

SHRIMP PROCESSING LINE ON BOARD

Application

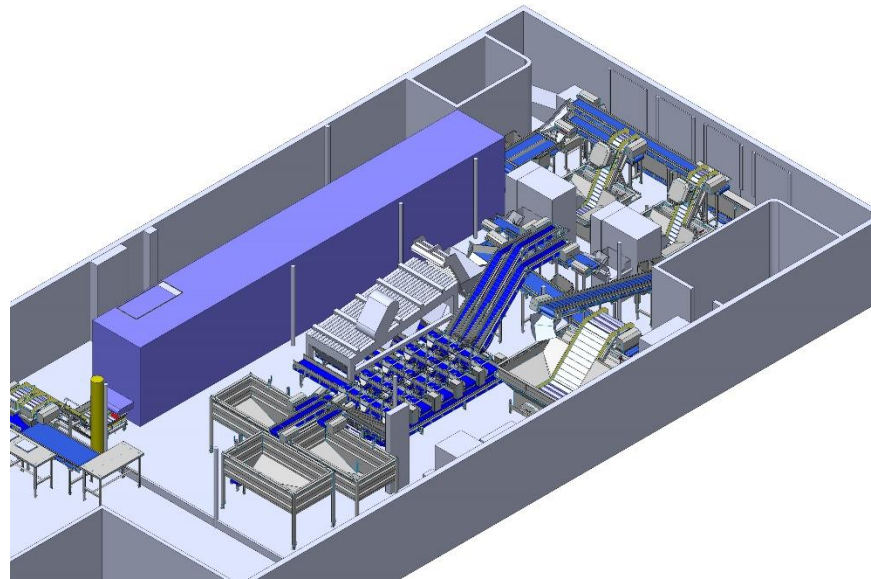
Shrimp processing line on ship is designed to ensure high quality products without unloading them for processing on shore. All important processes after catching shrimps are done directly on board. When fishing vessel comes to shore for unloading, products are ready to be delivered right on store shelves.

Main benefits

- Retained freshness of the product
- Ship can spend more time in sea
- Minimal energy resource
- Optimized ship crew member count

Operating principle

Receiving system delivers raw shrimp to manual inspection unit where only good shrimps are allowed to move further the conveyor system to washing and rinsing. Then shrimps are moved to the grading process and distribution between cooking and buffer. Accordingly shrimps gets either on conveyor to buffer or cooking. Last process is cooling of the shrimp and IQF freezing, afterwards shrimps are delivered right to box weight packing and to storage.



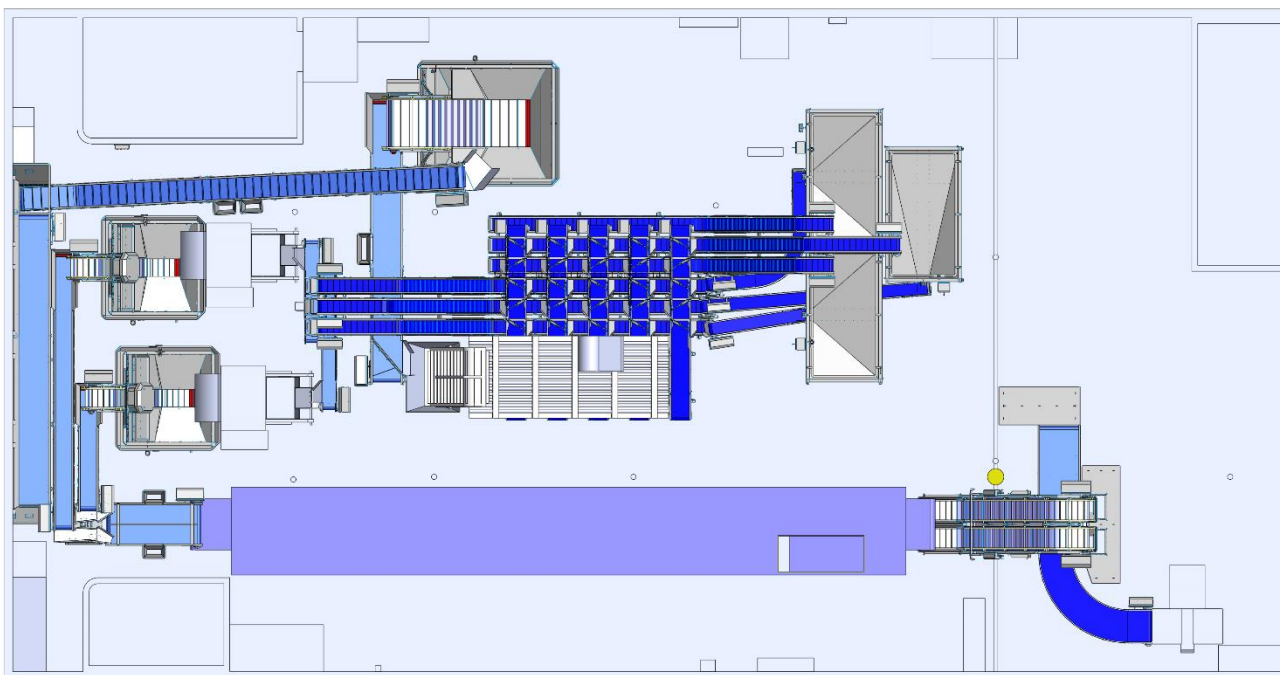
Processing capacity

	SHRIMP PROCESSING LINE ON SHIP
<i>Pandalus borealis</i> - Shrimps (kg/h)	1000

*Equipment is adaptable to various size and weight dimensions

Technical characteristics

Product	Raw shrimp (<i>Pandalus borealis</i>)
Capacity	1000 kg/h
Size of processed product	Depends on client product
Processing line dimensions (LxWxH)	30000 x 12000 x 2400 (mm)
Number of operators on the machine	2
Key features	Continuous processing, retained freshness of raw product



For more processing solutions



Autonobbing line

Reduce your cost of nobbing!



Drum-type nobbing line

Process small fish into quality product!



Autofeeder

Reduce your costs!



Full layer palletizer line

Prepare palette within just 3 minutes!