



DEEPSKINNER DEEP SKINNING MACHINE

DeepSkinner 深去皮机

DeepSkinner深去皮机是将鱼体的表面通过冻结固定在带制冷装置的转鼓上进行去皮，不会对鱼皮或者鱼肉造成任何损伤，适用范围更广，且产能高。

DeepSkinner Deep Skinning Machine is to freeze the fish surface and make it fixed on a rotating drum with refrigerating device and then peel, doesn't cause any strain onto the fish skin or meat. It's suitable for more kinds of fish with high capacity.

SPECIFICATION 技术参数

产能：50-200片/分钟	Capacity: 50-200 fillets/min
输送带速度：24米/分钟	Belt Speed: 24 m/min
耗水量：2-25升/分钟	Water Consumption: 2-25 L/min
功率：8千瓦	Power: 8kw
制冷剂：R-404a	Refrigerant: R-404a
重量：约600公斤	Weight: Approx. 600 kg
尺寸：2400x1225x1500毫米	Dimension: 2400x1225x1500mm

FEATURES 特点

高产能：因鱼片的表面被冷冻固定，去皮时很稳定不会移位，每分钟大约200片。

适用范围更广：适用于更多种类的鱼去皮，如明太鱼，三文鱼，海鳟鱼，鲱鱼，马鲛鱼，沙丁鱼，鲶鱼，海鲤鱼，海鲈鱼，比目鱼等。

深度可调节：已对刀的角度和支撑进行了改进，去皮的深度可在0-12毫米之间无限调节。输送带的长度和样式可以按照客户的要求定制。

维护更方便：采用开放式设计，刀位调节简便，且机器自带磨刀装置，大大降低了停机次数。

更卫生：采用的优质食品级不锈钢材质，独立的加工区域、独特的制冷区域外壳设计，日常清洗非常简便。

High Capacity: Because the surface of fillets are frozen and firmly positioned, very stable without shift during skinning, about 200 fillets/min.

More Flexible on Fish Species: It's suitable for skinning more kinds of fish, such as: Alaska Pollock, Salmon, Sea Trout, Herring, Mackerel, Sardine, Catfish, Sea bream, Sea bass, Flatfish and etc.

Adjustable Cutting Depth: With improved knife angle and knife support, the skinning depth is infinitely adjustable between 0-12 mm. And the conveyor length and design can be customized.

Easier Maintenance: It adopts open design, easier adjustment of knife, and built-in sharpening device, reduces stops a lot.

Better Hygiene: It's made of premium food grade stainless steel, with separated processing area, and special enclosure of refrigeration area, makes daily cleaning easier.