

# Instruction Manual

## Fish Meat Separator CW300i

### I: INTRODUCTION

This machine is inspired by western technology and is modified to suit our Asian market. This machine is of heavy duty, solid, convenience, and gives high production capacity. By using this machine, the production speed is increase by at least 20-30times and the fish meat output is at least 20-30% more compare to traditional hand pick. This machine is being sold to all Asian country and we have received a lot of good feedback about it.

### II: INSTALLATION

1. Machine has to be installed on a flat and stable floor base.
2. Motor rotation has to be in counter clockwise, follow arrow printed on the machine body.
3. Electrical Cable has to be at least a No12 cable, On/Off switch should be of single phase with 30amp current.

### III: USING METHOD

1. Before using the machine, make sure the gear box is filled with gear oil to the required line.
2. Please adjust the fish meat belting to touch the fish meat discharge roller with the adjusting handle. Adjust the balance and make sure the belting is even touching the fish meat discharge roller.
3. Adjust the knife to as close as the fish meat discharge roller by using the knife adjustor.
4. Before using the machine, the fish head and intestine should be removed. The fish can go through the machine 2 to 3 times to maximize the fish meat output.
5. After using the machine, remove the fish meat discharge roller to clean. This can be done by releasing the belting handle and knife adjustor.
6. Periodically grease all moving parts.
7. Periodically check belting to make sure it is always in correct tension.

### IV: OTHERS

1. Minimum Motor Requirements: Single phase 1.5-4KW motor, Three phase 2.2-4KW motor.
2. Output Capacity: Approximately 300kg per hour.
3. Machine Weight: Approximately 280kg