



RESTAURANT SHRIMP PEELING MACHINE

餐厅型虾剥壳机

餐厅型虾剥壳机是宝泰科技专为连锁餐厅、中央厨房等场所需求设计研发的紧凑型虾剥壳机，用于去头虾的开背、去肠线和剥壳的全自动加工。

Restaurant Shrimp Peeling Machine is a compact type of shrimp peeling machine that Powertech has developed for chain restaurants, central kitchens and etc. It's used for shrimp back splitting, deveining and peeling automatically.

SPECIFICATION 技术参数

供水 Water

水量: 130~150升/小时	Water Volume: 130~150L/h
水压: ≥4公斤	Water Pressure: ≥4Kg

供电 Electricity

电压: 220VAC /1Ph	Voltage: 220VAC/1Ph
功率: 0.55Kw	Power: 0.55Kw

体积 Dimension

500*720*1120毫米	500*720*1120mm
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重量 Weight

净重: 170公斤	Net Weight: 170Kg
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FEATURES 特点

- **高效** : 平均速度是手工剥壳的10倍。
- **便捷** : 现用现做、享用更新鲜的产品。
- **灵活** : 可根据客户需求随时进行各样式的切换。
- **紧凑** : 占地面积小、结构紧凑易于清洗和日常维护保养。

Efficient : 10 times faster than hand peeling.
 Convenient : Peel when needed to enjoy more fresh shrimps.
 Flexible : Peeling styles can be shifted easily as requested.
 Compact : Cover small area, compact structure easy to clean and daily maintenance.

APPLICATION RANGE

应用范围



凤尾
浅开背，去壳留尾，去肠线
PDTO Tail-on Shallow Cut



蝴蝶
深开背，去壳留尾，去肠线
Butterfly



浅开背
浅开背，留壳留尾，去肠线
EZ PEEL



全去壳
浅开背，去壳去尾，去肠线
PDTO Tail-off Shallow Cut



全去壳，深开背
深开背，去壳去尾，去肠线
PDTO Tail-off Deep Cut

适用于新鲜的或冷冻的去头虾、养殖或海捕虾，如南美白对虾、文莱蓝虾、阿根廷红虾、黑虎虾（草虾）等，可加工成七种不同的款式。

Restaurant Shrimp Peeling Machine can process fresh and frozen headless shrimps, farm raised and sea caught shrimps, such as Vannamei, Argentina Red Shrimp, Black Tiger into seven styles.

