

# 三文魚スライス機

SANYU's  
Super ITASAN



**Speedy & Accurate  
Choose your Slice Size!**

**Auto Cutting  
Machine  
SAS-60Hs**



Set Slice Size by Touch Panel

Automatic Weighing

Measurement by Camera

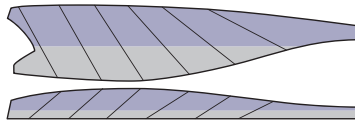
Continuous cutting blade

Produced by conveyor belt



## ◆Choose Your Size:

1. **Fan Cut** Slices to a fixed mass, length and width.



2. **Form Cut** Slices to a fixed mass, angle of traverse and angle of inclination.

3. **Fixed Cut** Slices to a fixed feed per stroke, angle of traverse and angle of inclination regardless of mass.

4. **Free Cut** Slices to a fixed feed per stroke of a slice of fish, angle of traverse and angle of inclination regardless of mass.

## ◆Compatible with many varieties of fish

- Salmon (red salmon, silver salmon, autumn salmon etc)
- Spanish mackerel, Patagonian toothfish, Greenland halibut, yellowtail, sable fish
- Tuna sashimi, shark, swordfish, squid

**SANYU**

# EASY OPERATION!

## ◆Cuts evenly every time.

- Cuts a uniformed slice even at the end section
- Cuts to set weight, width and angle

## ◆HIGH SPEED PROCESSING

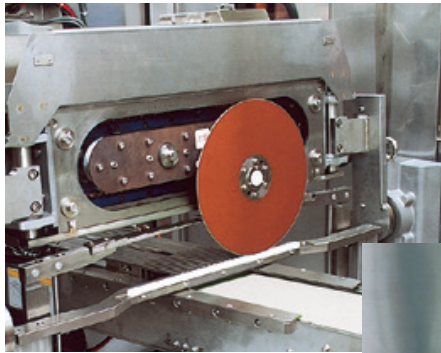
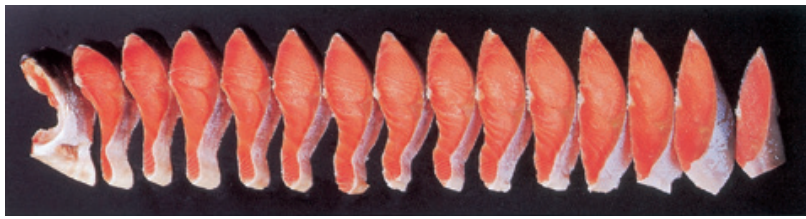
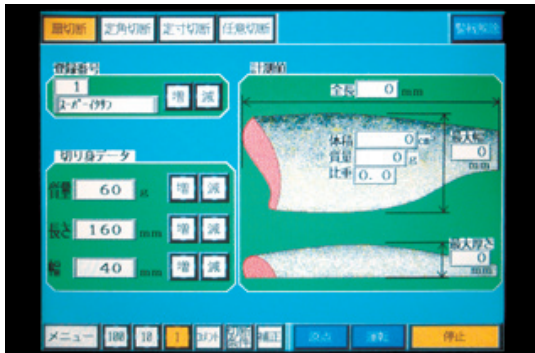
- 4,200slices/hour(if set to 15 slices per fish )
- Instant data analysis, continuous cutting

## ◆3D-PROCESSING OF FISH

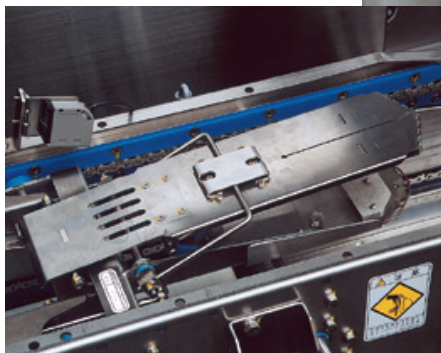
- Instant weighing & body measurement by CCD camera
- The computer processes data for each individual fish
- Slice sizes remain accurate despite differences in fish size

## ◆EASY TO USE TOUCH PANEL

- Enter your required dimensions on the touch-screen
- Record up to 99 items of data
- Slice sizes can be changed at the touch of a button



Cutting Blade



Hi-Speed Conveyor



Transporter for Fish

## ◆EASY CLEANING

- Made from stainless steel
- Water resistant
- No tools required to separate parts for cleaning
- ※Some devices are non-water resistant

## ◆DATA DISPLAY

- Production counter(daily, final total)
- Knife replacement time display

## ◆OPTIONS

- Sharpener
- Blade
- Special tools
- Casters
- Small compressor
- IoT PRODUCTION MONITORING SYSTEM
  - Production status check
  - Troubleshooting
  - Replacement warning display for consumables



## ◆SPECIFICATIONS

Model Name	SAS-60Hs	
Dimensions	W1600mm×L3705mm×H1690mm	
Weight	1560kgf	
Cut Type	Fan Cut	Weight, Length, Width Setting
	Form Cut	Weight, Angle, Setting
	Fixed Cut	Angle, Pitch Setting
	Free Cut	Angle, Pitch Setting per Slice
Parameter Settings	Input to Touch Screen	
Angle	Traverse	±65°
	Inclination	0~75°
Max Slice Size	W190mm x L560mm x H80mm	
Min Slice Size	W70mm x L250mm x H20mm	
Fish Temperature	-3°C to -5°C (Depending on thickness & density)	
Processing Speed	Approx. 4200 Slices / Hour (Based on 15 slices per fish)	
Power	3-Phase, AC200V, 27A	



- The comments this document may be changed without notice
- Please consult with Sanyu about modification, additions, different models
- Please fully read the machine manuals and warnings prior to use
- Depending on the size and type, some fish types cannot be processed.

Manufactured & Sold By:



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