

FR-3500



HIGH-YIELD FILLETING

AND RIB REMOVAL pisces-ind.com

PATENTED HIGH PRECISION CUTTING SYSTEM

The FR-3500 utilizes the Pisces patented three blade backbone removal system.





KEY FEATURES PLC

- Precise control of high yield cutting and rib removal
- Water protected touch screen
- Pre-programmed settings
- Instant troubleshooting
- Programming and maintenance over internet connection



HMI INTERFACE

PLC with user friendly operation

SUITABLE FOR FRESH & PREVIOUSLY FROZEN FISH

the contour of the belly cavity.

Pangasius, Tilapia, Trout, Arctic Char, Barramundi,

Snappers and similar species where the rib follows

WIDE RANGE OF SPECIES

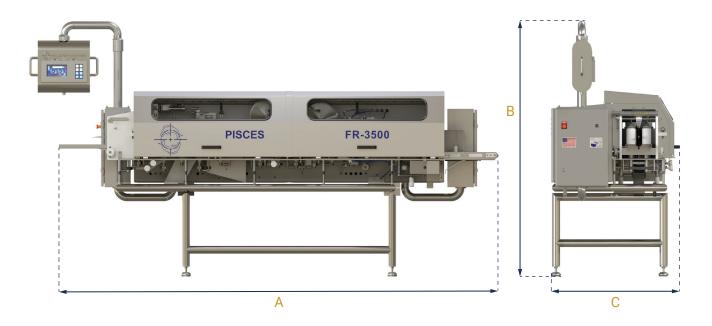
KEY FEATURES

- High yield and production rates
- 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



Incorporating belly opening and eviscerating components the machine requires only that the fish be headed before introduction to the machine and can be used in conjunction with the Pisces headcutters.

Exclusively Devoted to the Fish Processing Industry



	А	В	С
mm	3424	2016	1027
in	135	75	40

These are indicative values.

Detailed drawings are available on request.

	Utilities
\wedge	Standard Garden Hose Connection 1/2"
	3.8 Liters/minute (1 US gallon/minute)
[7	3 phase, 208-480 Volts, 50/60 Hz
7	7.7 Kw (10.5 Hp)
	6 Bar (90 Psi)
	1

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



7036 US HIGHWAY 2 41 M35 GALDSTONE, MICHIGAN 49837 TEL: 906/789-1636,

E-MAIL: pisces@pisces-ind.com WEB: www.pisces-ind.com