

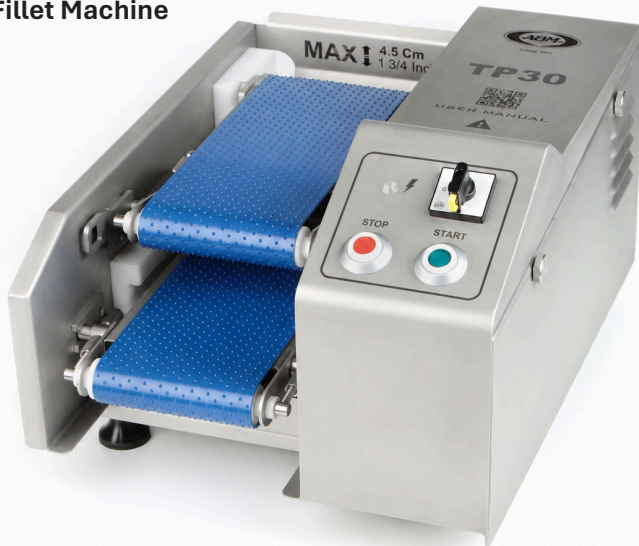


Since 1971



# TP30

Fillet Machine



## Overview

- Stainless steel construction - durable, NSF-certified, and built for daily sanitation
- Produces up to 35 fillets per minute - consistent output for high-volume operations
- Quick-release belts and blades for fast, tool-free cleaning
- Compact tabletop design - fits any deli counter or prep area

## Cutting Groups

- 2-blade – 3 fillets | ~8mm/0.31"
- 3-blade\* – 4 fillets | ~6mm/0.23"
- 4-blade – 5 fillets | ~5mm/0.19"
- SS skirt steak – 2-blade configuration, produces 3 fillets (requires different top belt)

\*Can remove top and bottom blade on 3-blade cutting group to make a 1-blade cutting group, which would product 2 fillets.



## Specifications

- Cutting capacity
  - Thickness: 45mm | 1.77"
  - Width: 120mm | 4.72"
- 115V / 60Hz | 97lbs
- Overall Dimensions: 19.4" x 21.9" x 13.8"

