



## Gutting Machine

*For: Trout, Char, Mackerel, Sea Bass, Sea Bream, Herring etc.*



*Trout*

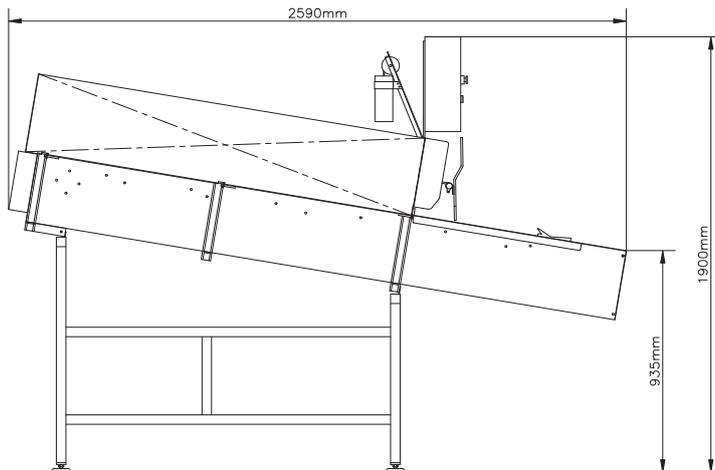


*Sea Bass*



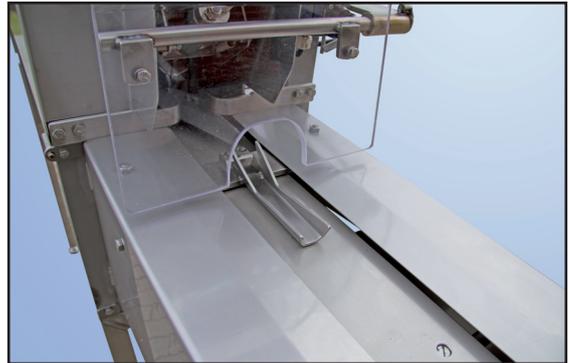
*Mackerel*

## **Technical Data:**



Total machine width: 600mm

Compressed air:	min. 6 bar
Air Compressor:	min. 2 KW
Power:	380v, 50Hz (or other)
Water consump.:	500 l/h, adjustable
Weight:	350 Kg
Material:	AISI 304 Stainless steel



Capacity: Up to 50 fish/min, adjustable speed.

Fish size from 150g to 1200g, based on 3 models.

## **Information:**

The machine is plain and strong constructed. It is easy to operate, and maintenance can be carried out by the operator, i.e. no extra costs are involved to outside assistance. Also the maintenance costs are very low.

The machine is made to order and built, according to customers information about type and size of fish to be gutted. Thus optimum reliability is obtained, and less than 0,5 % fish is damaged during the gutting process.

Stainless steel is used, throughout ensuring easy cleaning and long life of the machine.

The machine has CE approval, and is equipped with all necessary safety guards and emergency switches to ensure maximum operator safety. Also the operator's position is ergonomically correct, both when placing fish on the hooks and when reaching for the control board.

Installation and running are carried out by Boleto. Instruction manual and spare parts list are delivered together with the machine.

The logo for Boleto, featuring the word "boleto" in a bold, lowercase sans-serif font. A blue curved line arches over the letters "o" and "l", resembling a fish or a stylized wave.

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