered from the end of the machine to the next operation station.

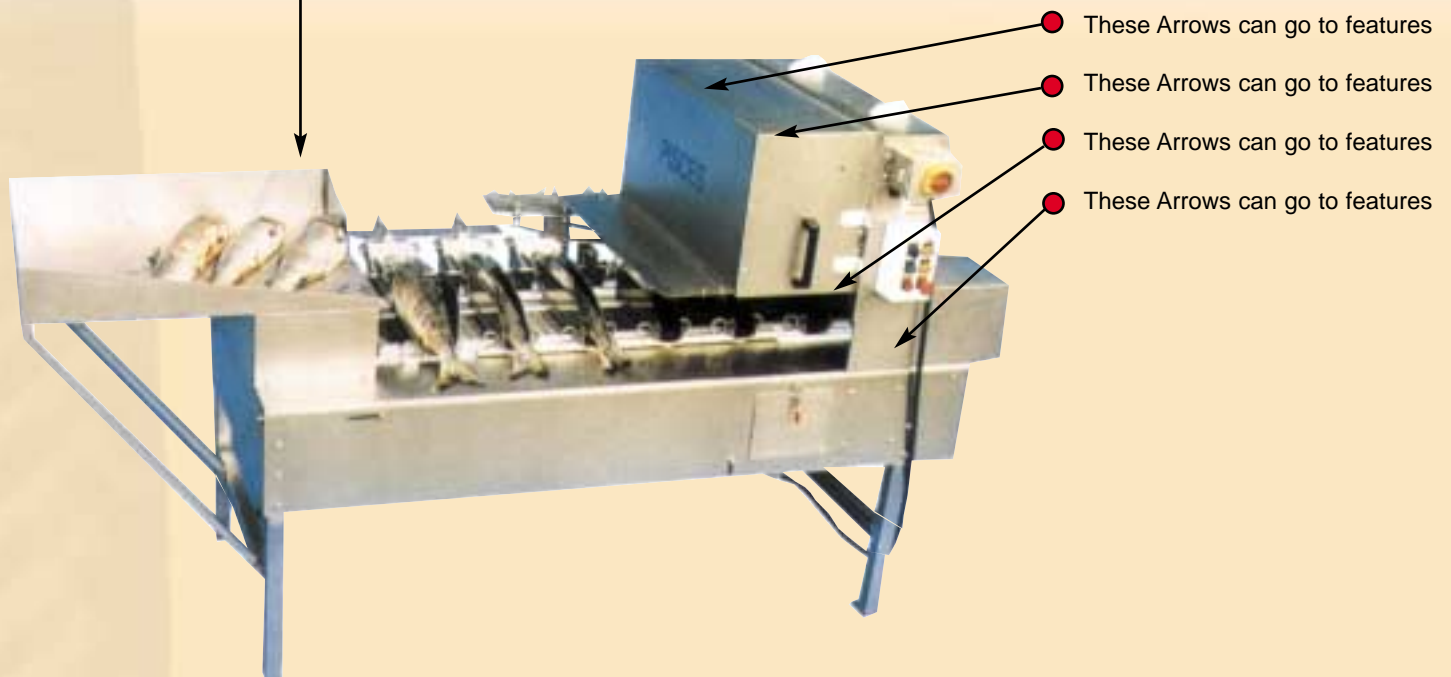
● The feeding area of the HV-40 has been ergonomically designed to eliminate the need for the operator to pick up the heavy fish.

● These Arrows can go to features

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HV 40 Headcutting Machine

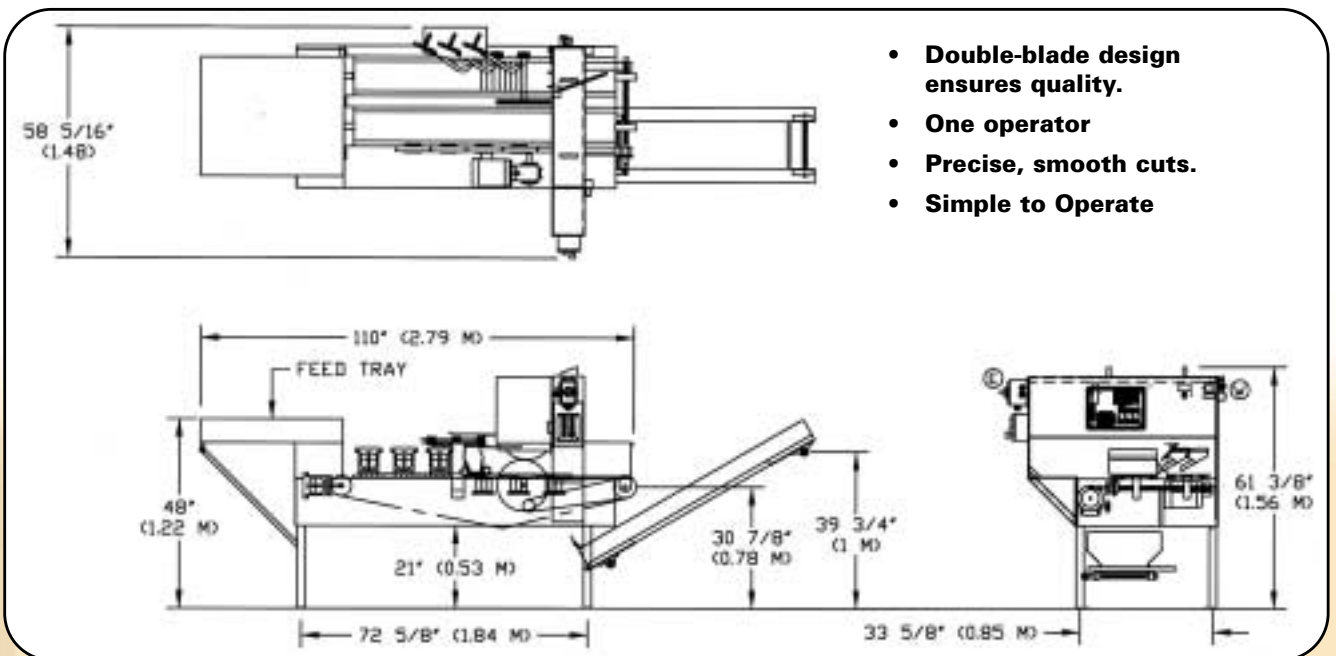
Operating Speed

FISH SIZE (Kg)	SPEED
2—9 (4-20 Lbs.)	Up to 35 fish per minute

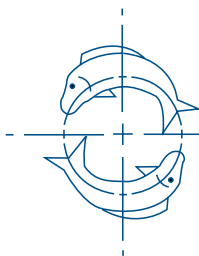
Technical Specifications

Water Connection	Standard garden hose connection 1/2"
Water Usage	2.5 US gallons-per-minute at 30 PSI (9.46 liters per minute at 2.07 bars)
Air Usage	1 cubic foot-per-hour at 50 PSI (28.32 cubic liters per minute at 3.45 bars)
Electrical	220 volt 30—60 Hz standard. All international standards also available
Operators	One
Net Weight	Lbs. (Kg)

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



- **Double-blade design ensures quality.**
- **One operator**
- **Precise, smooth cuts.**
- **Simple to Operate**



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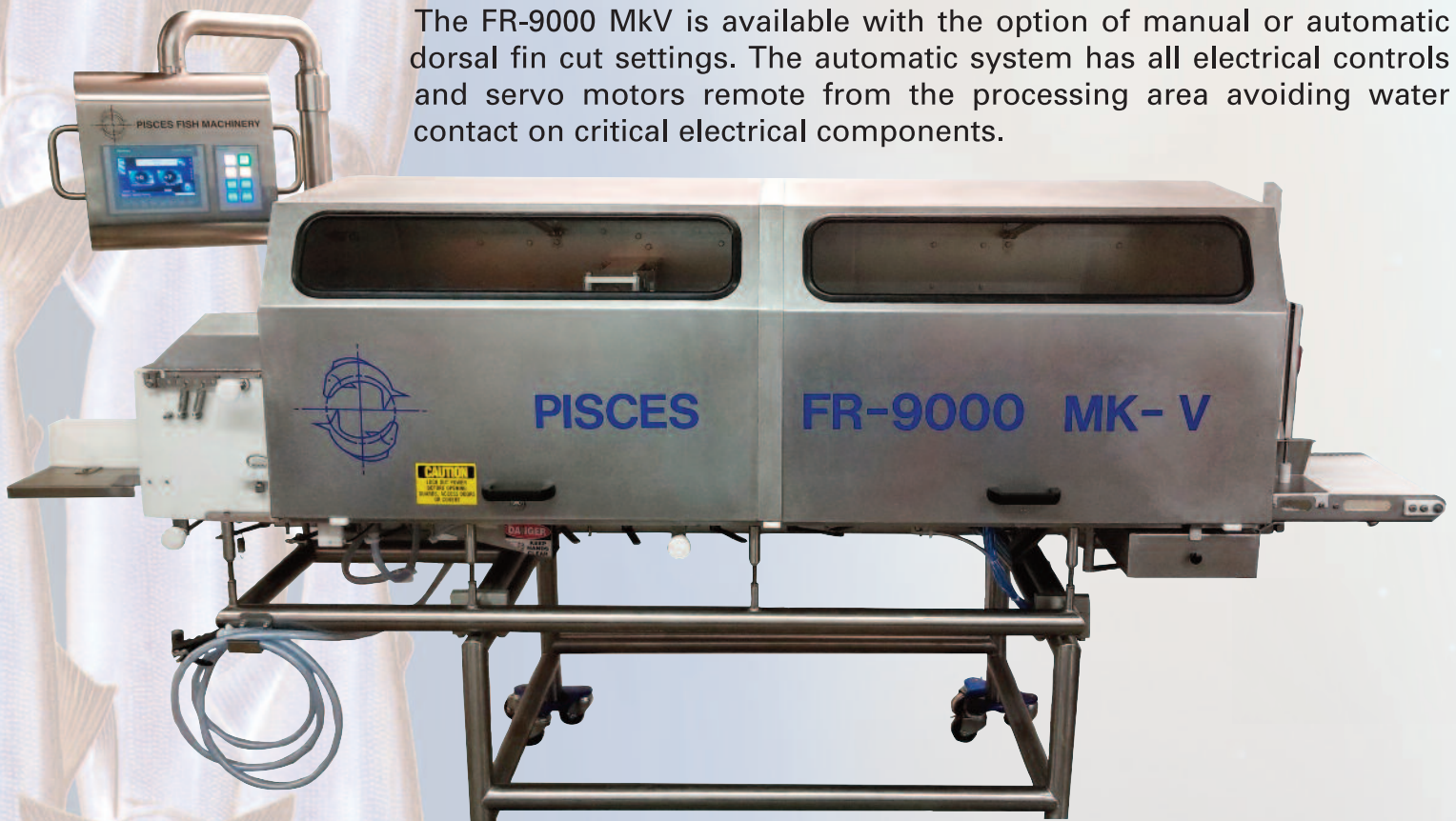
PISCES FISH MACHINERY, Inc.

FR-9000 MkV Filleting Machine

The Mk V is the latest evolution of the Pisces FR-900 Salmon filleting machine first introduced in 1983. The MkV produces high-yield fillets from Salmon in the size range 1.5kg to 10kg HOG fish with throughputs up to 20 fish per minute depending upon fish size.

A user-friendly PLC interface allows for easy entry of cutting parameters and one touch entry for selection of trim levels C or D and precise control of rib removal.

The FR-9000 MkV is available with the option of manual or automatic dorsal fin cut settings. The automatic system has all electrical controls and servo motors remote from the processing area avoiding water contact on critical electrical components.



Suitable for Fresh & Previously Frozen Fish



Previously Frozen



Fresh

FR-9000 MkV

Filleting Machine

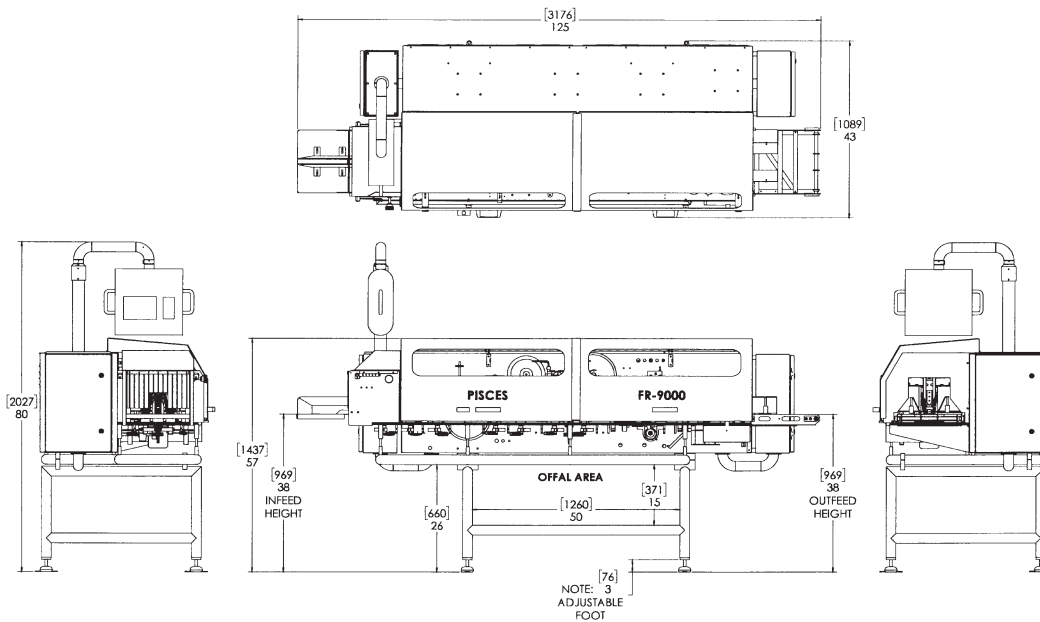
Technical Specifications

Water Connections	Standard Garden Hose Connection 1/2"
Water Usage	3.8 liters/minute (1 US gallon/minute)
Electrical	3 phase, 208-480 Volts, 50/60 Hz
Power	9 HP 6.7 Kw
Operators	1
Air	0.25 Cu.Ft. (7.1 L) per min at 90 p.s.i. (6 bar)

Specifications subject to change without notice. This machine is subject to U.S. and International patents and meets all CE machine directives.

- **High yield and production rates**
- **User friendly PLC interface**
- **Easy to operate and maintain**
- **Low operating and maintenance costs**

Auto Adjust Dorsal Cut



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