

PISCES FISH
MACHINERY, Inc.

HS/HV Headcutting Machines



**HIGH-YIELD
HEAD REMOVAL**

piscès-ind.com

HS-10/20 STRAIGHT CUT MACHINE

The HS-10 and HS-20 series have a single blade to produce a straight head cut at an angle adjustable to suit specific fish species.

HV-25/30/40 V CUT MACHINE

The HV-25/30/40 series are designed for fish species where structure is such that a double cut is required to achieve maximum meat recovery.



SPECIFICALLY DESIGNED TO PRODUCE HIGH-YIELD, HIGH SPEED HEAD REMOVAL FROM FISH IN THE SIZE RANGE HS-10 FROM 113 G TO 454 G HS-20/HV-25/30 FROM 340 G TO 2.7 KG HV-40 FROM 2 Kg TO 10 Kg.



WIDE RANGE OF SPECIES

HS-10 : Perch, Herring, Trout, Crocker and Bass

HS-20 : Trout, Whitefish, Mackerel, Walleye, Bass, Redfish, Large Perch, Mullet, Drum, Croaker, and similar species.

HV-25/30/40 : Barramundi, Tilapia, Catfish, Bass, Orange Roughy, Pangasius and similar species with considerable meat above the gill plate



METHOD OF OPERATION

An operator places fish belly-down and head-first into the transport trays which are moving towards the cutting blades. The machine automatically locates on gill plate or fins, aligning and securing the fish in the optimum cutting position for maximum meat recovery. The fish passes the bottom blade first and then the top blade. The relevant angle of these blades are adjusted to provide maximum meat recovery. After headcutting, the body of the fish is delivered to the next processing station, the head being ejected separately.

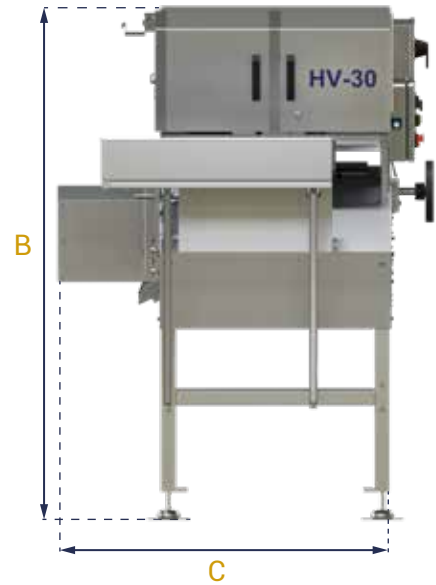
SUITABLE FOR FRESH & PREVIOUSLY FROZEN FISH



KEY FEATURES

- Precise, smooth cuts
- Open Hygienic design
- Gentle fish handling
- Easy to operate and maintain
- Low operating and maintenance costs
- Robust design
- Small footprint
- Easy and fast adjustment for different fish size

Exclusively Devoted to the Fish Processing Industry







mm	HS-10/20	HV-25	HV-30	HV-40
A	2340	3030	3030	3030
B	1190	1190	1680	1680
C	860	1170	1270	1480

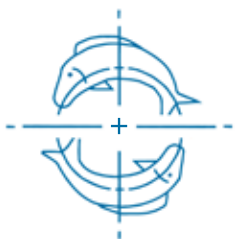
in	HS-10/20	HV-25	HV-30	HV-40
A	92	119	119	119
B	47	47	66	66
C	34	46	50	58

These are indicative values.

Detailed drawings are available on request.

Utilities	
	Standard Garden Hose Connection 1/2" 7.6 Liters/minute (2 US gallon/minute)
	3 phase, 208-480 Volts, 50/60 Hz 1.3 Kw (HS-10/20), 1.9 Kw (HV-25/30/40)
	60 trays/minute(HS-10), 55 trays/minute(HS-20) 55 trays/minute(HV-25/30), 35 trays/minute(HV-40)
	1

All Pisces headcutting units can be fitted with vacuum evisceration systems whereby the deheaded fish pass by a vacuum port synchronized to the fish movement. Vacuum evisceration on the headcutting machine makes for clean, hygienic further processing *Specifications subject to change without notice* This machine is subject to U.S. and International patents and meets all CE machine directives.



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