

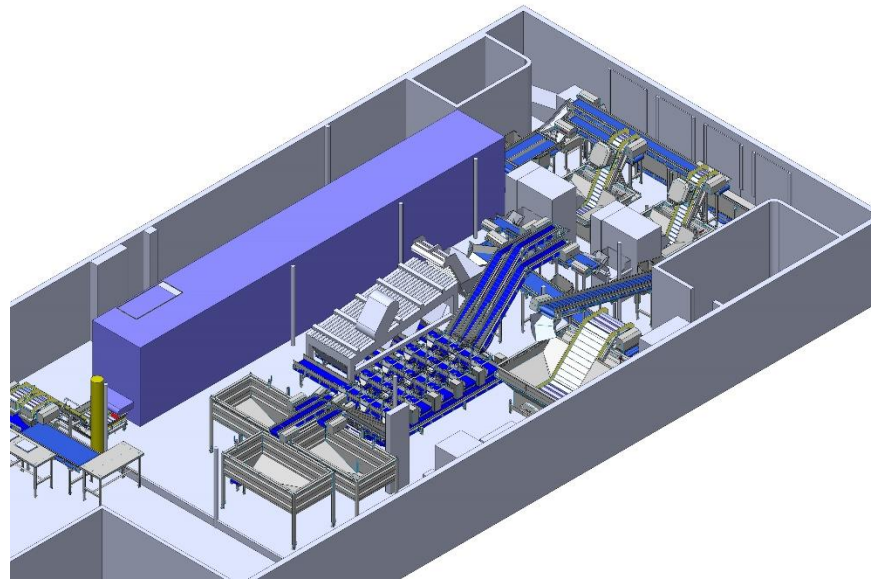
PERUZA SHRIMP PROCESSING LINE ON SHIP

Application

PERUZA 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

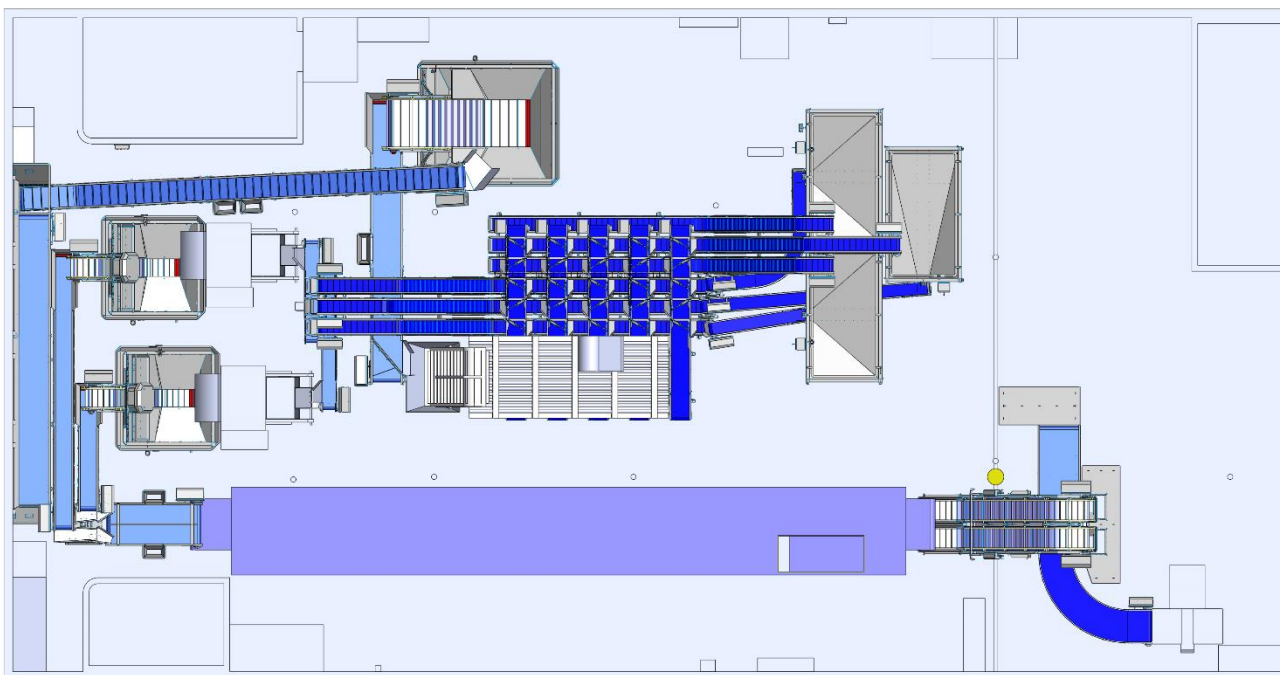
	<p>PERUZA SHRIMP PROCESSING LINE ON SHIP</p>
<p><i>Pandalus borealis</i> - Shrimps (kg/h)</p>	<p>1000</p>

See equipment in action

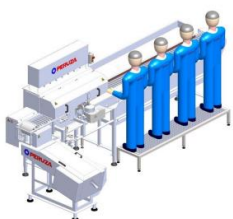
* Equipment is adaptable to various size and weight dimensions

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

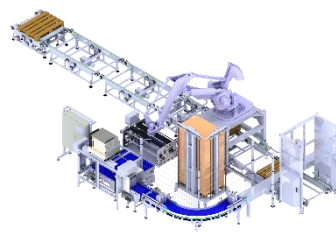


For more processing solutions



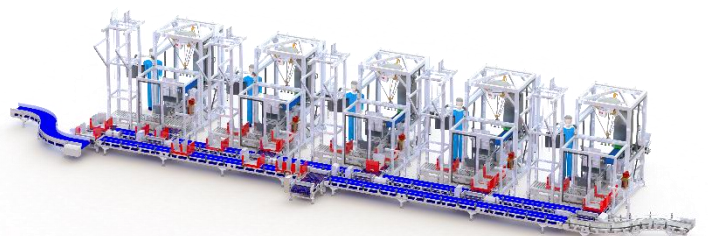
PERUZA Pocket type nobbing machine

Reduce your costs on nobbing process.



PERUZA Full layer palletizer

Prepare palette within just 3 minutes



PERUZA Robot packer

Save your workforce and space expenses