

# 460VH



FOOD PROCESSING  
EQUIPMENT



## Manual standalone skinner

Designed for intensive industrial use, the model 460VH is conceived to process fish continuously at high speed with the best possible yield. The enhanced sanitation, the reduced maintenance costs and the optimized ergonomics make the 460VH an outstanding piece of equipment.



## When reliability becomes important

Cretel designs and manufacture high quality machines and equipment with focus on hygiene, durability and efficiency, by delivering goods with the best cost benefit.

Cretel owes its privileged market position to its ability to develop a standard range of products and tailor-made solutions.

## Maximum Yield

With the minimum gap between the blade and the toothed roller the maximum yield is achieved without the loss of valuable meat.

## Applications

This manual skinner skins all flat and round fish fillet such as plaice, whiting, squid, tilapia, salmon, cod, catfish and many more.

## Technical Features

TECHNICAL FEATURES		
MODEL	DESCRIPTION	PROD. SPEED
460 VH	Manual standalone skinner, equipped with a blade holder, 92T toothed roller and parallel roller cleaning system..	31.7 m / min

## Options

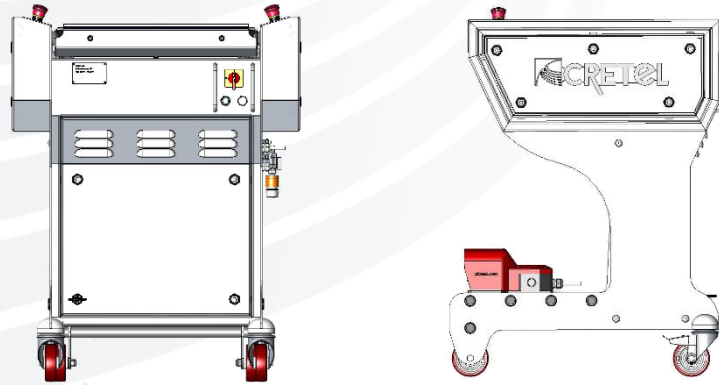
OPTIONS		
POS	DESCRIPTION	MODEL
EW001	Electrical wiring 3 x 230V – 50/60 Hz	460 VH
EW002	Chainwheels for 60 Hz	
EW003	Mechanical footswitch	
BL001	Skinning blades (pack with 4 units)	



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## Layout



Layout			
Skinning width	Weight	Motor	Dimension (L x W x H)
460 mm	155 kg	1.1 kW	773 x 756 x 1000 mm

