

The 460VL fish Skinner is designed to process fish continuously with the highest possible yield. Because of the enhanced sanitation, the reduced maintenance and operating costs and the optimized ergonomics, the 460VL is an outstanding piece of equipment. The skinner can be fitted out for simultaneous operation by two users.



Applications

This manual Skinner skins all flat fish and round fish fillets, such as Plaice, Whiting, Squid, Tilapia, Salmon, Cod, Catfish and so many more.

Features

- Manual operation.
- Extra wide 460 mm Skinning Shoe.
- No tools required to assemble and disassemble the Skinning Shoe.
- Easy and fast access to all electrical parts.

Options & Accessories

Others voltages available:

3 x 230V - 50 Hz

3 x 380V - 60 Hz

3 x 230V - 60 Hz

Different Toothed Rollers:

The toothed roll determines the kind of fishes to be skinned.

Infeed Table:

For delicate species the *Infeed Table* guarantee the correct manual infeed of the fish.

Infeed Tray System:

Easier way to infeed manually a large quantity of fishes.

| Model | Capacity | Skinning Width | Weight | Electrical Supply | Dimension (L x W x H) |
|--------|------------------|----------------|--------|-------------------------|-----------------------|
| 460 VL | 40 – 150 pcs/min | 460 mm | 155 Kg | 1.1 kW / 3 x 400V 50 Hz | 773 x 705 x 905 (mm) |



