

Fish Skinning Machine

This machine efficiently removes skin from various types of fish. Constructed from stainless steel, it features adjustable settings for different fish sizes and skin thicknesses, ensuring minimal waste and optimal yield.



ADDITIONAL IMAGES



Overview

Professional Fish Skinning Solution

This high-efficiency fish skinning machine is designed for commercial seafood processing, capable of handling both fresh and semi-dry fish. Constructed from durable 304 stainless steel, it ensures optimal hygiene and longevity in demanding environments. The adjustable blade and roller system allow for precision skin removal across a wide variety of species, significantly increasing productivity by replacing the manual labor of 30-50 workers.

Technical Specifications

Model	JX-25
Dimensions	750 x 650 x 500 mm
Weight	100 kg

Performance Metrics

Power

0.75 kW
Power Rating

Capacity

45 unit/min
Max Speed

Features & Construction

Build Material

304 Stainless Steel

Ease of Maintenance

- One-touch separation of input tray and supports
- Easy to wash and sanitize
- Simple assembly and disassembly
- Heat-treated stainless steel roller for extended wear life

Compatible Fish Species

Squid, Tilapia, Catfish, Trout, Codfish, Flatfish, Bream