

# Contact Us Now

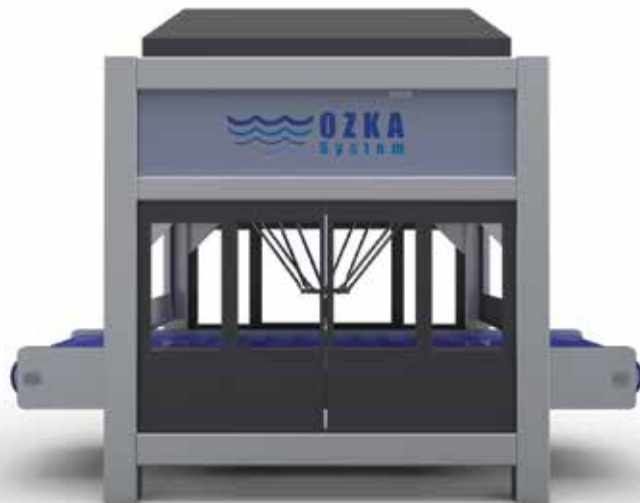
Discover More at:

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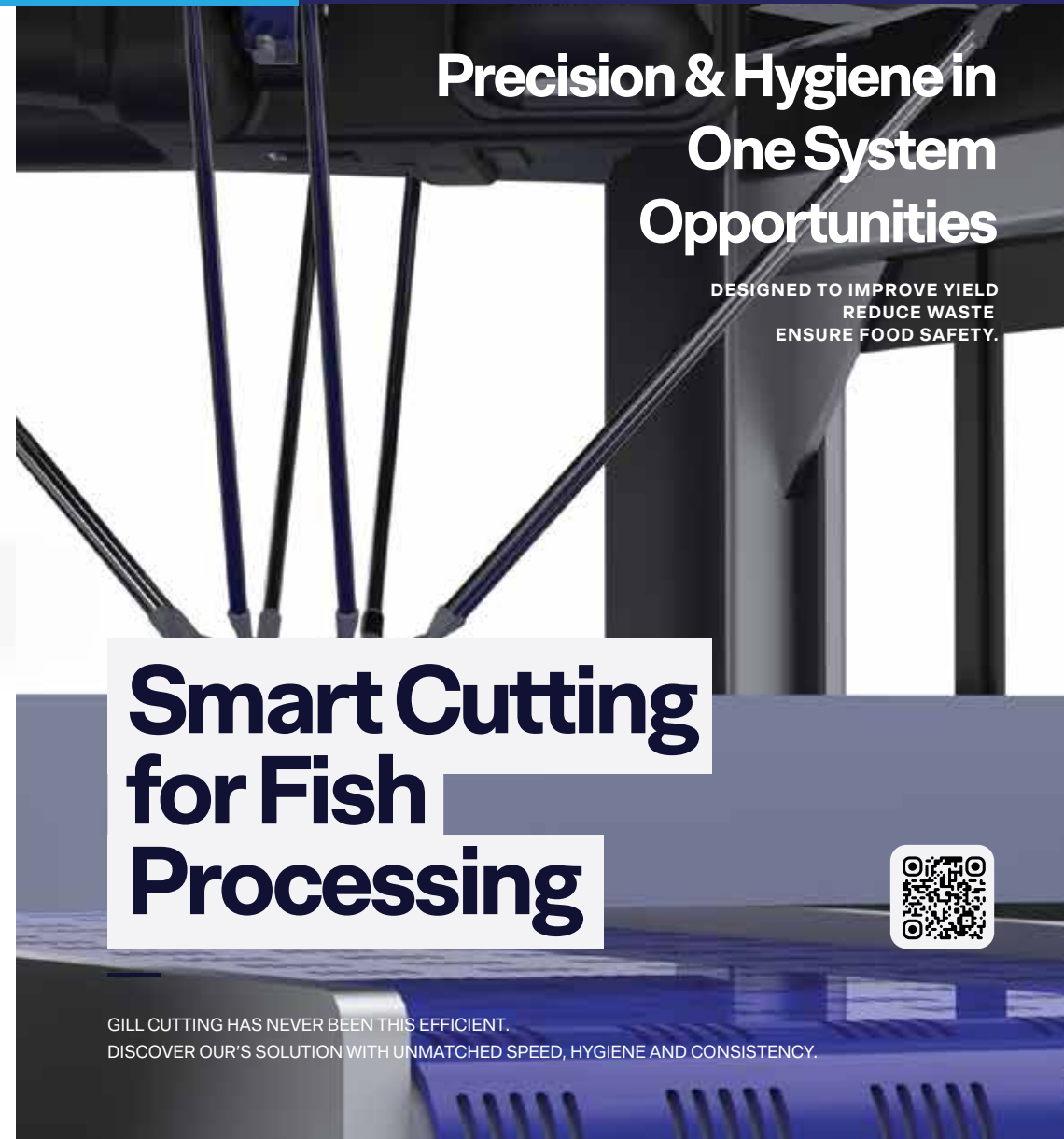


# Gill Cutting Robot



## Looking for Cleaner Fish Processing?

Experience faster and safer gill cutting with Our's closed-cabinet robot.  
Designed for precision, built for durability.



## Precision & Hygiene in One System Opportunities

DESIGNED TO IMPROVE YIELD  
REDUCE WASTE  
ENSURE FOOD SAFETY.

## Smart Cutting for Fish Processing

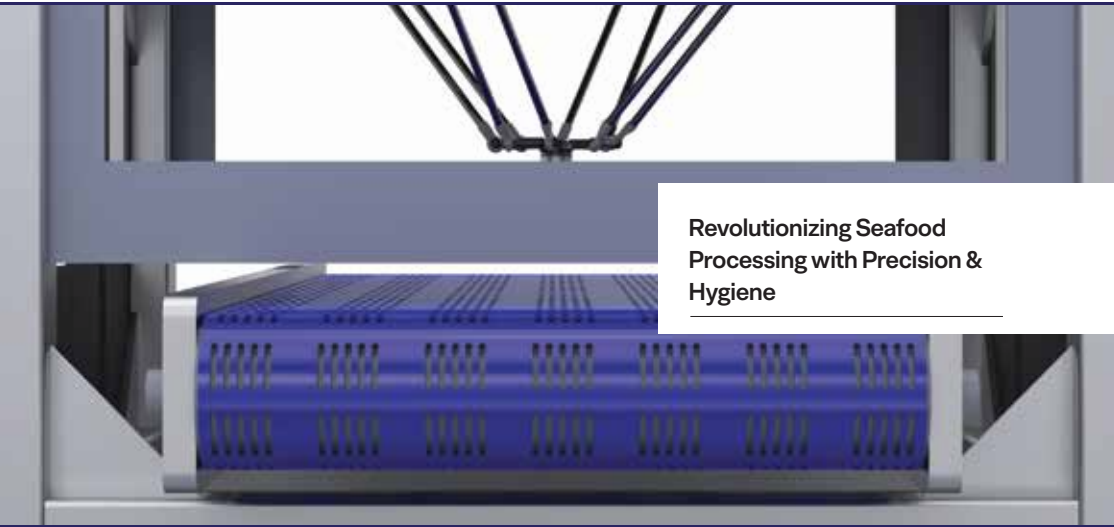


GILL CUTTING HAS NEVER BEEN THIS EFFICIENT.  
DISCOVER OUR'S SOLUTION WITH UNMATCHED SPEED, HYGIENE AND CONSISTENCY.

# /01

## NEXT-GENERATION GILL CUTTING

Our state-of-the-art Gill Cutting Robot delivers consistent, accurate cuts with minimal waste. Designed for maximum yield, it operates in a hygienic, closed environment to meet strict food safety standards.



Revolutionizing Seafood Processing with Precision & Hygiene

Capacity: Approx 60-70 fish per minute depending on fish size.

- **Fully Automated Operation**  
Efficient gill cutting process with minimal human intervention.
- **Hygienic & Easy to Clean Design**  
Ensures sanitary processing and quick washdown routines.
- **Low Maintenance Needs**  
Designed for reliability and reduced servicing time.
- **Accurate Fish Detection & Cutting**  
Stable, predictable cuts with high-precision camera and blade movement.
- **Flexible for Different Fish Sizes**  
No manual adjustment needed — adapts automatically.
- **Integrated Counting & Weight System**  
High-accuracy fish tracking and production monitoring.
- **Post-Cut Inspection Friendly**  
Fish remain clearly visible and accessible for visual checks.
- **Reduced Labor Requirements**  
Fewer operators needed, eliminating heavy manual work.



Estimated weight & count calculation

# Key Features & Benefits

# Experience the Future of Fish Processing /02

With our cutting-edge Gill Cutting Robot, Ozka System has redefined the standards of seafood processing

This innovative machine seamlessly integrates into your production line, drastically reducing manual labor while ensuring that every fish is processed with unparalleled accuracy.

Its delta robot design allows the cutting arm to perform a single, centralized cut from the top of a clear, cube-shaped enclosure, efficiently cutting through gills as the fish progress along a continuously moving conveyor belt. This approach not only boosts throughput but also significantly minimizes human error and waste, leading to a more sustainable operation overall.

## Our Commitment to Innovation and Quality

# /03

## Why Choose Us?

With decades of experience in fish processing automation, Ozka System delivers reliable and innovative solutions. Our advanced technology and commitment to precision ensure efficient, safe, and sustainable operations across all stages of the process.

- ✓ Precision-Crafted Cutting Solutions
- ✓ 40+ Years of Engineering Experience
- ✓ Reliable After-Sales Support
- ✓ Best Quality Material

