

FISH WASHING UNIT KM. 10

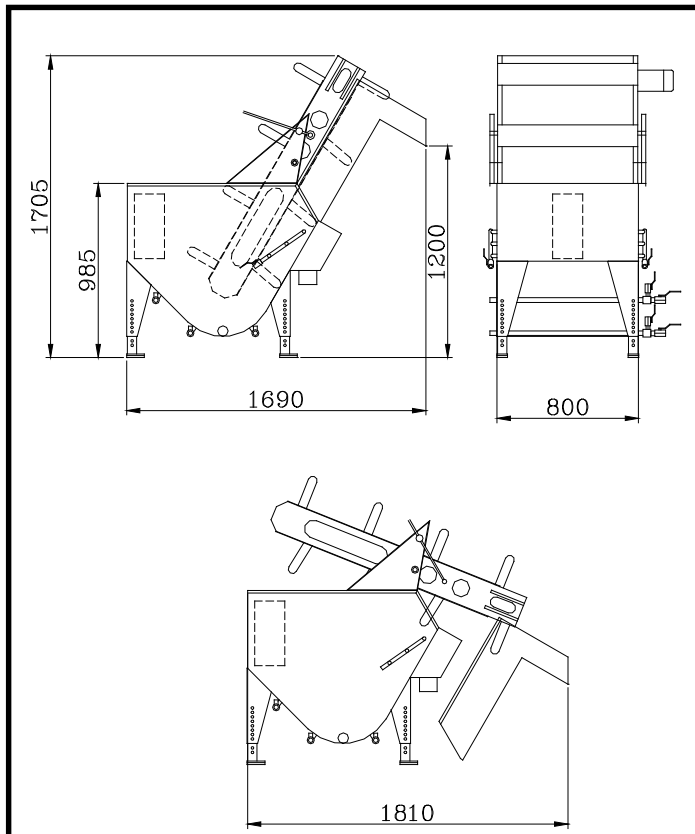
KM. 10 Washing unit is designed for use in connection with the gutting machine KM Mark 5.

The injector system ensures that the washing water is mixed with air. The resulting turbulence gives a very efficient wash.

The conveyor belt in the washing unit can be tilted for easy cleaning of the machine.



KM. 10 Fish washing unit



Technical specifications:

Capacity: 40-60 fishes/min. Depending on the type of gutting machine.

Power: Electricity: 1,0 kW.
or: Hydraulic: 20 l/min. at 70 bar

Water: 4 only 3/4" connections.
Max. 10 m³ at 3,5 bar.
Normally 5 - 7 m³ at 3,5 bar.

Weight: 300 kg. (Gutting machine not included)

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

FISH GRADING MACHINES

KM. 231 & KM. 232

KM. 231 & KM 232 Fish Grading Machine is designed for grading fish such as mackerel, horse mackerel, herring, capelin, sprat and others.

The KM. 231 is equipped with one grading table whereas the KM. 232 is equipped with two grading tables.

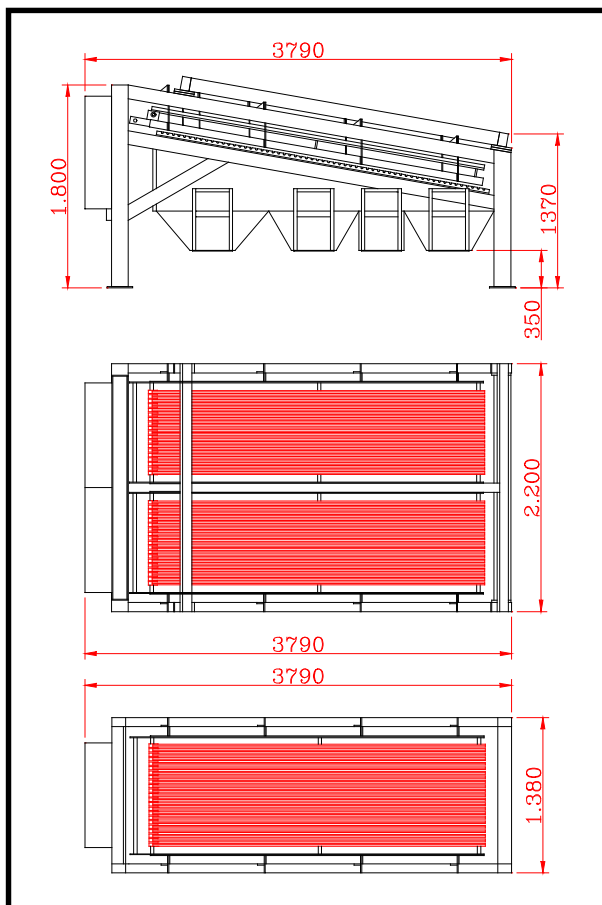
Open construction makes the cleaning process easier and more efficient.

Sturdy construction and few wearing parts. Thus low operating costs.

Mounted with buffer boxes.



KM. 232 fish grading machine and **KM. 231** fish grading machine.



Technical data:

- Capacity: Depending on species e.g.:
- Herring: KM. 231: Up to 15 ton/h.
KM. 232: Up to 30 ton/h.
- Power: Electrical: 1,5 kW.
Hydraulic: 35 l/m. at 70 bar
- Material: Frame manufactured in galvanised RHS profiles.
Rest made in polished stainless steel and F.D.A. approved materials.
- Extras:
- Exchangeable tables
 - Feeding conveyor
 - Take-away conveyor

AUTOMATIC SHRIMP COOKER

KM. 320

The **KM. 320 Automatic shrimp cooker** is a compact cooker particularly useful on board shrimp vessels.

The **KM. 320** cooker can be delivered as a oil heated model or as a steam heated model.

The **KM. 320** shrimp cooker is delivered with a stirring system that ensures a uniform cooking of the shrimp.

The **KM. 320** can be delivered with a divided cooking chamber, to enable cooking of different sized shrimp at the same time.

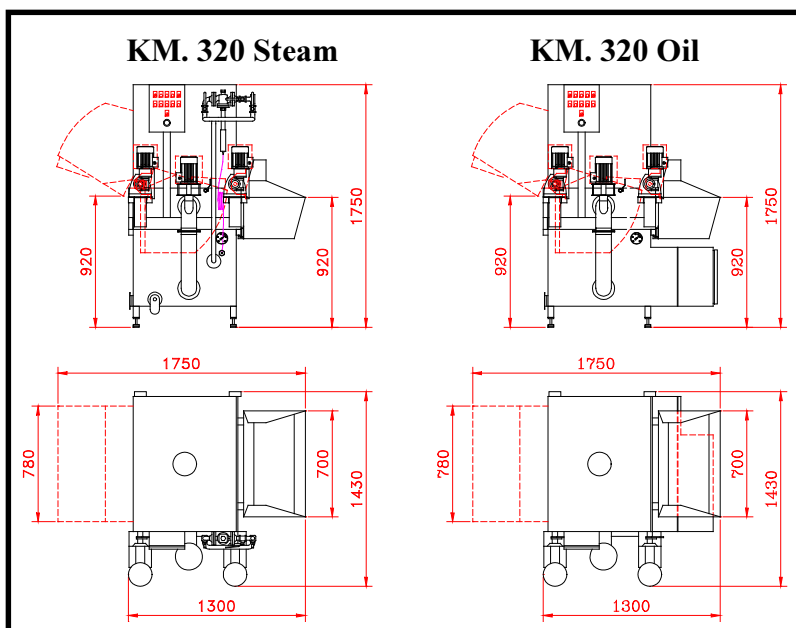
The cookers electronic control system can be programmed to ensure optimal cooking time. The weight of the batch can also be preset.



KM. 320 shrimp cooker for cooking raw shrimp.

Technical specifications:

Capacity:	500 kg/time, at 3 min. cooking.
Power:	1,5 kW.
Heating:	Steam: 100 kg./hour. Oil: 10 kg./hour.
Water:	1 stk. 1" connection
Weight:	Approx. 400 kg.
Materials:	Manufactured in polished stainless steel and sea-water resistant materials.



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Specifications are subject to changes without notice.

AUTOMATIC SHRIMP COOKER

KM 330/340

KM. 330/340 Automatic Shrimp Cooker is a compact cooker particularly useful on board shrimp vessels.

The shrimp cooker comes in two models:
KM. 330 with built-in cooling chamber.
KM. 340 without cooling chamber.

The **KM. 330/340** shrimp cooker is delivered with a stirring system that ensures a uniform cooking of the shrimp.

The **KM. 330/340** can be delivered with divided cooking and cooling chamber, to enable cooking of different sized shrimp at the same time.

The cookers electronic control system can be programmed to ensure optimal cooking/cooling time.
 The weight of the batch can also be preset.



KM. 340 shrimp cooker for cooking raw shrimp.

Technical specifications:

Capacity: 1000 kg/time, at 3 min. cooking.

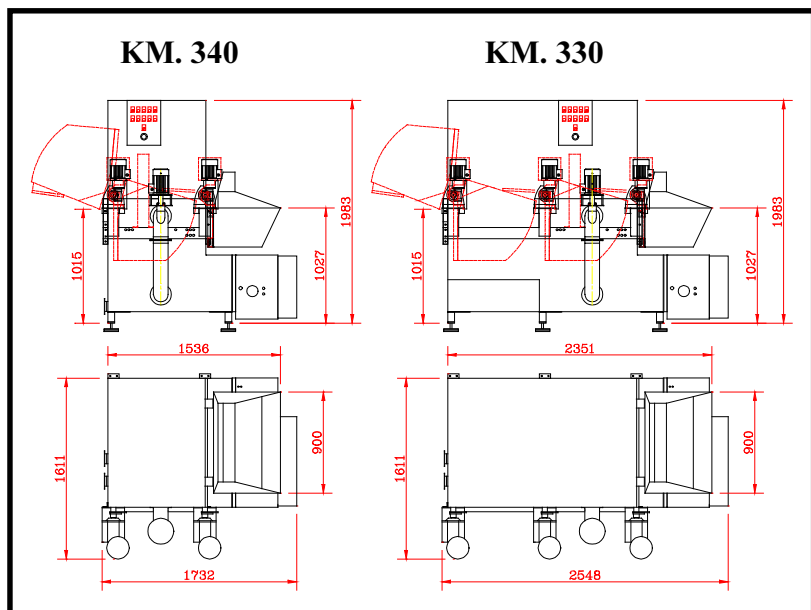
Power: 1,5 kW.

Heating: Steam: 150 kg./hour.
 Oil: 14 kg./hour.

Water: 1 stk. 1" connection

Weight: **KM. 330:** 700 kg.
KM. 340: 450 kg.

Materials: Manufactured in polished stainless steel and sea-water resistant materials.



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CONTINUOUS STEAM COOKER KM. 350

The **KM 350** Steam Cooker is designed for cooking shrimp and fish. The cooker is insulated thus saving energy and improving the working conditions for the people working around the cooker.

The **KM 350** is manufactured in stainless steel and equipped with automatic lifting of the steam cover in order to facilitate the cleaning process.

The electronic control offers full control of the cooking process throughout the production ensuring uniform cooking and optimal yield.

Technical specifications:

Capacity: Up to 500 kilo/hour.

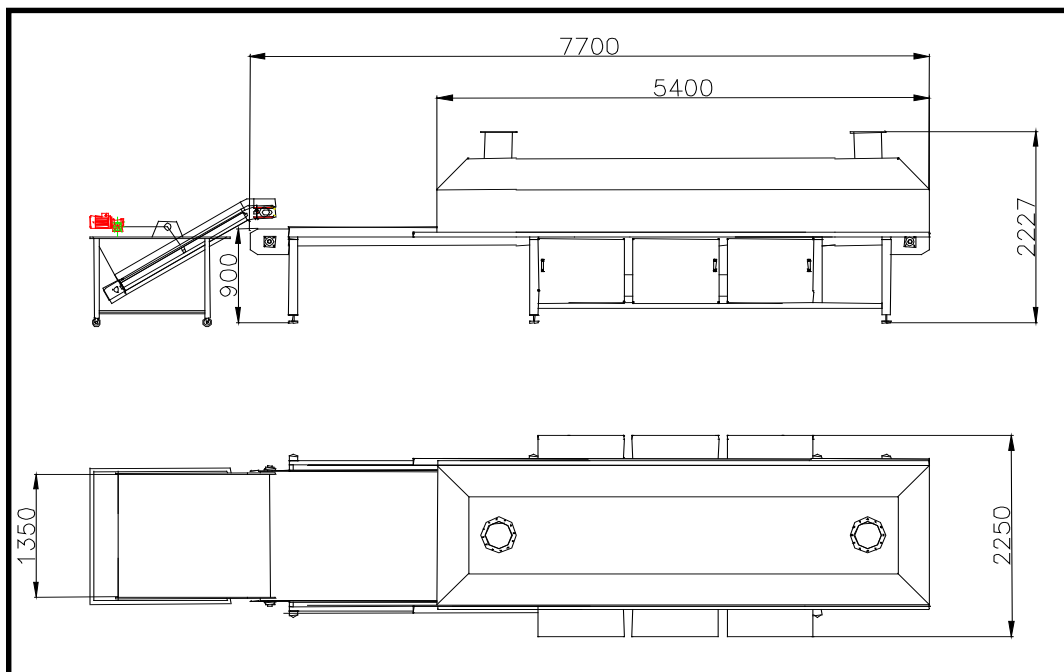
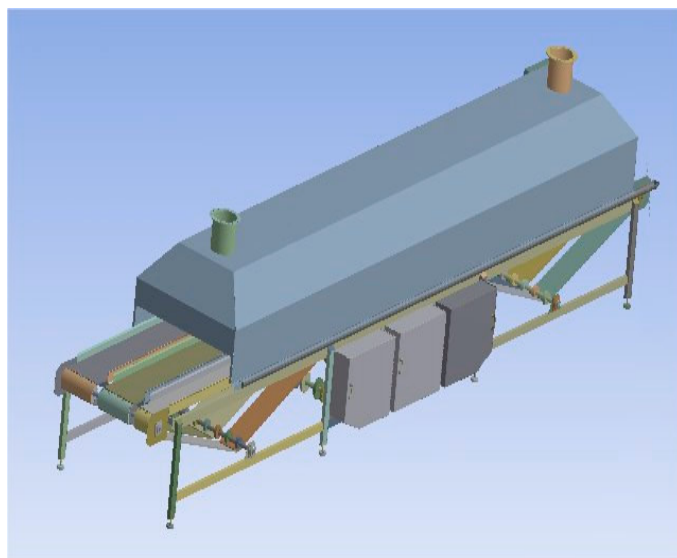
Power: 2,0 kW. + Infeeder.

Water: 3 pcs. 1" connection

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Heating: Steam: 275 kg/h.at 7bar.

Extras: -Tray-cooking discharge.
-Infeeder



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CONTINUOUS BELT COOKER KM. 380

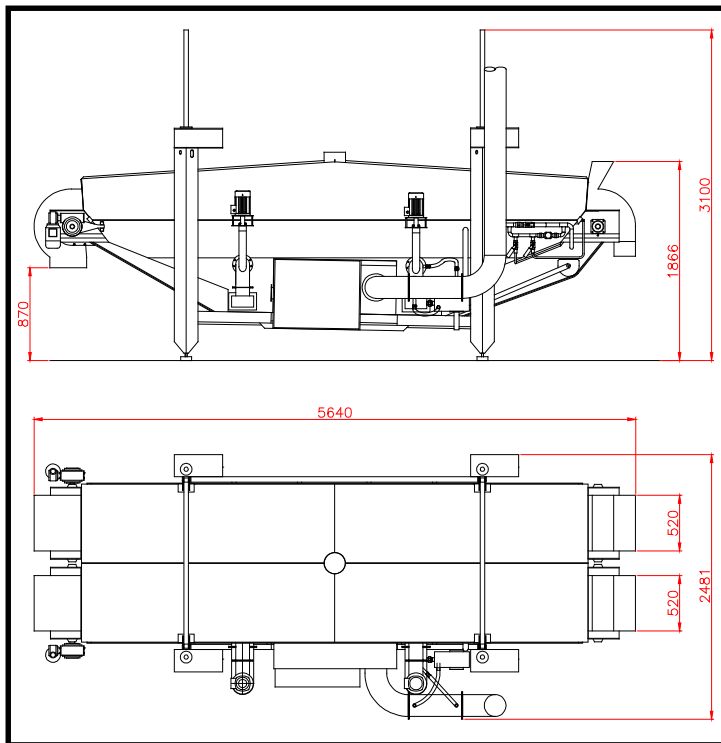
The **KM 380** Belt Cooker is designed for cooking shrimp and fish. The cooker is insulated thus saving energy and improving the working conditions for the people working around the cooker.

The **KM 380** is manufactured in stainless steel and equipped with automatic lifting of the steam cover in order to facilitate the cleaning process.

The electronic control offers full control of the cooking process throughout the production ensuring uniform cooking and optimal yield.



KM 380 Continuous belt cooker for cooking raw shrimp.



Technical specifications:

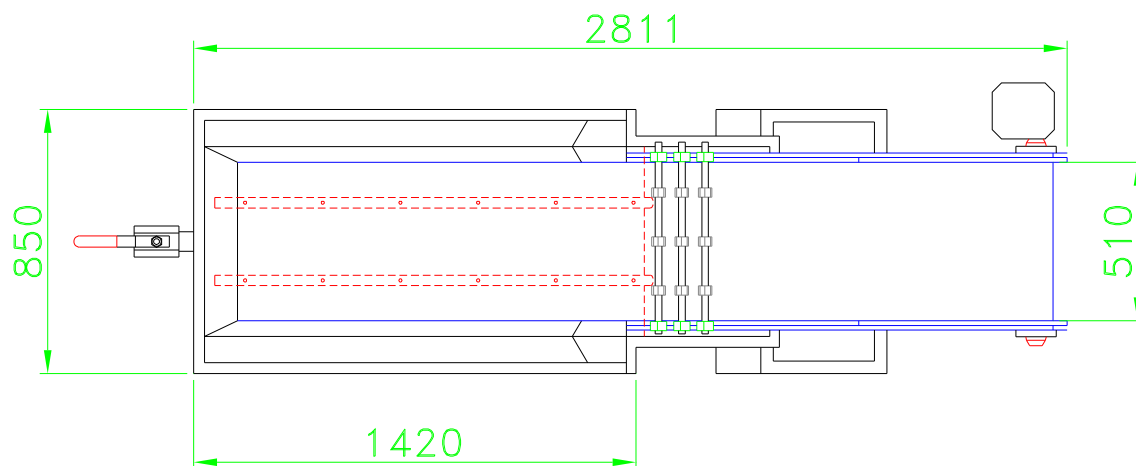
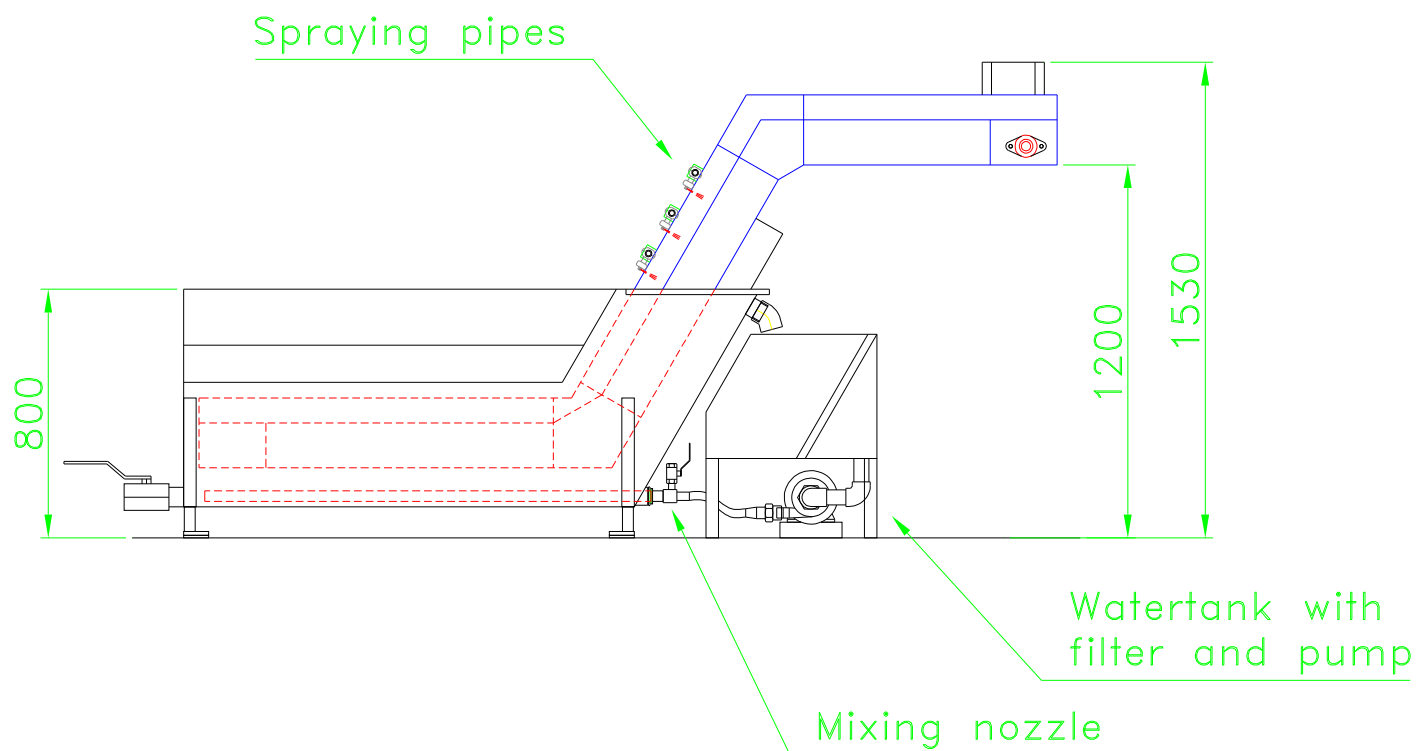
Capacity: 2 x 500 kilo/hour. Up to 2 sizes.

Power: 2,0 kW. + Infeeder.

Water: 1 pcs. 1" connection

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Heating: Gas burner



Mrk.	Tegn. nr.	Benævnelse	Stk.	Materiale	Dimension		
	Falkevej 15-17 Box 39 DK-9352 Dybvad Phone: +45 98 86 46 33 Telefax: +45 98 86 46 77				Grp.	Skala	1:25
					D	Sign.	KG.
						Dato	5/4-2000
					Shrimp Washer KM. 410 Dimension sketch		

SHRIMP WASHER KM. 410

KM.410 Shrimp washer is designed for washing shrimp and warm water prawns.

KM. 410 Shrimp washer is mounted with air injectors for efficient and gentle washing of the shrimp. No external air connection is required.

KM. 410 Shrimp washer is used on land as well as on board shrimp trawlers.

KM. 410 Shrimp washer is usually delivered as a part of a grading system including a.o. inspection conveyor, grading machine.

Custom made shrimp washers are available on request.



Technical specifications:

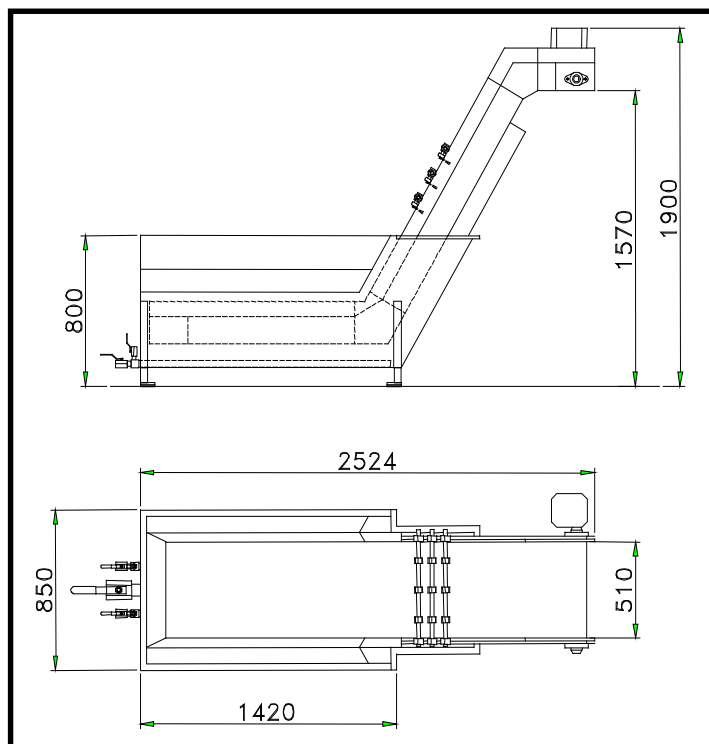
Capacity: Up to 1000 kilos/hour at continuous feeding .

The capacity is depending on the washing time.

Motors: Electricity: 0,37 kW.
Hydraulic: 10 L/min. at 70 bar

Water: 50 L/min. at 3,5 bar

Materials: Manufactured in polished stainless steel and food approved materials.

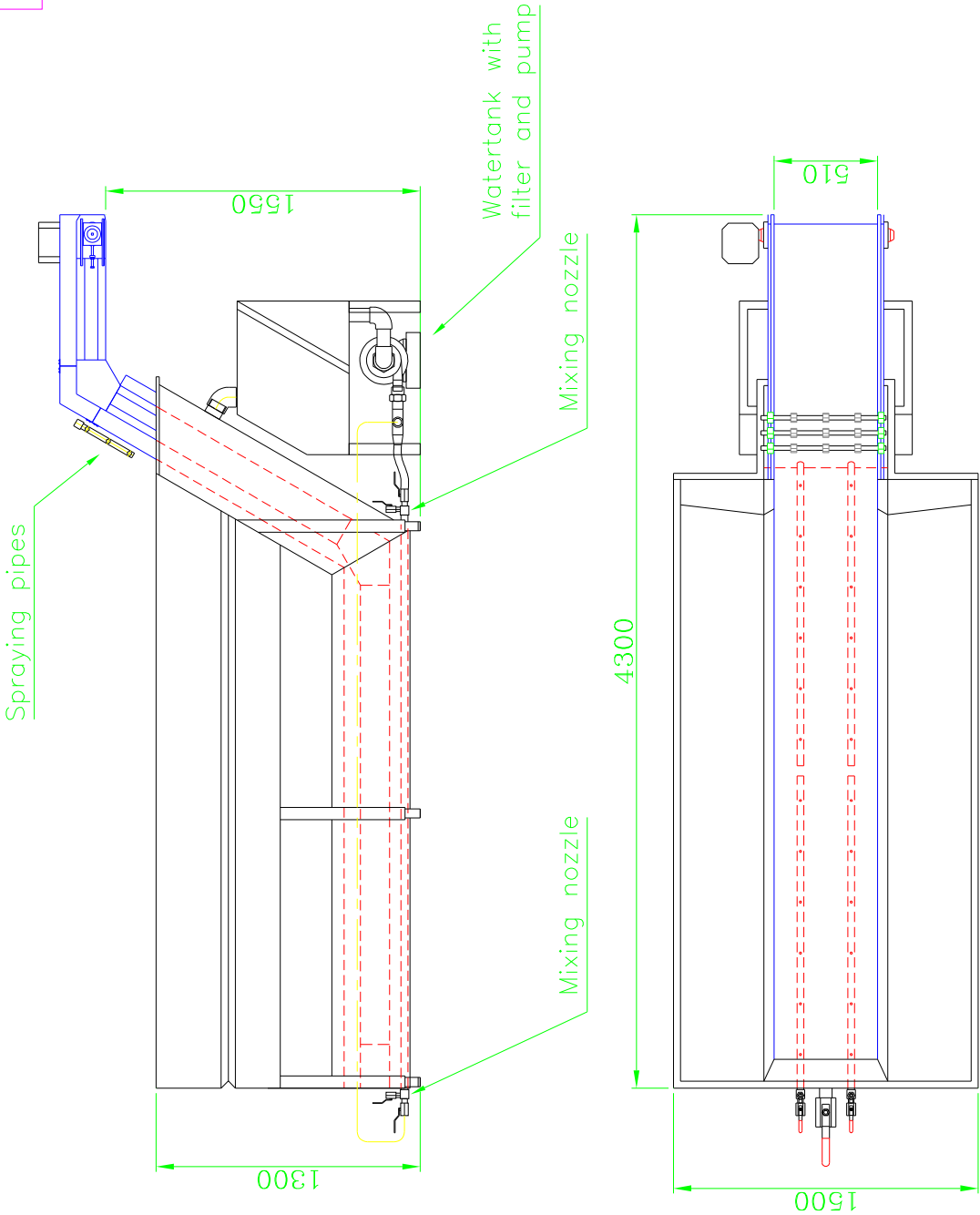



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<div></div> <div>Falkevej 15-17 Box 39 DK-9352 Dybvad Phone: +45 98 86 46 33 Telefax: +45 98 86 46 77</div>					Grp.		Skala	*****
					D		Sign.	KG.
							Dato	9/4-03
							Shrimp Washer KM. 420 1500 – 2000 kilos/hour	

SHRIMP GRADING MACHINE

KM. 500

KM. 500 Shrimp grading machine is specially designed for use on board fishing vessels.

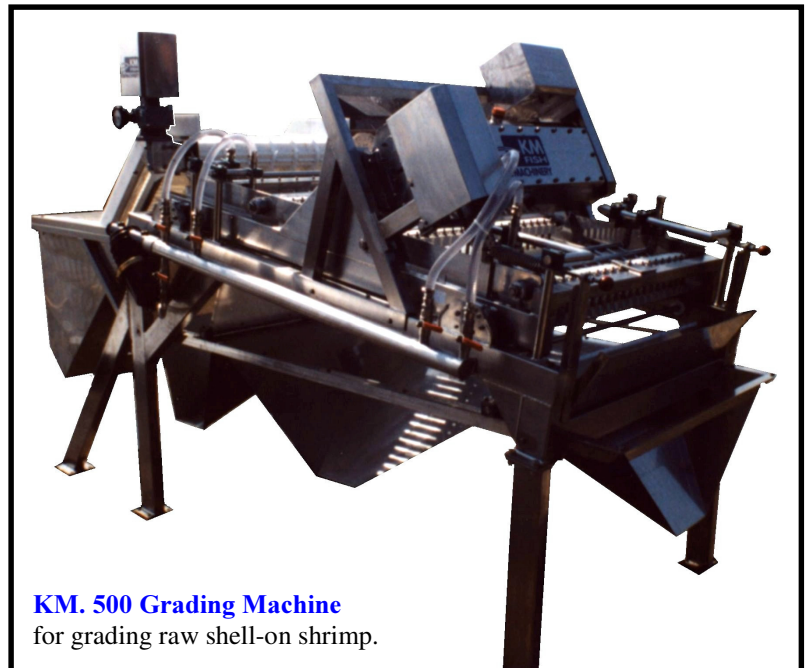
KM. 500 is designed for grading fresh caught shrimp and prawns.

KM. 500 grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator ensures a gentle handling of the shrimp.

KM. 500 is as standard supplied with quick adjusting system.

KM. 500 requires a minimum of maintenance and thus low operating costs.

Mounted with buffer boxes or distribution chutes for conveyor, depending on the client's requirements.



Technical data:

Capacity: Up to 800 kilos/hour, depending on the feeding system.

Grades: Up to 4 different grades.

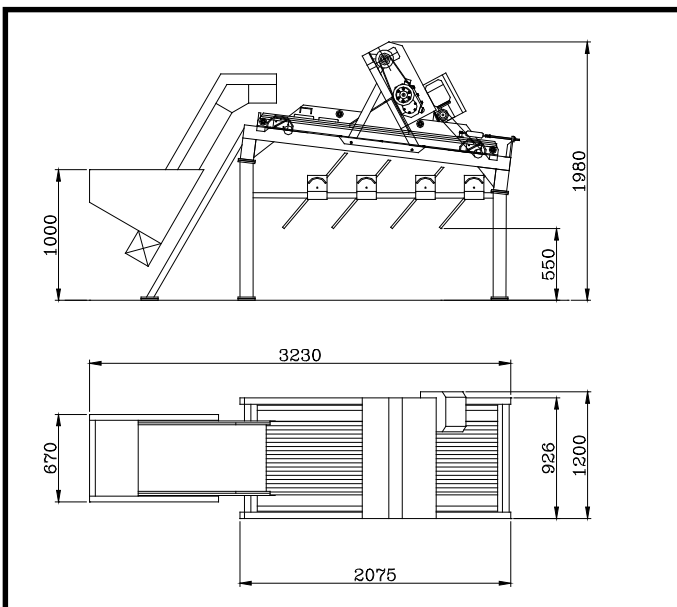
Motors: Electricity: 1,0 kW.
or: Hydraulic: 20 l/min. at 70 bar

Water: 1 pcs. of 1½" connections.
Max. 12 m³ at 2,5 bar.
Normally 6 - 10 m³ at 2,5 bar.

Weight: 700 kg. (excl. infeder)

Material: Manufactured in polished stainless steel and food approved materials.

Extras: ♦ Infeeder.
♦ Take-away conveyor.



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GLAZING MACHINES

KM. 609/KM. 610

The **KM. 609/KM. 610 Glazing machine** is fitted with individual adjustable nozzles, which gives a more uniform glazing of the shrimp.

KM. 609/KM. 610 can be equipped with a KM. In-line grader, which will improve the accuracy of the glazing.

The nozzle bars can be adjusted for both width and length, and the water pressure can also be adjusted.

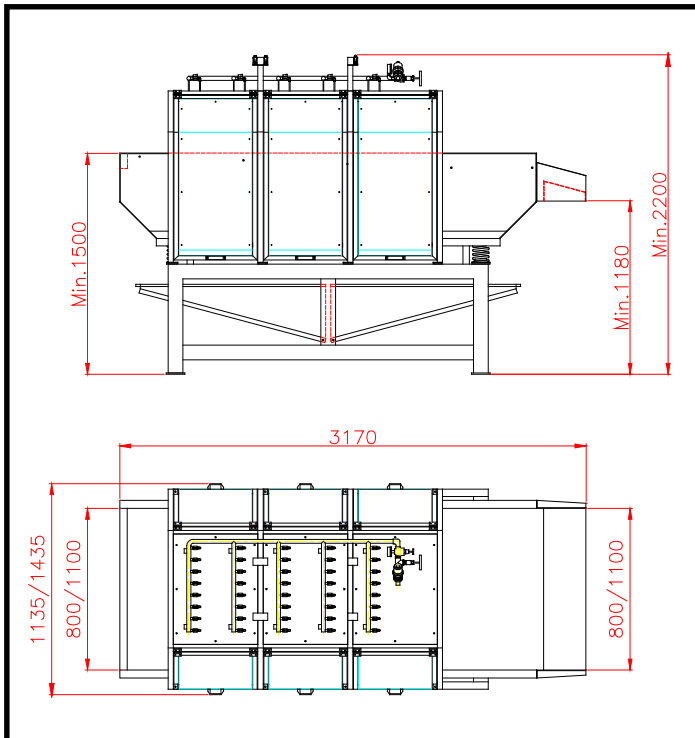
KM. 609/KM. 610 is normally one part of the finished product line with amongst others, freezers, hardening conveyor and after freezer.



KM. 609/KM. 610 Glazing machine for glazing peeled, frozen shrimp.

Technical specifications:

- Capacity: Up to 1000/1600 kilo/hour, depending on the feeding system.
- Power: 1,50 kW.
- Water: Up to 12,5 L/min. depending on the glazing layer
- Noise level: Less than 70 dB. in empty condition.
- Materials: Manufactured in polished stainless steel and F.D.A. approved materials.
- Extras: ♦ KM. In-Line grader.



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GLAZING MACHINE

KM. 625

The **KM. 620 Glazing machine** is fitted with individual adjustable nozzles, which gives a more uniform glazing of the shrimp.

KM. 620 can be delivered with a KM. In-line grader, which will improve the accuracy of the glazing.

The nozzle bars can be adjusted for both width and length, and the water pressure can also be adjusted.

KM. 620 is normally one part of the finished product line with amongst others, freezers, hardening conveyor, and after freezer.



KM. 620 Glazing machine for glazing peeled, frozen shrimp.

Technical specifications:

Capacity: Up to 1000 kilo/hour, depending on the feeding system.

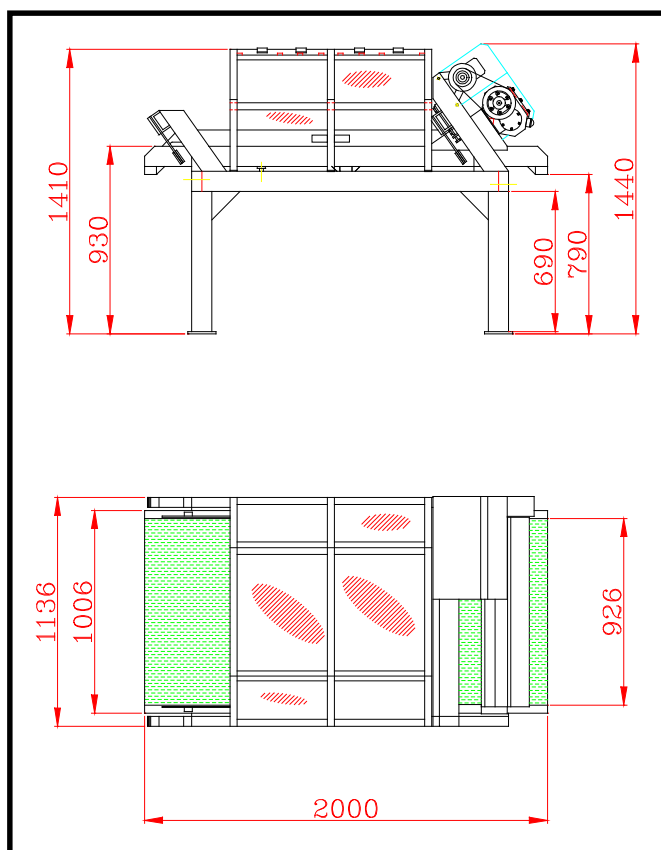
Power: 0,75 kW.

Water: 7,8 L/min.

Noise level: Less than 70 dB. in empty condition.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ KM. In-Line grader.



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BELT GLAZING MACHINE

KM. 640

The **KM. 640 Belt Glazing machine** is fitted with individual adjustable nozzles, which gives a more uniform glazing of the shrimp.

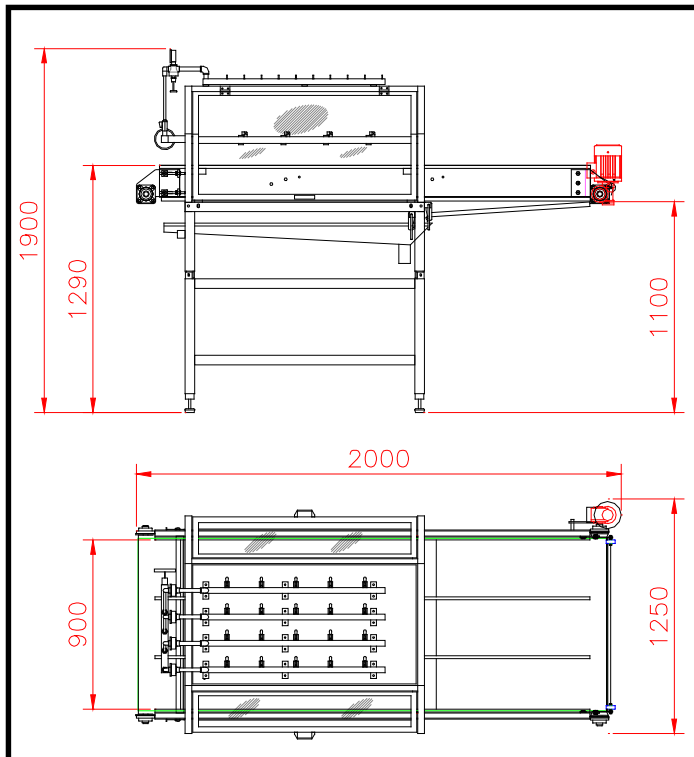
KM. 640 can be equipped with a KM. In-line grader, which will improve the accuracy of the glazing.

The nozzle bars can be adjusted for both width and length, and the water pressure can also be adjusted.

KM. 640 is normally one part of the finished product line with amongst others, freezers, hardening conveyor and after freezer.



KM. 640 Belt Glazing machine for glazing peeled, frozen shrimp.



Technical specifications:

- Capacity: Up to 1200 kilo/hour, depending on the belt speed.
- Power: 0,75 kW.
- Water: Up to 12,5 L/min. depending on the glazing layer
- Materials: Manufactured in polished stainless steel and F.D.A. approved materials.
- Extras: ♦ KM. In-Line grader.

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BELT GLAZING MACHINE

KM. 640

The **KM. 640 Belt Glazing machine** is fitted with individual adjustable nozzles, which gives a more uniform glazing of the shrimp.

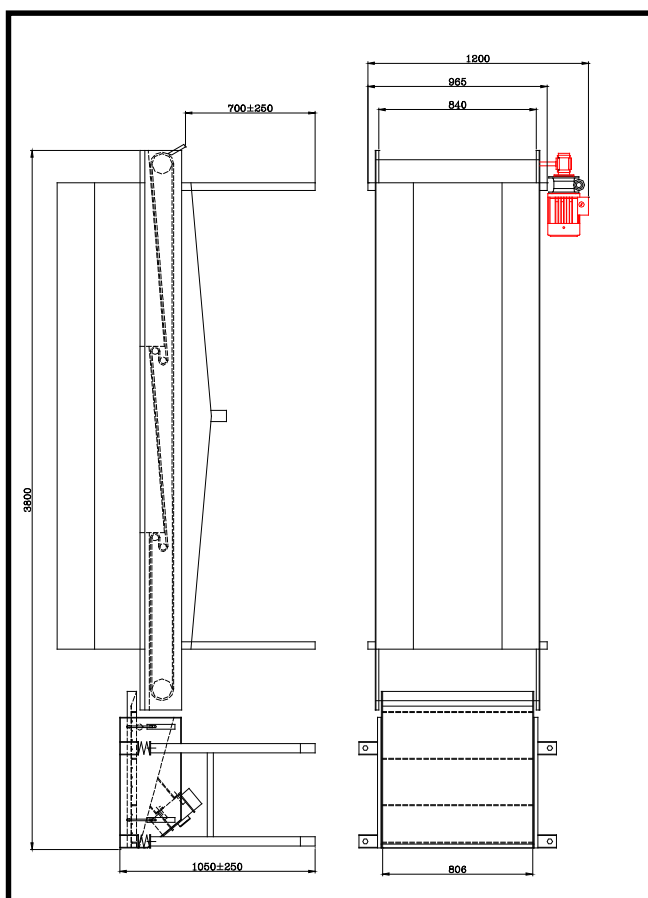
KM. 640 can be delivered with a KM. In-line grader, which will improve the accuracy of the glazing.

The nozzle bars can be adjusted for both width and length, and the water pressure can also be adjusted.

KM. 640 is normally one part of the finished product line with amongst others, freezers, hardening conveyor, and after freezer.



KM. 640 Belt Glazing machine
for glazing peeled, frozen shrimp.



Technical specifications:

Capacity: Up to 1500 kilo/hour, depending on the feeding system.

Power: 1,00 kW.

Water: 7,8 L/min.

Noise level: Less than 70 dB. in empty condition.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ KM. In-Line grader.
♦ KM. Vibration feeder

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AIR SEPARATOR KM. 705

The **KM. 705 Air Separator** ensures efficient separation of the shell from the shrimp meat, reducing after peeling.

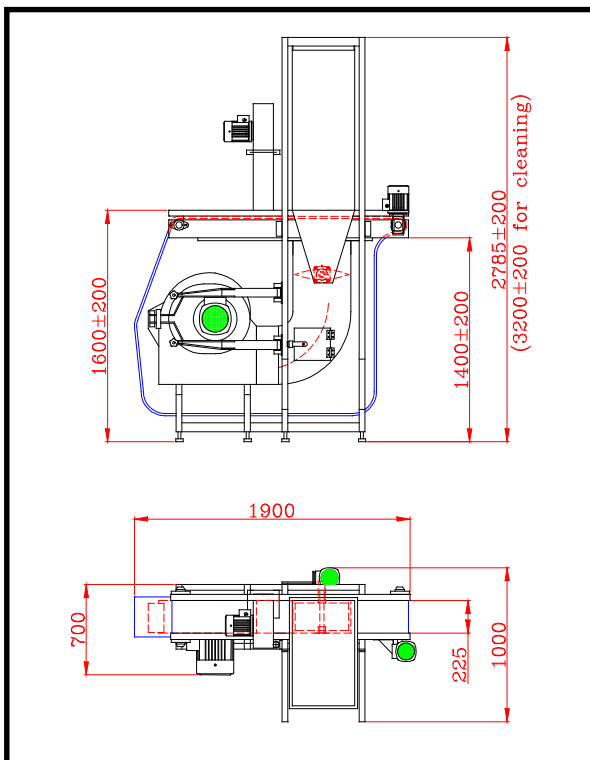
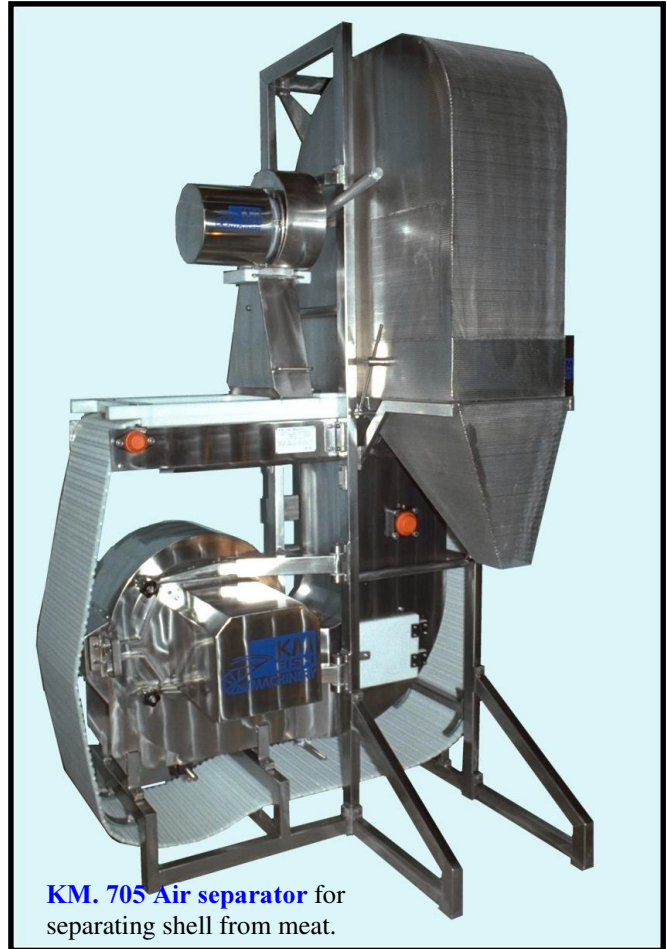
A perforated conveyor belt leads the shrimp meat and shells over a pulsating air stream, the air stream separating the meat from the shells.

The perforated conveyor belt is continually washed.

The belt, air pulsator, blower, and flow speed can all be individually adjusted to give optimal separation of shell and meat.

Cleaning friendly design:

- Shell tower can be opened/closed, Pneumatically or by water pressure.
- Free access to blower compartment (not possible if motor is running due to safety lock)



Technical specifications:

Capacity: Up to 425 Kilo/hour, depending on the feeding system and the % of shell parts.

Power: 4,0 kW.

Pneumatic: Only for tilting hood.

Water: 10 L/min.

Weight: 300 kg.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

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AIR SEPARATOR KM. 710

The **KM. 710 Air Separator** ensures efficient separation of the shell from the shrimp meat, reducing after peeling.

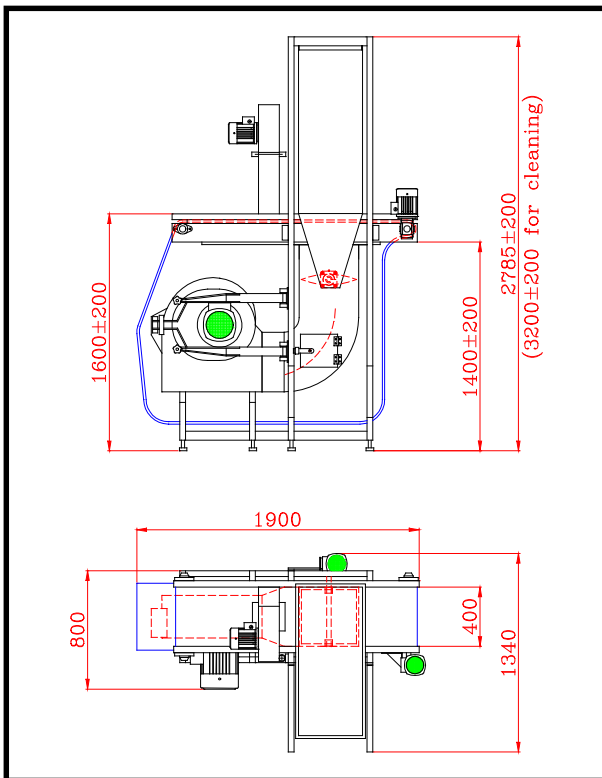
A perforated conveyor belt leads the shrimp meat and shells over a pulsating air stream, the air stream separating the meat from the shells.

The perforated conveyor belt is continually washed.

The belt, air pulsator, blower, and flow speed can all be individually adjusted to give optimal separation of shell and meat.

Cleaning friendly design:

- Shell tower can be opened/closed, Pneumatically or by water pressure.
- Free access to blower compartment (not possible if motor is running due to safety lock)



Technical specifications:

Capacity: Up to 850 Kilo/hour, depending on the feeding system and the % of shell parts.

Power: 6,5 kW.

Pneumatic: Only for tilting hood.

Water: 15 L/min.

Weight: 400 kg.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

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AIR SEPARATOR KM. 715

The **KM. 715 Air Separator** ensures efficient separation of the shell from the shrimp meat, reducing after peeling.

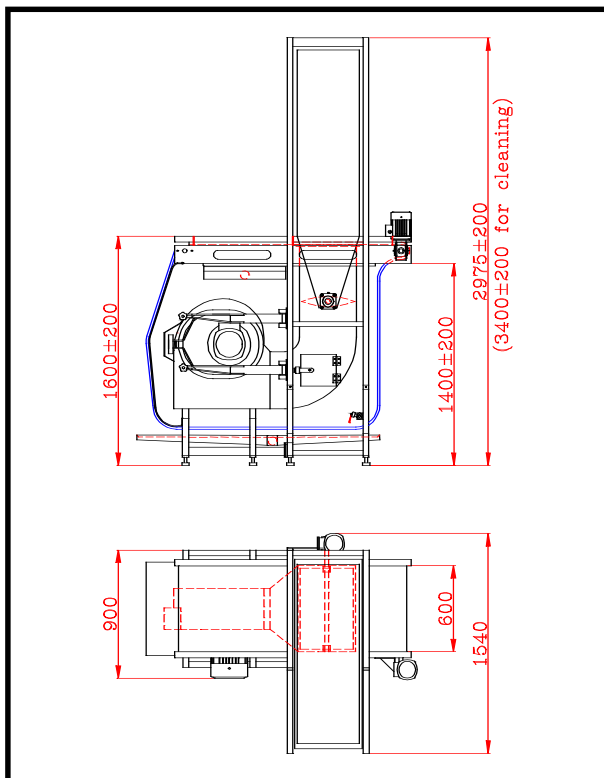
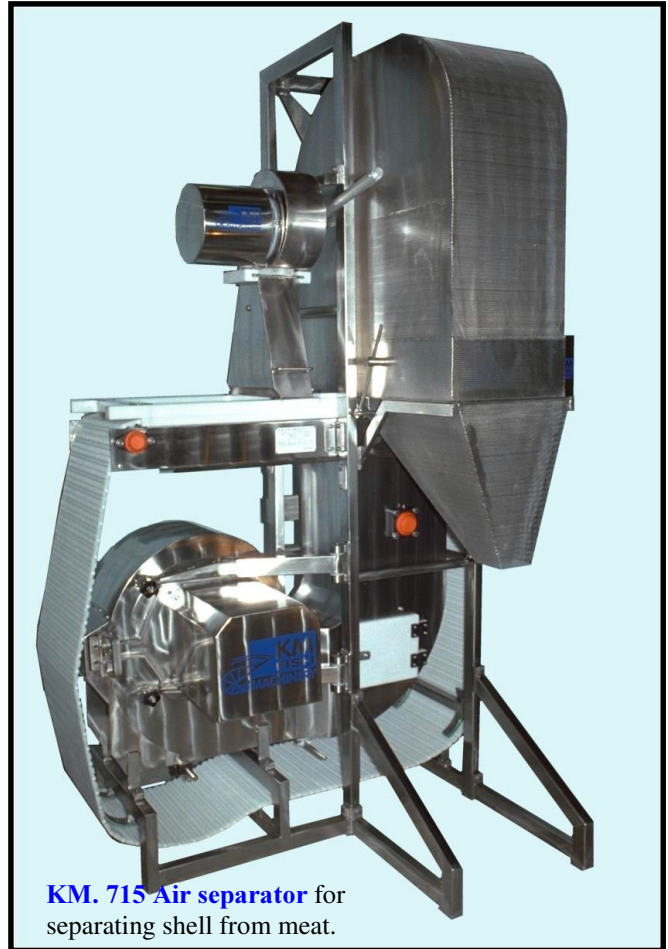
A perforated conveyor belt leads the shrimp meat and shells over a pulsating air stream, the air stream separating the meat from the shells.

The perforated conveyor belt is continually washed.

The belt, air pulsator, blower, and flow speed can all be individually adjusted to give optimal separation of shell and meat.

Cleaning friendly design:

- Shell tower can be opened/closed, Pneumatically or by water pressure.
- Free access to blower compartment (not possible if motor is running due to safety lock)



Technical specifications:

Capacity: Up to 1275 Kilo/hour, depending on the feeding system and the % of shell parts.

Power: 6,6 kW.

Pneumatic: Only for tilting hood.

Water: 15 L/min.

Weight: 450 kg.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

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AIR SEPARATOR KM. 725

KM. 725 Air Separator ensures efficient separation of the shell from the shrimp meat, thus reducing after peeling.

A perforated conveyor belt leads the shrimp meat and shells over a pulsating air stream, the air stream separating the meat from the shells.

The perforated conveyor belt is continually washed.

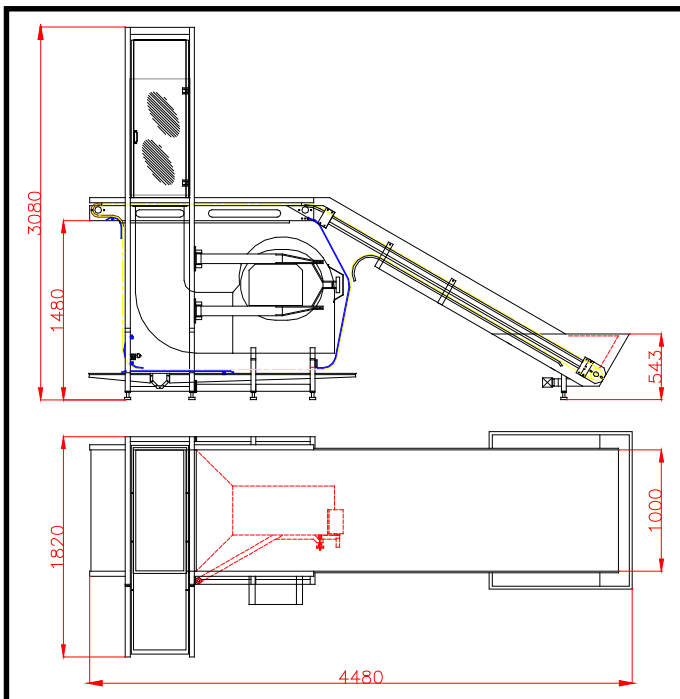
The belt, air pulsator, blower, and flow speed can all be individually adjusted to give optimal separation of shell and meat.

Cleaning friendly design:

- Shell tower can be opened/closed, Pneumatically or by water pressure.
- Free access to blower compartment (not possible if motor is running due to safety lock)



KM. 725 Air separator for separating shell from meat.



Technical specifications:

Capacity: Up to 2000 Kilo/hour, depending on the feeding system and the % of shell parts.

Power: 12,1 kW.

Pneumatic: Only for tilting hood.

Water: 15 L/min.

Weight: 750 kg.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

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BITS SEPARATOR

KM. 730

The **KM. 730 Bits separator** is specially designed for use in land-based shrimp peeling factories.

Optimal drainage, transport, equalisation and removal of bits and small parts such as bone meat and shell parts.

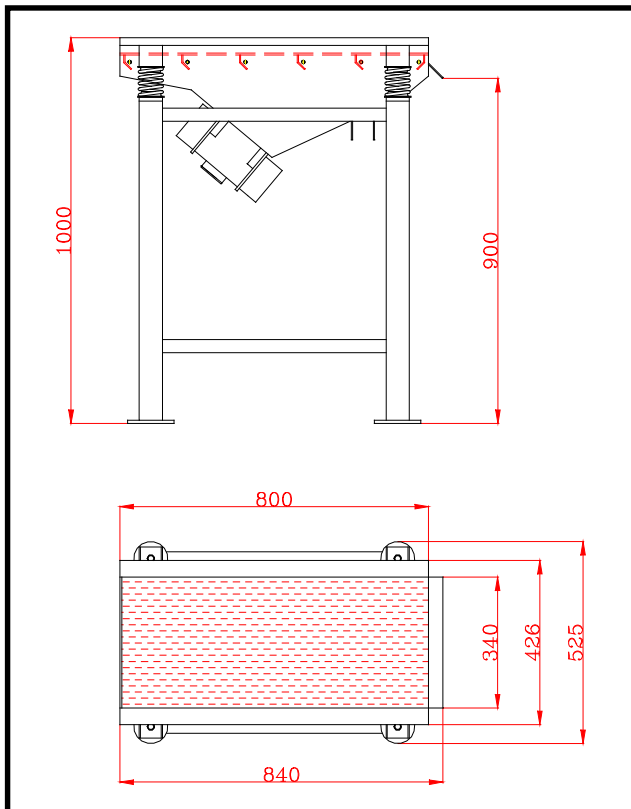
Manufactured in polished stainless steel and F.D.A. approved materials.

Open construction makes the cleaning process easier and more efficient.

Sturdy construction consisting of few wearing parts. Thus very low operating costs.



KM. 730 Bits separator for transport and drainage.



Technical data:

Capacity: Up to 800 kilos/hour, depending on the feeding system.

Motors: Electricity: 0,5 kW.

Weight: 200 kg.

Material: Manufactured in polished stainless steel and F.D.A. approved materials.

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AFTER FREEZER KM. 905

The **KM. 905 After freezer** ensures an efficient and gentle after freezing of the peeled glazed shrimp. This means better quality of the final product.

Adjustable run-through time.

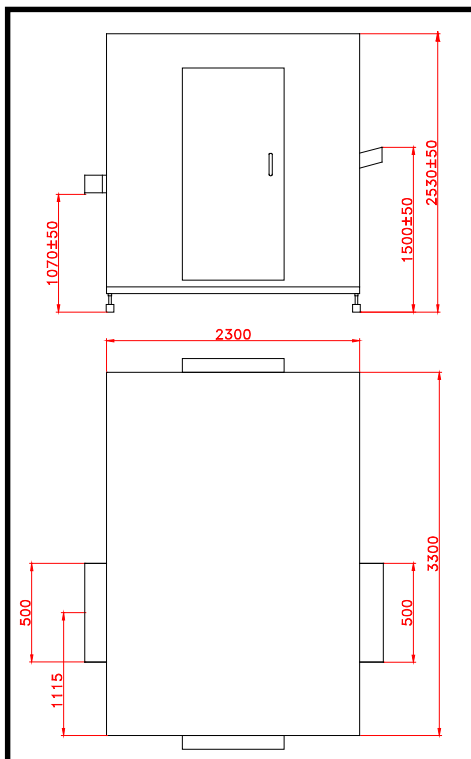
Cabinet manufactured in 125 mm. polyurethane elements, interior covered with stainless steel plate and exterior covered with white plastic. Frame made of stainless steel. Equipment made of stainless steel and food approved materials.



KM. 905 After freezer for freezing peeled shrimp after glazing.

Open construction makes the cleaning process easier and more efficient.

Sturdy construction and few wearing parts.
Thus very low operating costs.



The Product line of **K.M. Fish Machinery A/S** includes:

Thawing systems
Brine mixing systems
Grading machines
Shrimp cookers/coolers
Chemical treatment systems
Air separators
Vibration feeders
Freezing equipment
Glazing machines
Weighing and packing equipment
Conveyors
Shrimp peeling equipment

Technical Description:

Capacity: 500 kilos/hour.
Temperature: In -5°C.; out -20°C.
Power: 3x380V/50Hz. 6,0 kW.
Refrigeration: 18,000 Kcal/hour.
Evaporation temp.: -40°C
Water: Approx. 250 Ltr.

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Specifications are subject to changes without notice.

AFTER FREEZER KM. 910

The **KM. 910 After freezer** ensures an efficient and gentle after freezing of the peeled glazed shrimp. This means better quality of the final product.

Possibility of adjusting run-through time.

Cabinet manufactured in 125 mm. polyurethane elements, interior covered with stainless steel plate and exterior covered with white plastic.

Open construction makes the cleaning process easier and more efficient.

Sturdy construction and few wearing parts.

Minimum of maintenance and low operating costs.



Technical data:

Capacity: Up to 1000 kilos/hour, depending on the feeding system.

Temperature: Inlet -5°.; Outlet -20°.

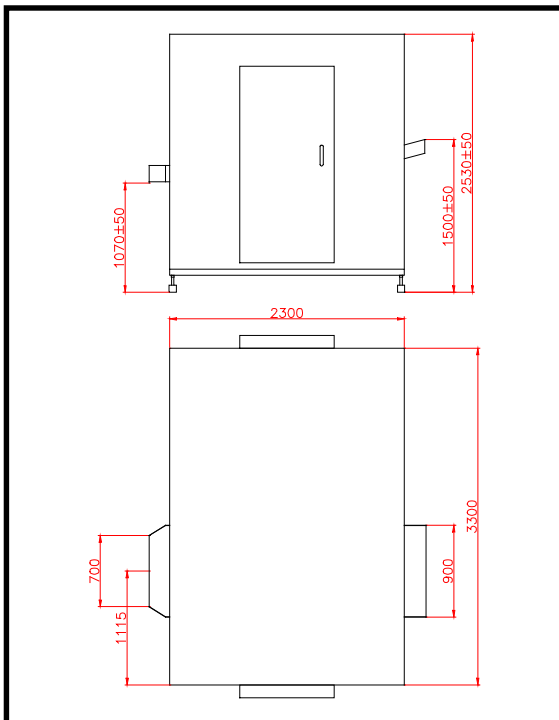
Power: 3x380V/50Hz.; 7,5 kW.

Refrigeration: 30.000 Kcal/hour.

Evaporation: -40°C

Water: Approx. 250 Ltr.

Material: Manufactured in polished stainless steel and F.D.A. approved materials.



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AFTER FREEZER KM. 915

The **KM. 915 After freezer** ensures an efficient and gentle after freezing of the peeled glazed shrimp. This means better quality of the final product.

Possibility of adjusting run-through time.

Cabinet manufactured in 125 mm. polyurethane elements, interior covered with stainless steel plate and exterior covered with white plastic.

Open construction makes the cleaning process easier and more efficient.

Sturdy construction and few wearing parts.

Minimum of maintenance and low operating costs.



KM. 915 After freezer for freezing peeled shrimp after glazing.

Technical data:

Capacity: Up to 1500 kilos/hour, depending on the feeding system.

Temperature: Inlet -5°.; Outlet -20°.

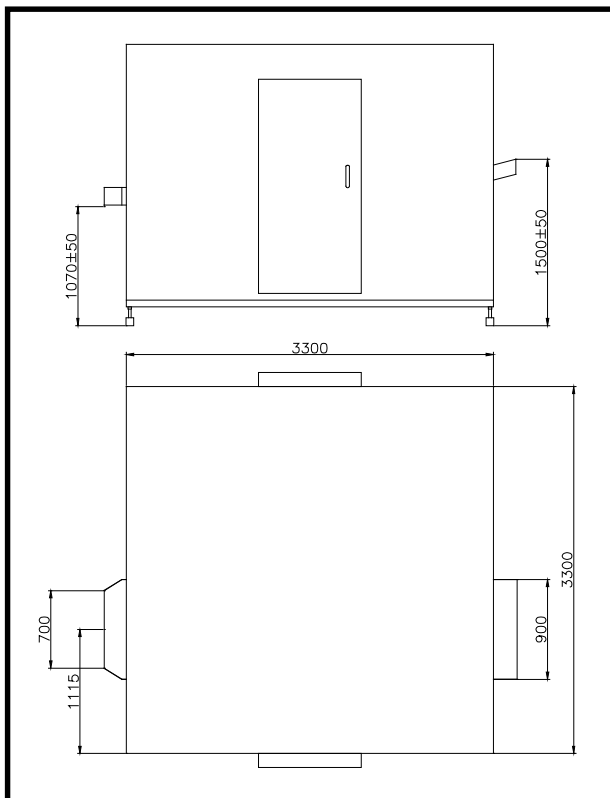
Power: 3x380V/50Hz.; 7,5 kW.

Refrigeration: 45.000 Kcal/hour.

Evaporation: -40°C

Water: Approx. 400 Ltr.

Material: Manufactured in polished stainless steel and F.D.A. approved materials.



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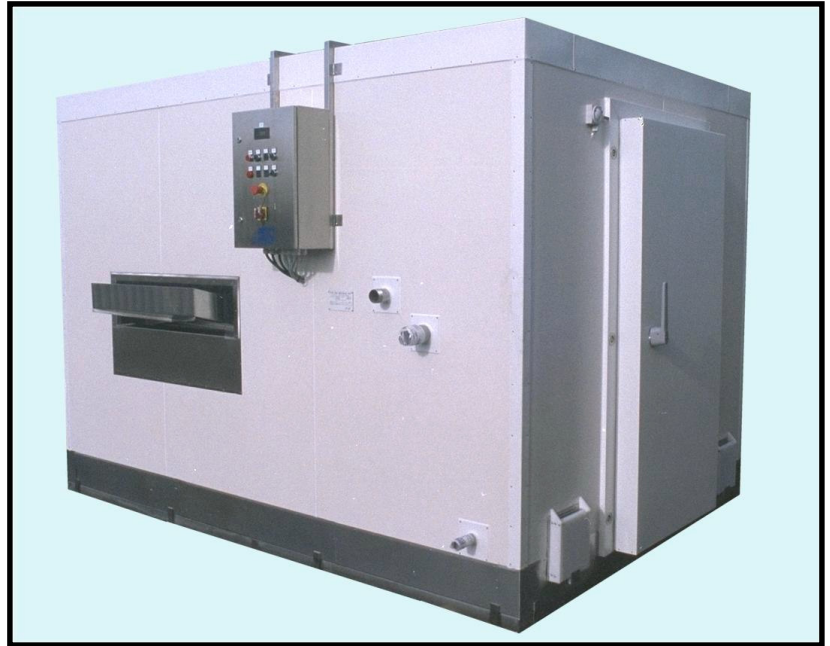
AFTER FREEZER KM. 920

The **KM. 920 After freezer** ensures an efficient and gentle after freezing of the peeled glazed shrimp. This means better quality of the final product.

Possibility of adjusting run-through time.

Cabinet manufactured in 125 mm. polyurethane elements, interior covered with stainless steel plate and exterior covered with white plastic.

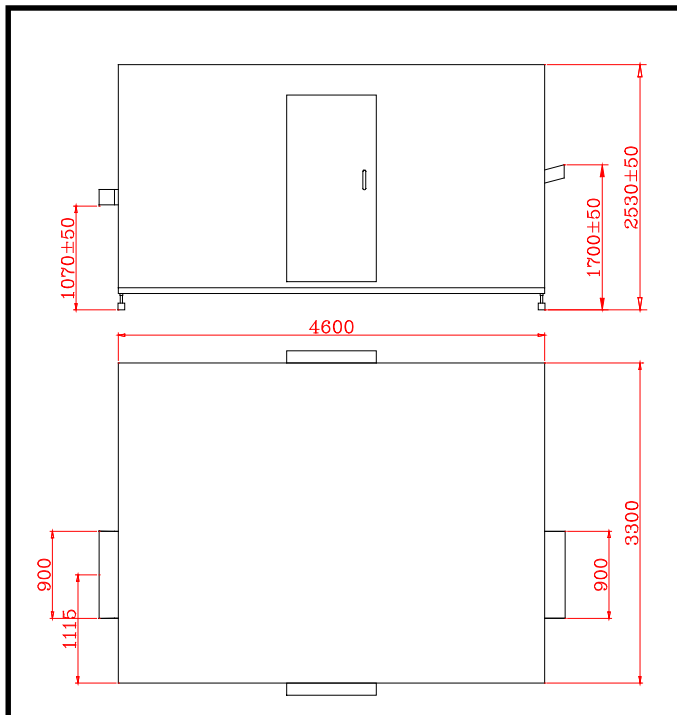
Open construction makes the cleaning process easier and more efficient.



KM. 920 After freezer for freezing peeled shrimp after glazing.

Sturdy construction and few wearing parts.

Minimum of maintenance and low operating costs



Technical data:

Capacity: Up to 2000 kilos/hour, depending on the feeding system.

Temperature: Inlet -5°.; Outlet -20°.

Power: 3x380V/50Hz.; 7,5 kW.

Refrigeration: 60.000 Kcal/hour.

Evaporation: -40°C

Water: Approx. 500 Ltr.

Material: Manufactured in polished stainless steel and F.D.A. approved materials.

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SHRIMP GRADING MACHINE

KM. 1000

KM. 1000 Shrimp Grading Machine is a compact machine with two grading beds.

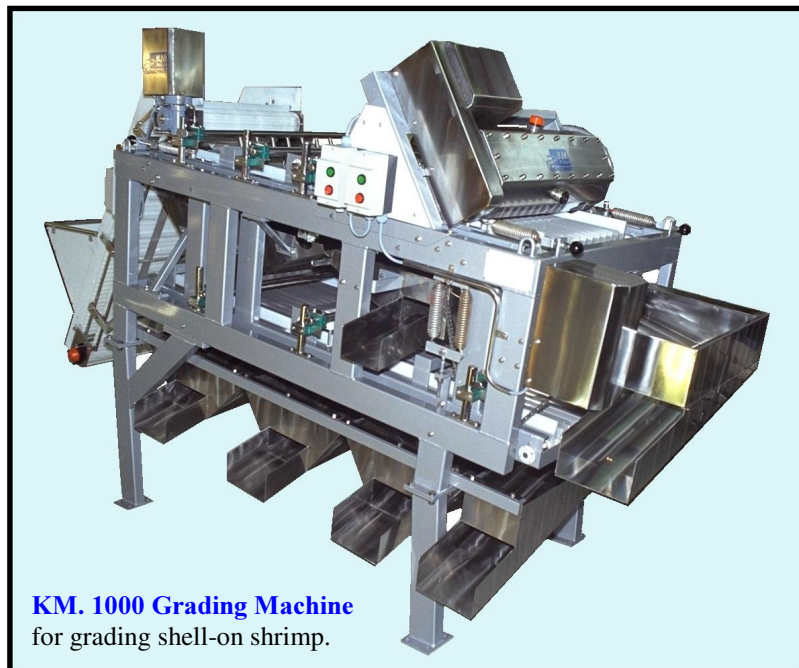
KM. 1000 is designed for the grading of warm water shrimp.

KM. 1000 grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling of the shrimp.

KM. 1000 is as standard supplied with quick adjusting system.

KM. 1000 is used on land as well as on board the shrimp trawlers.

Minimum of maintenance and low operating costs.



Technical data:

Capacity: Up to 1000 kilos/hour, depending on the feeding system and number of grades.

Grades: Up to 6 different grades.

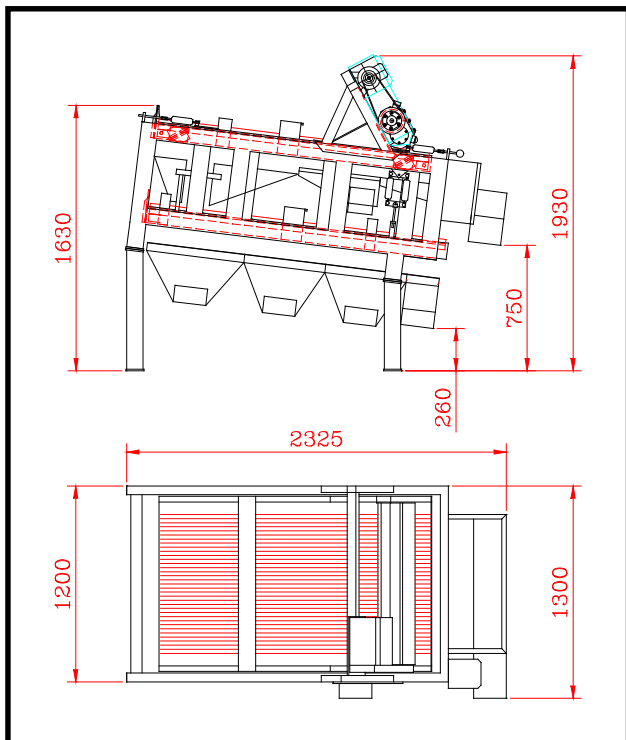
Motors: Electricity: 1,0 kW.
or: Hydraulic: 20 l/min. at 70 bar

Water: 2 pcs. of 1½" connections.
Max. 20 m³ at 3.5 bar.
Normally 10 - 16 m³ at 3.5 bar.

Weight: 740 kg. (excl. infeeders)

Material: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ Infeeder.



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SHRIMP GRADING MACHINE

KM. 1010

KM. 1010 Shrimp Grading Machine is a compact machine with two grading beds.

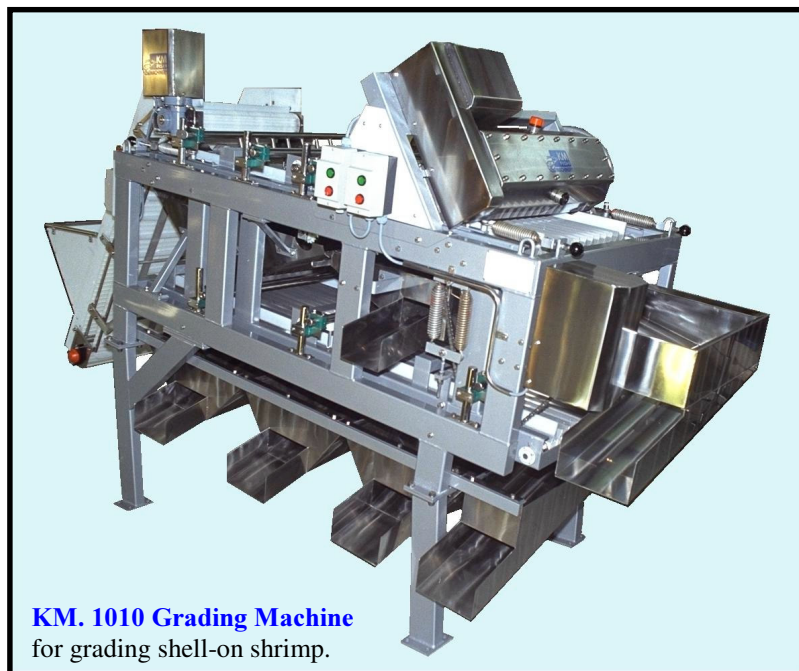
KM. 1010 is designed for the grading of warm water shrimp.

KM. 1010 grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling of the shrimp.

KM. 1010 is as standard supplied with quick adjusting system.

KM. 1010 is used world-wide on board the shrimp trawlers fishing warm water shrimp.

Minimum of maintenance and low operating costs.



Technical data:

Capacity: Up to 800 kilos/hour, depending on the feeding system.

Grades: Up to 6 different grades.

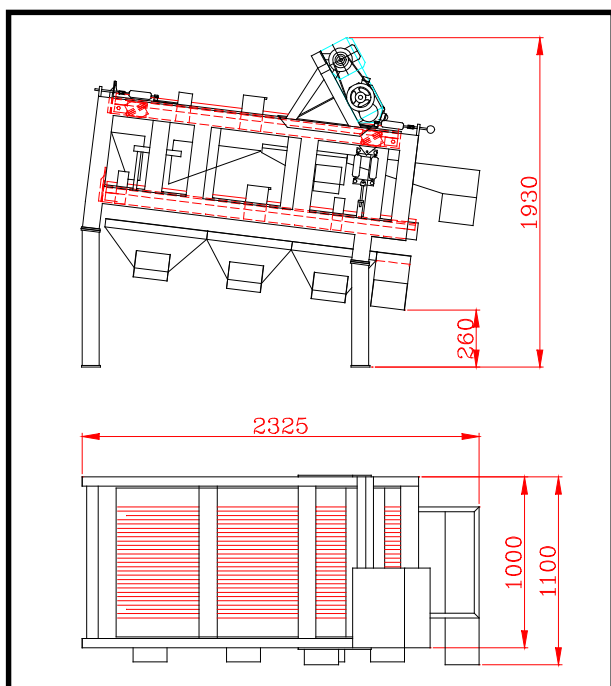
Motors: Electricity: 1,0 kW.
or: Hydraulic: 20 l/min. at 70 bar

Water: 2 pcs. of 1½" connections.
Max. 20 m³ at 3.5 bar.
Normally 10 - 16 m³ at 3.5 bar.

Weight: 700 kg. (excl. infeder)

Material: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ Infeeder.
♦ Conveyors from outlet.



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SHRIMP GRADING MACHINE

KM. 1020

KM. 1020 Shrimp Grading Machine is a compact machine with two grading beds.

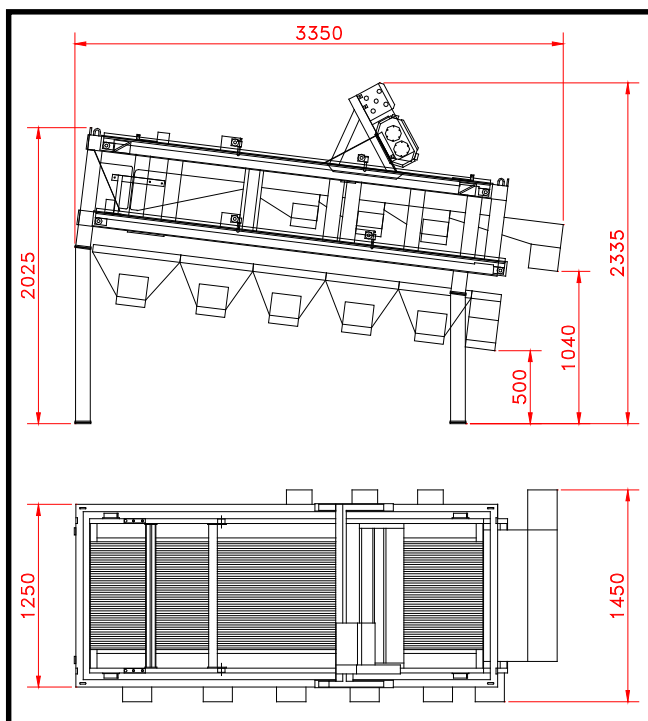
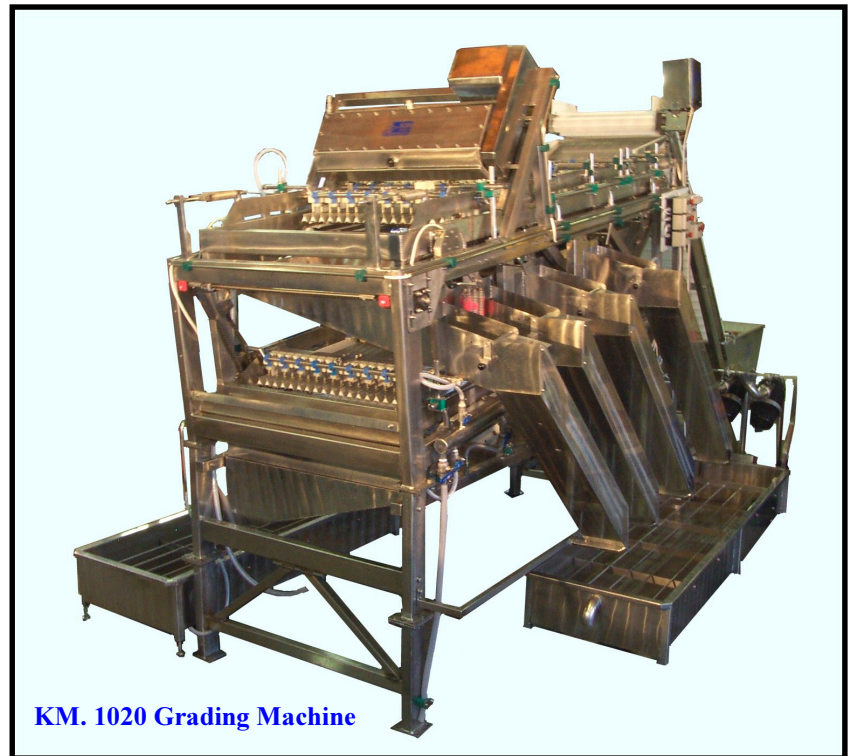
KM. 1020 is designed for the grading of warm water shrimp. HOSO and HLISO

KM. 1020 grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling of the shrimp.

KM. 1020 is as standard supplied with quick adjusting system.

KM. 1020 is used on land-installations.

Minimum of maintenance and low operating costs.



Technical data:

Capacity:	Up to 1500 kilos/hour, depending on the feeding system and number of grades.
Grades:	Up to 10 different grades.
Motors:	Electricity: 1,5 kW.
Water:	2 pcs. of 2" connections. with water recycling.system. approx. 3m ³ per hour.
Weight:	1100 kg. (excl. infeder)
Material:	Manufactured in polished stainless steel and F.D.A. approved materials.
Extras:	<ul style="list-style-type: none"> ◆ Infeder. ◆ Water recycling system.

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SHRIMP GRADING MACHINE

KM. 1108

KM. 1108 Shrimp grading machine is specially designed for use on board fishing vessels.

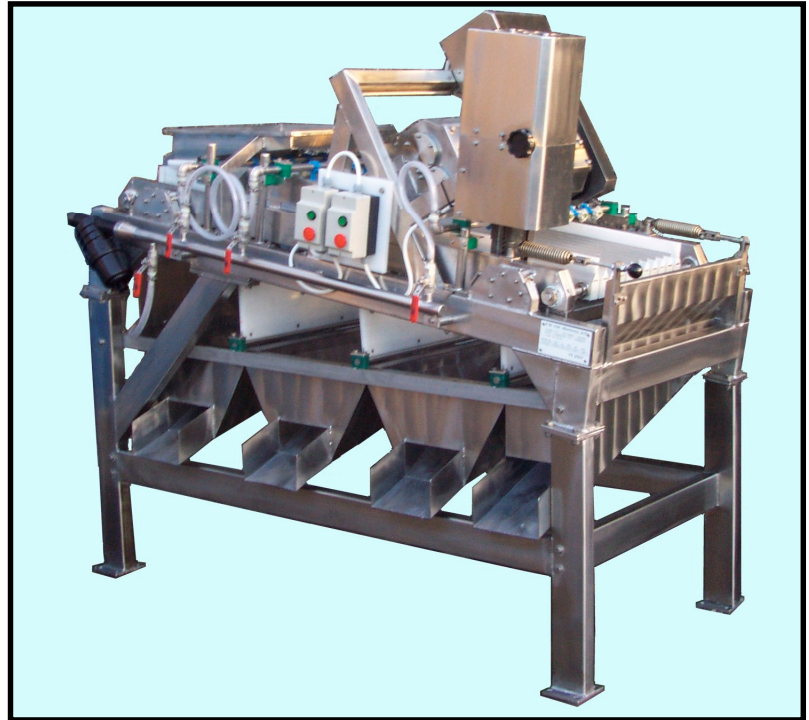
KM. 1108 is designed for grading fresh caught shrimp and prawns.

KM. 1108 grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator ensures a gentle handling of the shrimp.

KM. 1108 is as standard supplied with quick adjusting system.

KM. 1108 requires a minimum of maintenance and thus low operating costs.

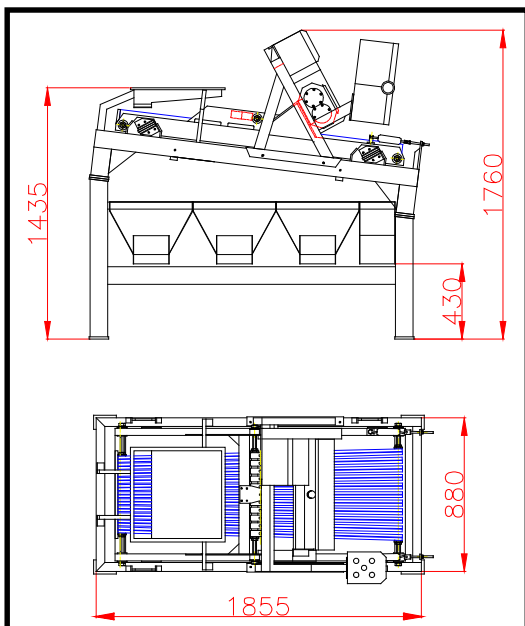
Mounted with buffer boxes or distribution chutes for conveyor, depending on the client's requirements.



KM. 1108 Grading Machine for grading raw shell-on shrimp.

Technical data:

Capacity:	Up to 500 kilos/hour, depending on the feeding system.
Grades:	Up to 4 different grades.
Motors:	Electricity: 1,0 kW.
Water:	1 pcs. of 1½" connections. Max. 8,5 m ³ at 3,5 bar. Normally 6m ³ at 2,5 bar.
Weight:	500 kg. (excl. infeder)
Material:	Manufactured in polished stainless steel and food approved materials.



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SHRIMP GRADING MACHINE

KM. 1110

KM. 1110 Shrimp grading machine is specially designed for use on board fishing vessels.

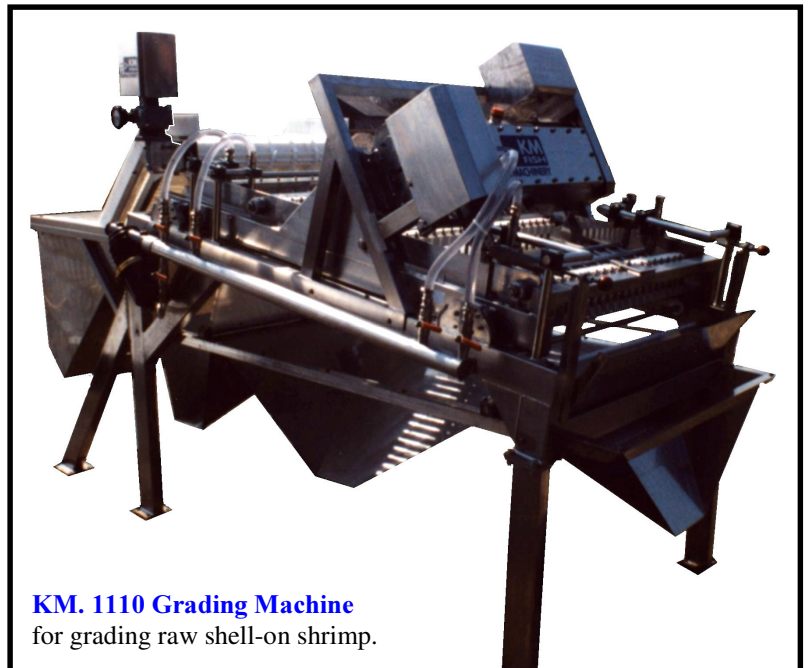
KM.1110 is designed for grading fresh caught shrimp and prawns.

KM. 1110 grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator ensures a gentle handling of the shrimp.

KM. 1110 is as standard supplied with quick adjusting system.

KM. 1110 requires a minimum of maintenance and thus low operating costs.

Mounted with buffer boxes or distribution chutes for conveyor, depending on the client's requirements.



Technical data:

Capacity: Up to 1000 kilos/hour, depending on the feeding system.

Grades: Up to 4 different grades.

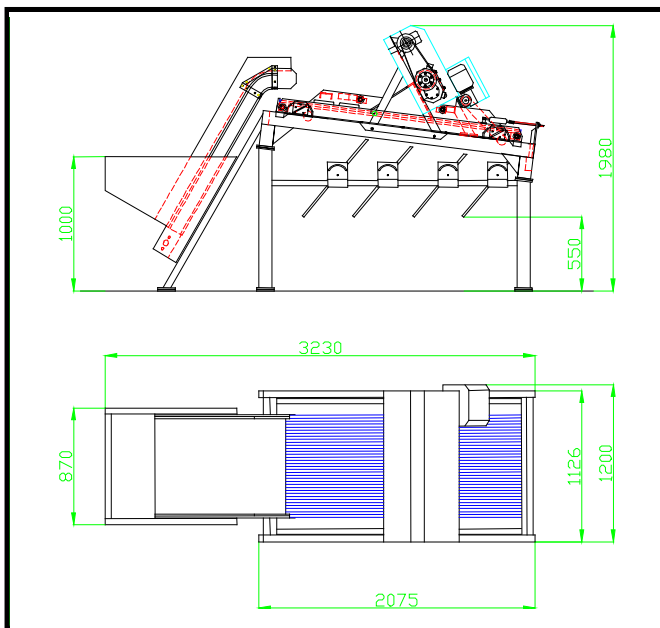
Motors: Electricity: 1,0 kW.
or: Hydraulic: 20 l/min. at 70 bar

Water: 1 pcs. of 1½" connections.
Max. 15 m³ at 2,5 bar.
Normally 8 - 12 m³ at 2,5 bar.

Weight: 500 kg. (excl. infeed)

Material: Manufactured in polished stainless steel and food approved materials.

Extras: ♦ Infeeder.
♦ Take-away conveyor.



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SHRIMP GRADING MACHINE

KM. 1115

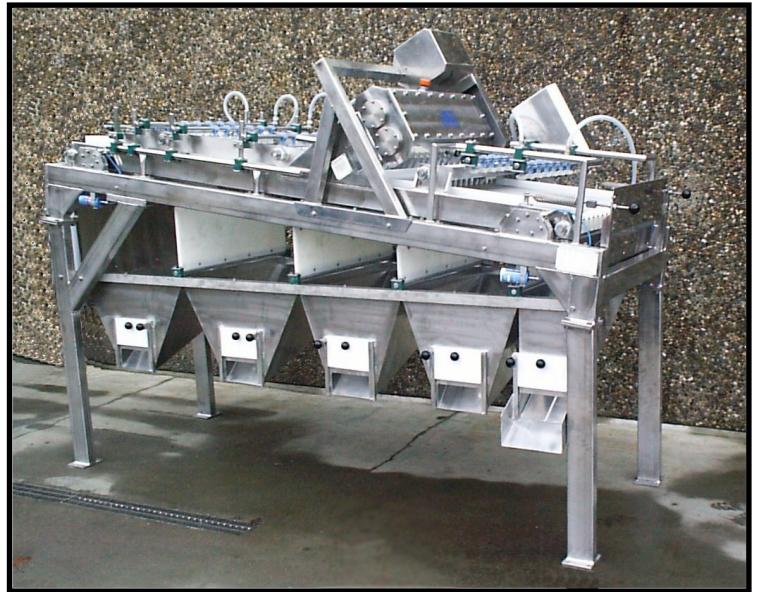
The **KM. 1115 Shrimp grading machine** has been specially designed for use on board shrimp vessels.

The **KM. 1115** grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting

KM. 1115 is as standard delivered with the quick adjusting system.

Can be delivered with or without boxes and dividers depending on the clients requirements.

We recommend that **KM. 1115** is delivered with a KM. Infeeder for optimal capacity and sorting accuracy.



KM. 1115 Grading Machine for grading shell-on shrimp.

Technical specifications:

Capacity: Up to 1000 kilo/hour, depending on the feeding system

Grades: Up to 5 different grades.

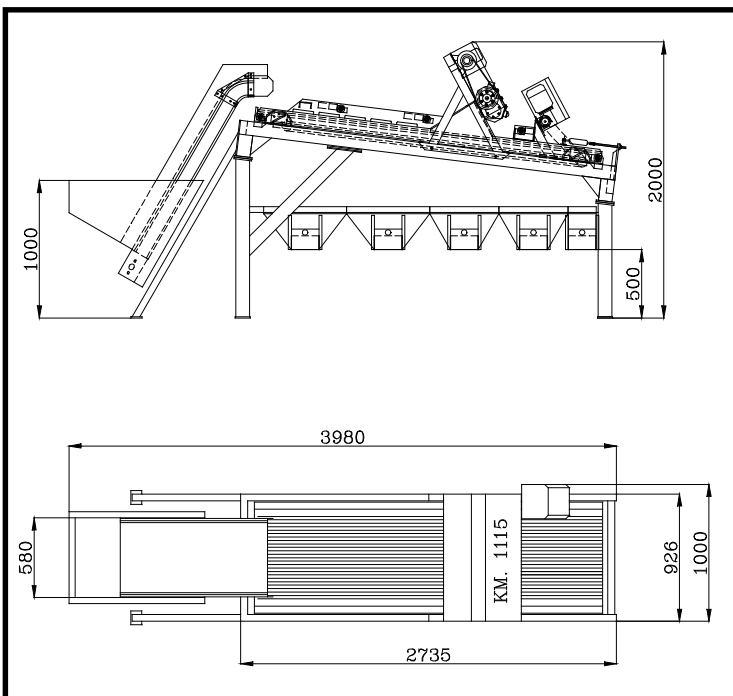
Power: Electricity: 1,0 kW.
Hydraulic: 20 l./min. at 70 bar.

Water: 1 pcs. 2" connection
Consume: Max. 30 m³ at 3.5 bar.
Normal 10-15 m³ at 3.5 bar.

Weight: 750 kg. excl. infeeder.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ Infeeder.
♦ Conveyors from outlet.



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SHRIMP GRADING MACHINE

KM. 1118

KM. 1118 Shrimp grading machine is specially designed for use on board fishing vessels.

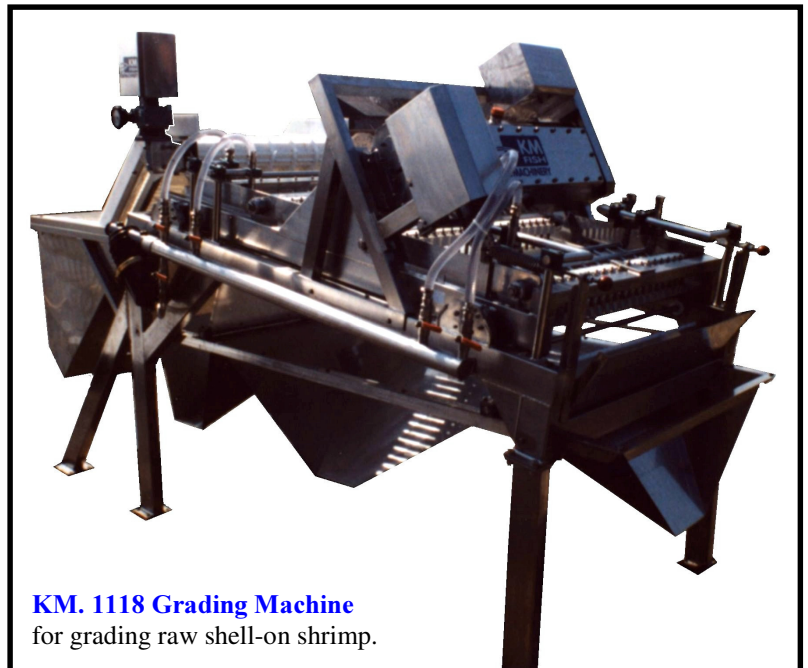
KM.1118 is designed for grading fresh caught shrimp and prawns.

KM. 1118 grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator ensures a gentle handling of the shrimp.

KM. 1118 is as standard supplied with quick adjusting system.

KM. 1118 requires a minimum of maintenance and thus low operating costs.

Mounted with buffer boxes or distribution chutes for conveyor, depending on the client's requirements.



Technical data:

Capacity: Up to 1400 kilos/hour, depending on the feeding system.

Grades: Up to 4 different grades.

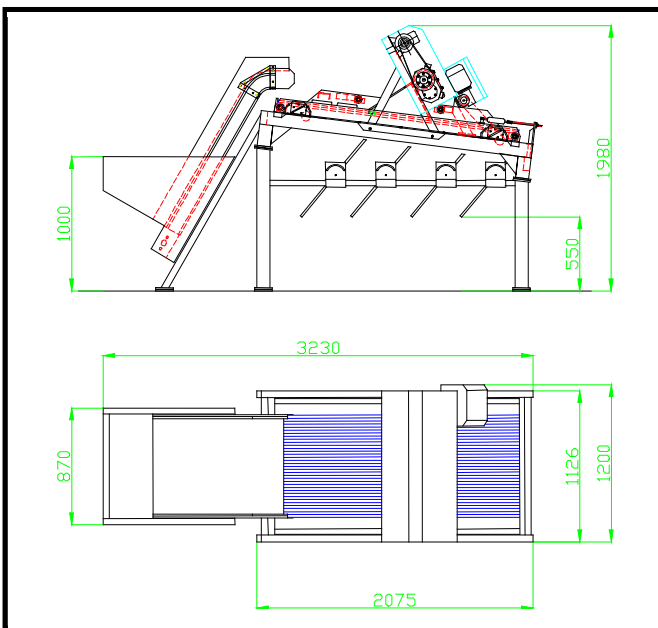
Motors: Electricity: 1,0 kW.
or: Hydraulic: 20 l/min. at 70 bar

Water: 1 pcs. of 1½" connections.
Max. 15 m³ at 2,5 bar.
Normally 8 - 12 m³ at 2,5 bar.

Weight: 500 kg. (excl. infeed)

Material: Manufactured in polished stainless steel and food approved materials.

Extras: ♦ Infeeder.
♦ Take-away conveyor.



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SHRIMP GRADING MACHINE

KM. 1120

The **KM. 1120 Shrimp grading machine** has been specially designed for grading shrimp before they are stored for maturing and peeling.

The **KM. 1120** grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting.

KM. 1120 is usually delivered as part of a raw material system E.g.

- ◆ Thawing unit.
- ◆ Stone separator.
- ◆ Infeeder.
- ◆ Brine system.

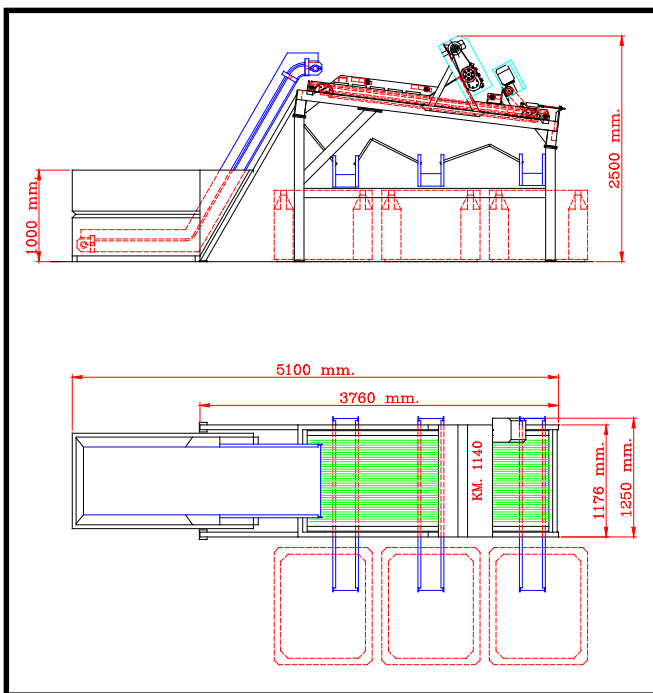
Proper sorting of the raw material by a **KM. 1120** can help increase yield in the following peeling process.



KM. 1120 Grading Machine for grading raw shrimp before being stored for maturing.

Technical specifications:

- Capacity: Up to 2000 kilo/hour, depending on the feeding system
- Grades: Up to 3 different grades.
- Power: 1,0 kW. + Conveyors
- Water: 1 pcs. 1½" connection
- Consume.: Max. 15m³ at 3.5 bar.
Normal 8-11m³ at 3.5 bar.
- Weight: 750 kg.
- Materials: Manufactured in polished stainless steel and F.D.A. approved materials.
- Extras: ◆ Infeeder.
◆ Conveyors from outlet.



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SHRIMP GRADING MACHINE

KM. 1121

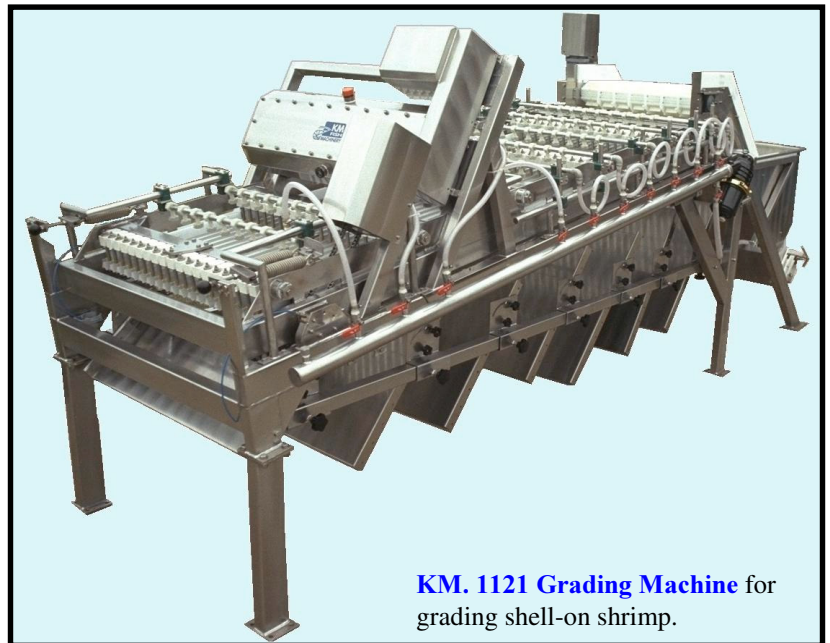
The **KM. 1121 Shrimp grading machine** has been specially designed for use on board shrimp vessels.

The **KM. 1121** grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting

KM. 1121 is as standard delivered with the quick adjusting system.

Can be delivered with or without boxes and dividers depending on the clients requirements.

We recommend that **KM. 1121** is delivered with a KM. Infeeder for optimal capacity and sorting accuracy.



Technical specifications:

Capacity: Up to 1400 kilo/hour, depending on the feeding system

Grades: Up to 5 different grades.

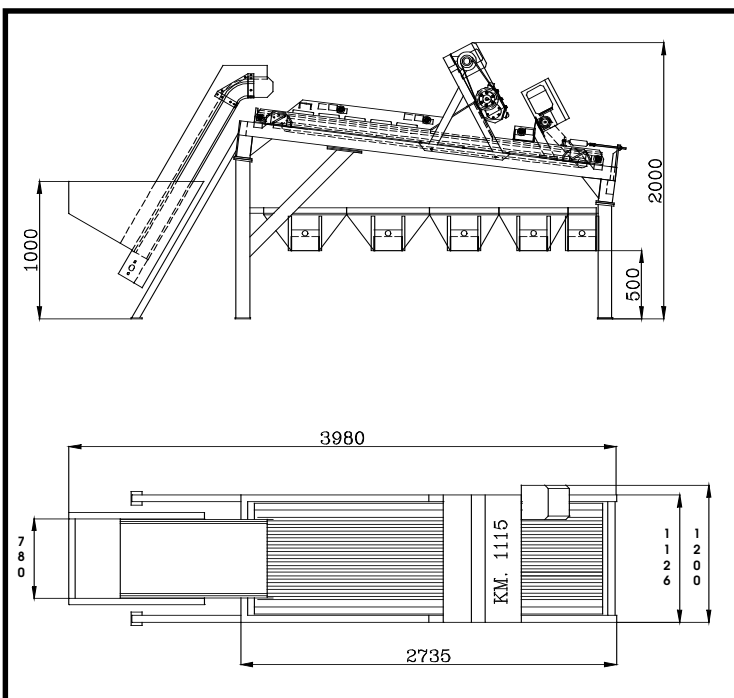
Power: Electricity: 1,0 kW.
Hydraulic: 20 l./min. at 70 bar.

Water: 1 pcs. 2" connection
Consume: Max. 30 m³ at 3.5 bar.
Normal 20-25 m³ at 3.5 bar.

Weight: 775 kg. excl. infeeder.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ Infeeder.
♦ Conveyors from outlet.



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SHRIMP GRADING MACHINE

KM. 1125

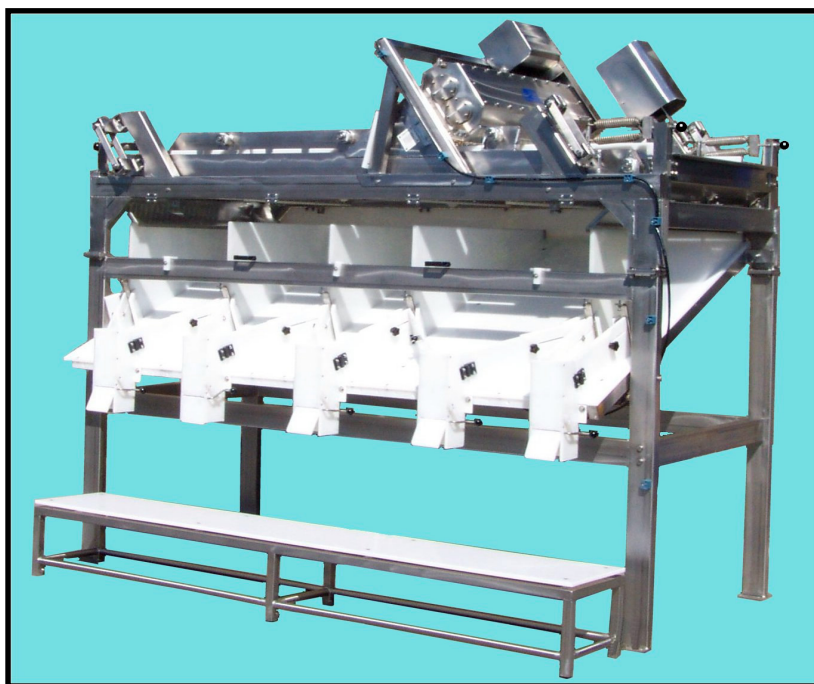
The **KM. 1125 Shrimp grading machine** has been specially designed for grading frozen peeled shrimp.

The **KM. 1125** grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting.

The vibrator of the **KM. 1125** is delivered with a noise dampening cover.

The **KM. 1125** is usually delivered as part of a finished product system e.g.:

- ◆ Infeeder
- ◆ Lump collection
- ◆ Packing system



KM. 1125 Shrimp grading machine for grading frozen shrimp in 5 different sizes.

Technical specifications:

Capacity: Up to 1000 kilo/hour, depending on the feeding system

Grades: Up to 5 different sizes.

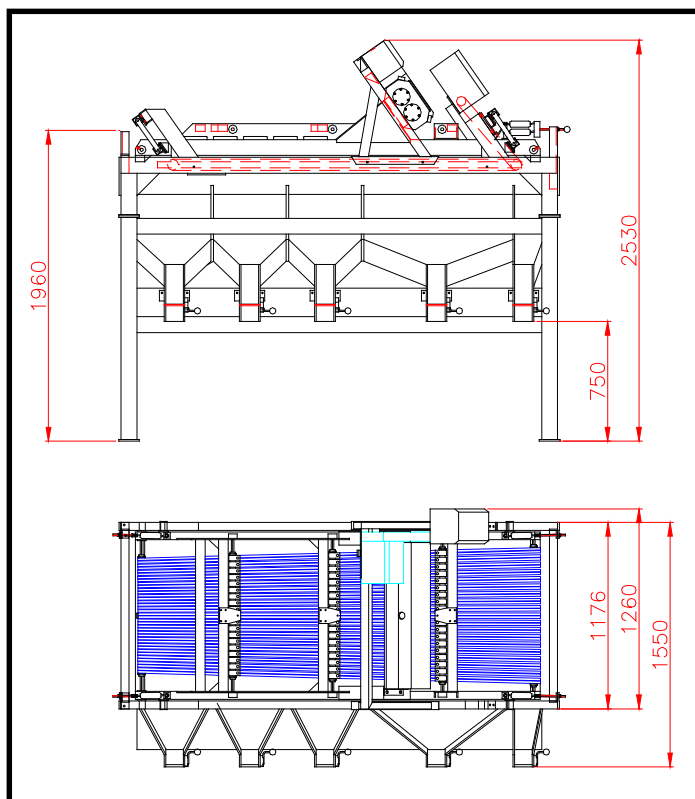
Power: 1,0 kW.

Noise level: Less than 71dB in empty condition.

Weight: 650 kg.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ◆ Infeeder.



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SHRIMP GRADING MACHINE

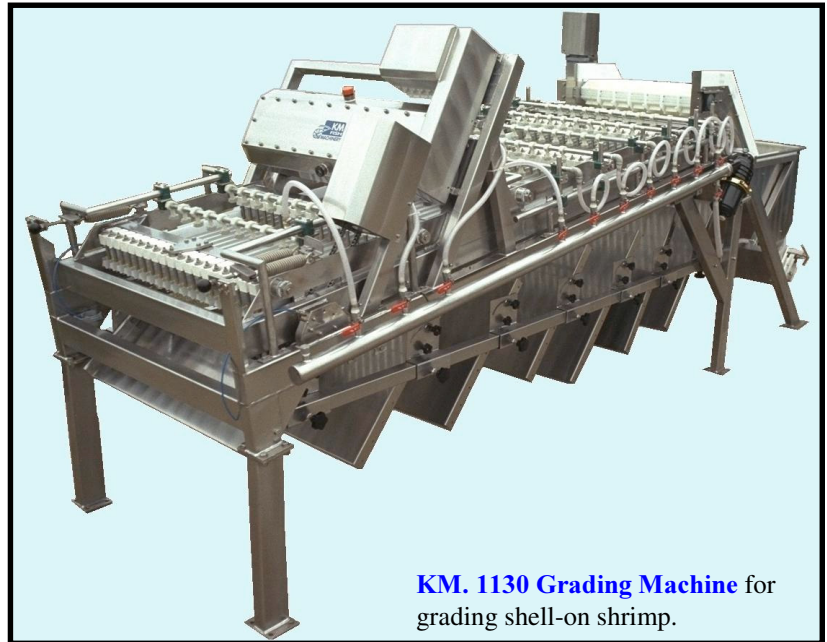
KM. 1130

The **KM. 1130** grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting

KM. 1130 is as standard delivered with the quick adjusting system.

Can be delivered with or without boxes and dividers depending on the clients requirements.

We recommend that **KM. 1130** is delivered with a KM. Infeeder for optimal capacity and sorting accuracy.



KM. 1130 Grading Machine for grading shell-on shrimp.

Technical specifications:

Capacity: Up to 1400 kilo/hour, depending on the feeding system

Grades: Up to 6 different grades.

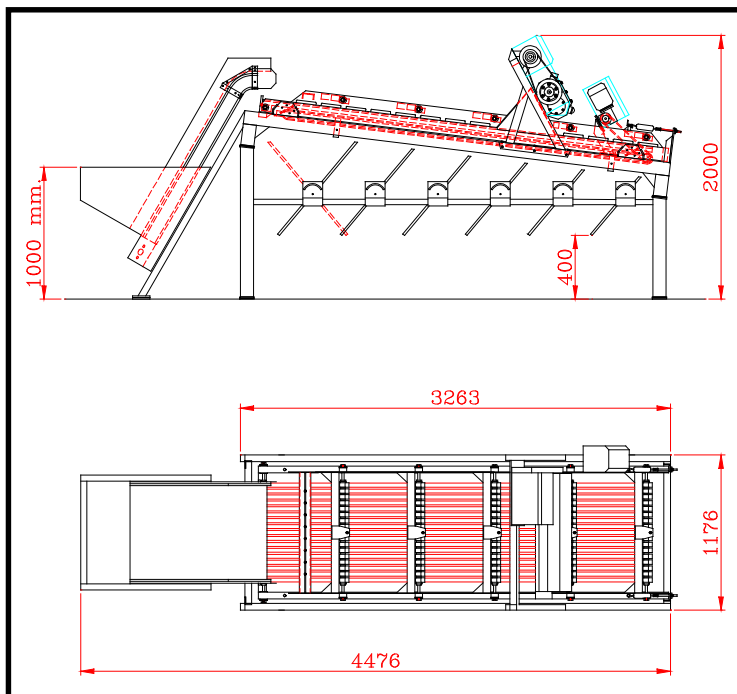
Power: Electricity: 1,0 kW.
Hydraulic: 20 l./min. at 70 bar.

Water: 1 pcs. 2" connection
Consume: Max. 30 m³ at 3.5 bar.
Normal 20-25 m³ at 3.5 bar.

Weight: 800 kg. excl. infeeder.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ Infeeder.
♦ Conveyors from outlet.



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SHRIMP GRADING MACHINE

KM. 1130

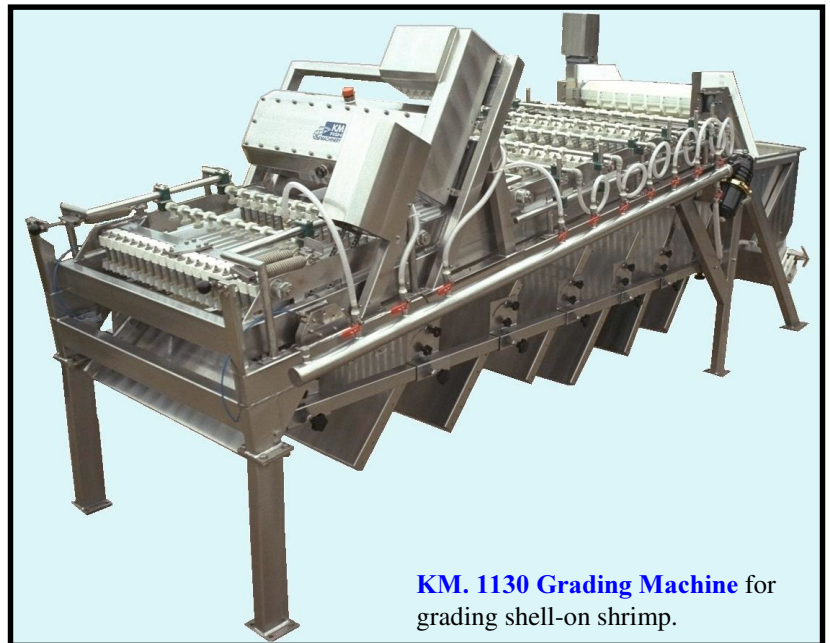
The **KM. 1130 Shrimp grading machine** has been specially designed for use on board shrimp vessels.

The **KM. 1130** grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting

KM. 1130 is as standard delivered with the quick adjusting system.

Can be delivered with or without boxes and dividers depending on the clients requirements.

We recommend that **KM. 1130** is delivered with a KM. Infeeder for optimal capacity and sorting accuracy.



KM. 1130 Grading Machine for grading shell-on shrimp.

Technical specifications:

Capacity: Up to 1400 kilo/hour, depending on the feeding system

Grades: Up to 6 different grades.

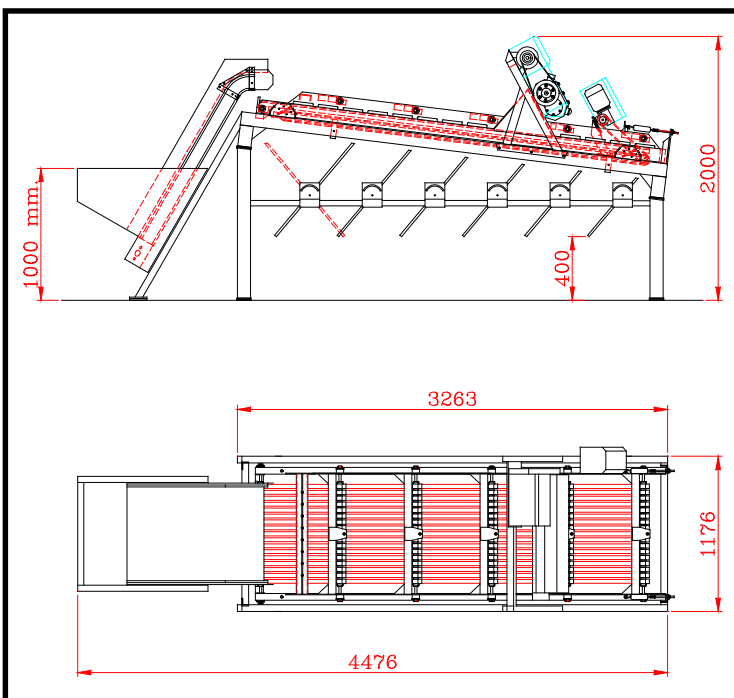
Power: Electricity: 1,0 kW.
Hydraulic: 20 l./min. at 70 bar.

Water: 1 pcs. 2" connection
Consume: Max. 30 m³ at 3.5 bar.
Normal 20-25 m³ at 3.5 bar.

Weight: 800 kg. excl. infeeder.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ Infeeder.
♦ Conveyors from outlet.



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SHRIMP GRADING MACHINE

KM. 1140

The **KM. 1140 Shrimp grading machine** has been specially designed for grading shrimp before they are stored for maturing and peeling.

The **KM. 1140** grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting.

KM. 1140 is usually delivered as part of a raw material system E.g.

- ◆ Thawing unit.
- ◆ Stone separator.
- ◆ Infeeder.
- ◆ Brine system.

Proper sorting of the raw material by a **KM. 1140** can help increase yield in the following peeling process.



KM. 1140 Grading Machine for grading raw shrimp before being stored for maturing.

Technical specifications:

Capacity: Up to 2400 kilo/hour, depending on the feeding system

Grades: Up to 3 different grades.

Power: 1,0 kW. + Conveyors

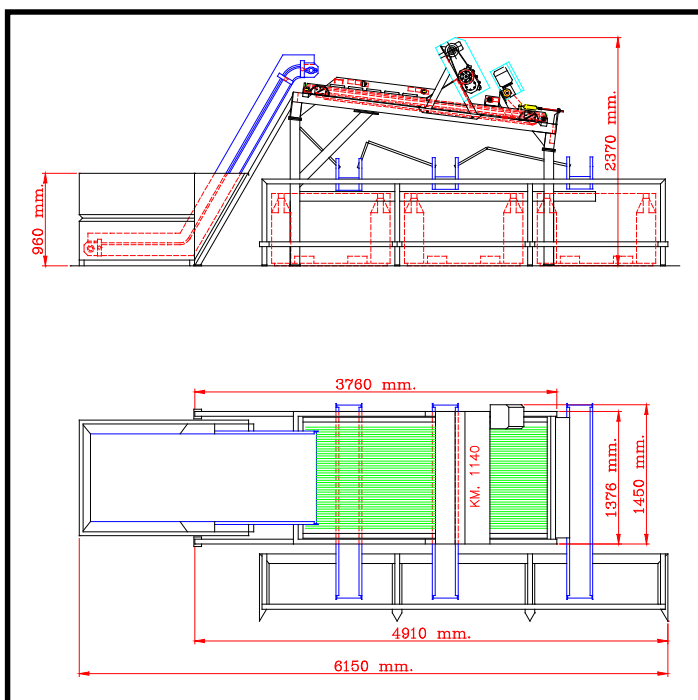
Water: 1 pcs. 1½" connection

Consume.: Max. 15m³ at 3.5 bar.
Normal 8-11m³ at 3.5 bar.

Weight: 850 kg.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ◆ Infeeder.
◆ Conveyors from outlet.



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Specifications are subject to changes without notice.

ROLLER GRADER KM. 1180

Patent Pending

KM. 1180 grading machine is a new KM roller grader which has been specially designed for grading raw, cooked or frozen HOSO/HLSO prawns.

KM. 1180 grades the shrimp by means of rolling bars mounted on rails with adjustable height. This ensures an easy and quick adjusting and thus a higher throughput and a very high accuracy.



KM. 1180 is delivered as a system incl.

- Infeeder.
- Roller grader
- Take away conveyors.
- Length of the grading system to be Changed depending on number of grades.

KM. 1180 Roller Grader for grading raw, cooked or frozen shrimp/prawns.

Technical specifications:

Capacity: Up to 2500 kilo/hour, depending on the feeding system

Grades: Up to 10 different grades.

Power: 1,5 kW. +

Conveyors 0,55 kW each

Water: 1 pcs. 1½" connection

Consume.: Nominal 3-5m³ at 3.5 bar.

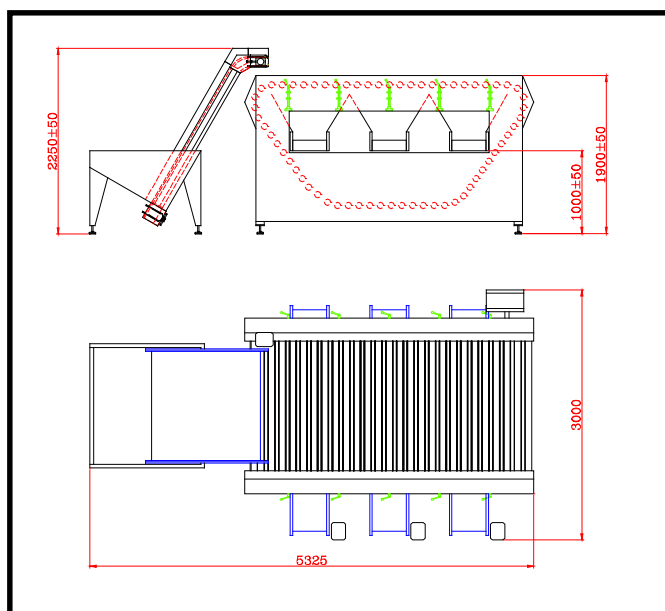
Only when used for fresh raw shrimp.

Weight: 1400 kg.

Depending on number of grades

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

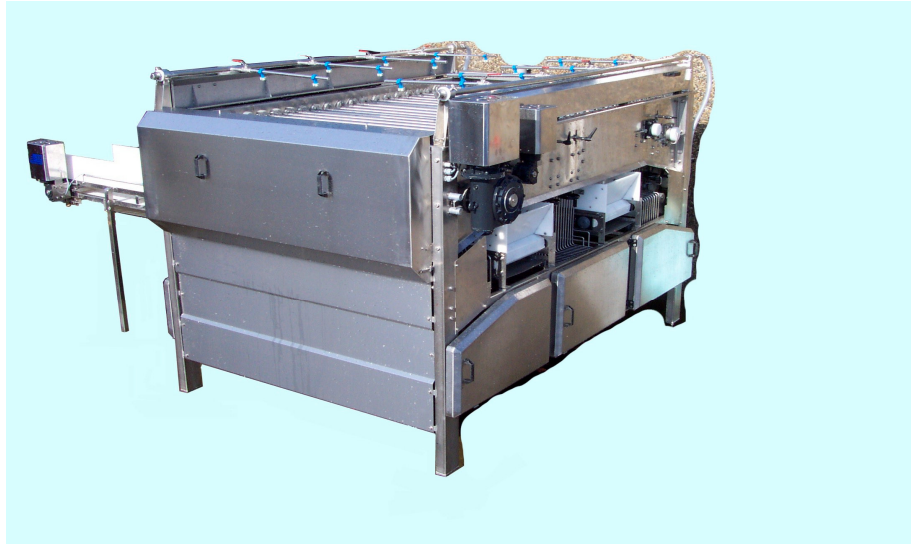
Specifications are subject to be changes without notice.



ROLLER GRADER KM. 1180

KM. 1180 Shrimp grading machine is a new roller grader which has been specially designed for grading shrimp before they are stored for maturing and peeling.

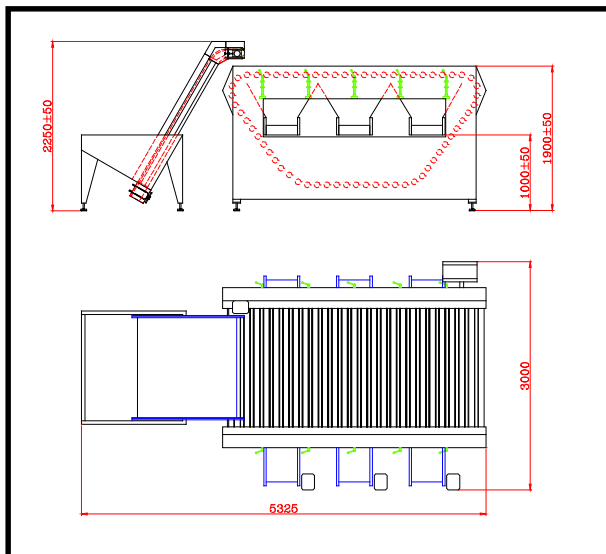
KM. 1180 grades the shrimp by means of rolling bars mounted on rails with adjustable height. This ensures an easy and quick adjusting and thus a higher throughput.



This product is covered by International Patents and Patent Pending PA 2001 01873

KM. 1180 is usually delivered as part of a raw material system E.g.

- ◆ Thawing unit.
- ◆ Infeeder.
- ◆ Brine system.



Technical specifications:

Capacity:	Up to 4000 kilo/hour, depending on the feeding system
Grades:	Up to 3 different grades.
Power:	1,0 kW. + Conveyors
Water:	1 pcs. 1½" connection
Consume.:	Nominal 3-5m ³ at 3.5 bar.
Weight:	1400 kg.
Materials:	Manufactured in polished stainless steel and F.D.A. approved materials.
Extras:	◆ Infeeder. ◆ Conveyors from outlet.

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THAWING UNIT KM. 1200

The **KM. 1200 Thawing Unit**
For thawing block frozen and IQF
shrimp.

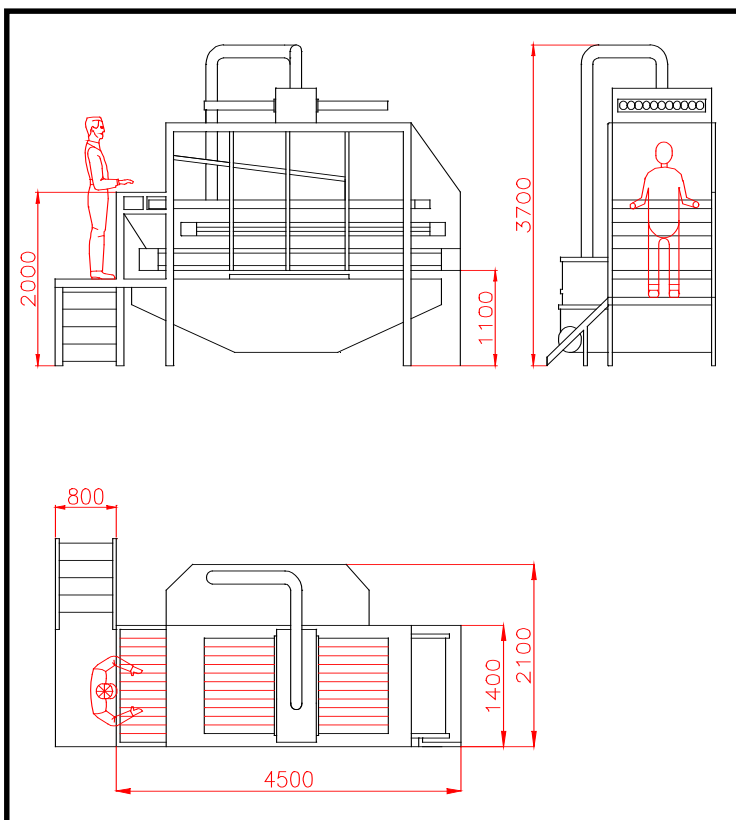
Thawing is done by using steam-
heated water that is recirculated.

Open construction makes the
cleaning process easier and more
efficient.

Sturdy construction consisting of few
wearing parts. Thus very low
operating costs.



KM. 1200 Thawing unit for thawing block frozen and IQF frozen shrimp before grading and maturing.



Technical data:

- Capacity: Up to 1500 kilos/hour.
- Block size: Max. 75 x550 mm. (W x H)
- Power: 12 kW.
- Water: 1800 L. at start + 10 L./min.
- Steam: 450 kilos/hour at 7 bar.
- Material: Manufactured in polished stainless steel and F.D.A. approved materials.
- Extras: ♦ working platform.
♦ Lifting table.

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changes without notice.

THAWING UNIT KM. 1210

The **KM. 1210 Thawing Unit** ensures that block frozen or IQF frozen shrimp are thawed in a gentle and efficient way before grading and storing for maturing and peeling.

Thawing is achieved by using recirculated steam heated water. This gives very low water consumption.

Open construction makes the cleaning process easier and more efficient.

Sturdy construction consisting of few wearing parts. Thus very low operating costs.

Minimum of maintenance and low operating costs.



KM. 1210 Thawing unit for thawing block frozen and IQF frozen shrimp before grading and maturing.

Technical data:

Capacity: Up to 4000 kilos/hour.

Block size: Max. 100 x 550 mm. (W x H)

Power: 12 kW.

Water: 4500 L. at start + 35 L./min.

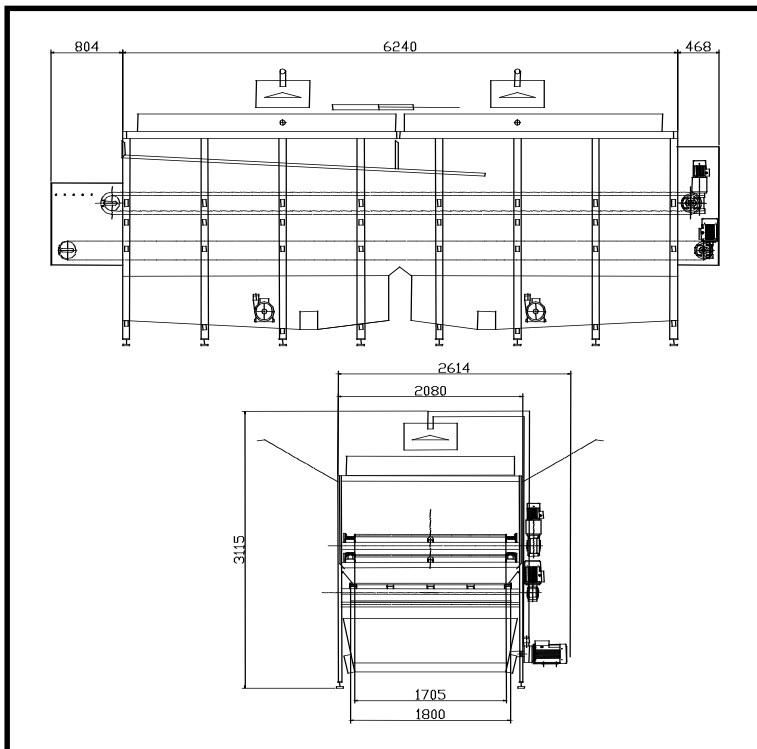
Steam: 900 kilos/hour at 7 bar.

Air: 1 – 2 m³ at 7 bar.

Material: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras:

- ◆ working platform.
- ◆ Lifting table/Tub tipper
- ◆ Inlet vat w. conveyor into machine
- ◆ Outlet lifting conveyor from machine

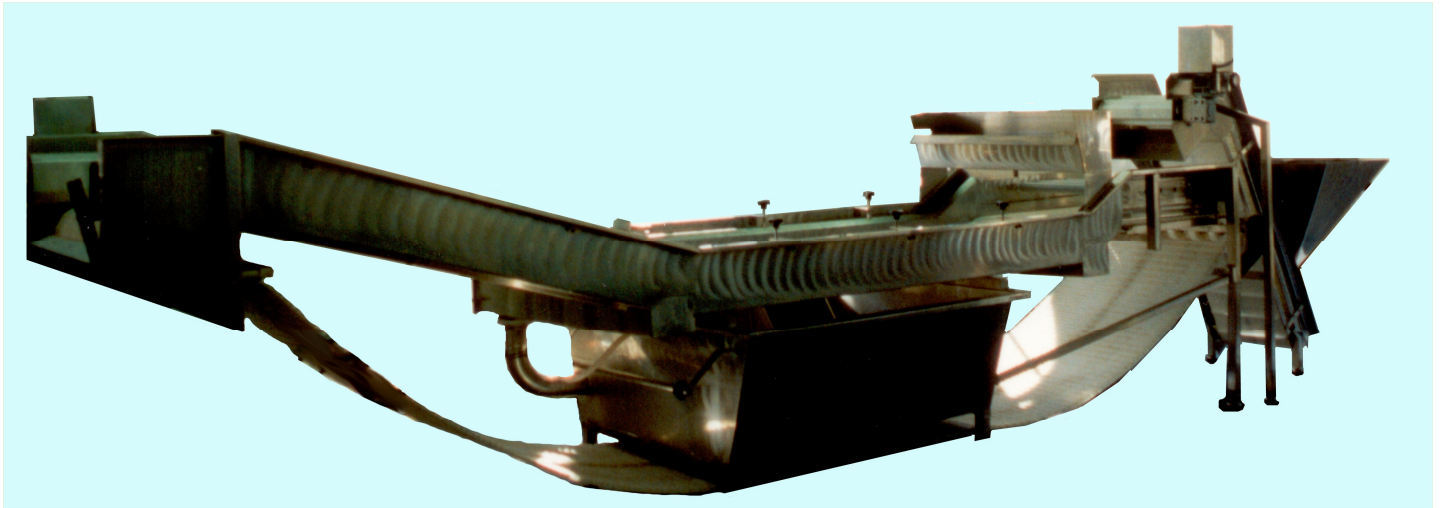


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THAWING MACHINE KM. 1250

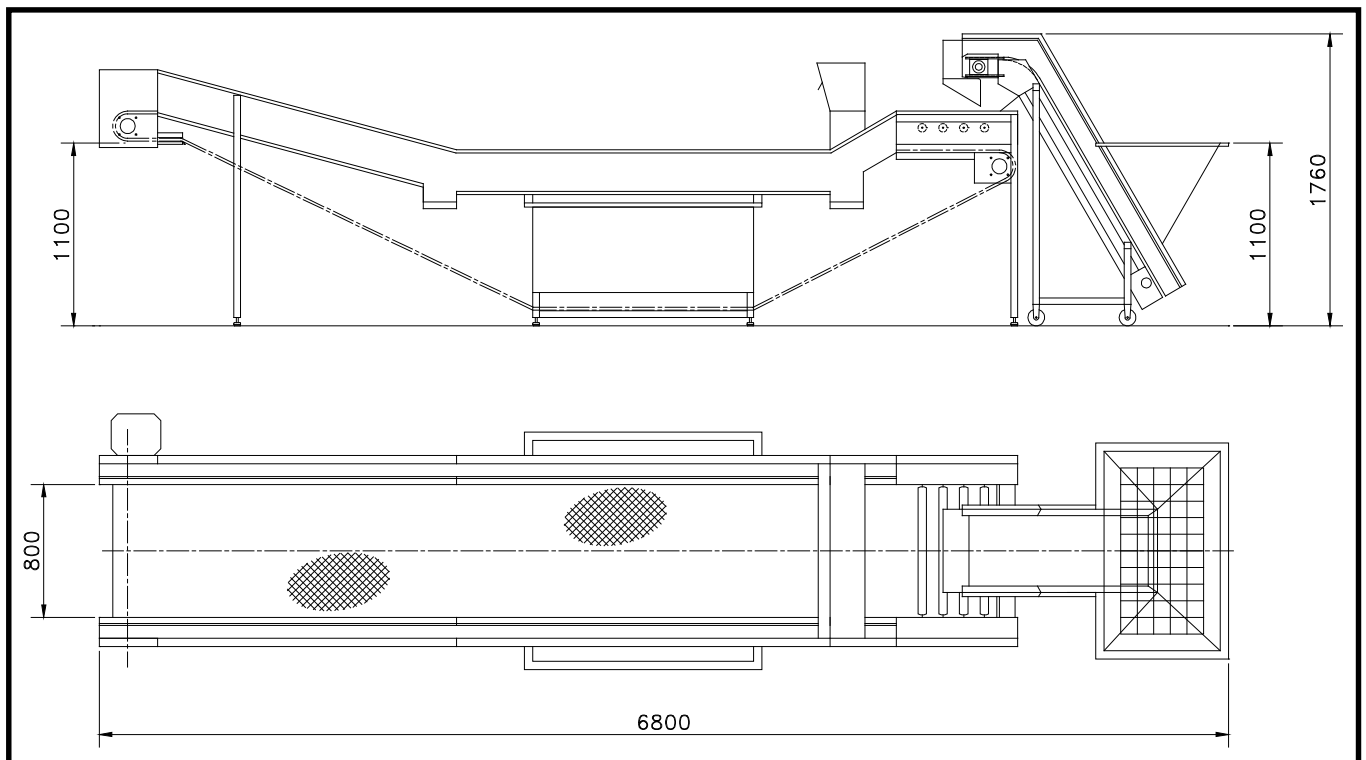


KM. 1250 Thawing machine designed for continuous thawing of I.Q.F. products, Shrimps, prawns, etc.

KM. 1250 automatic temperature and thawing time control.

Technical specifications:

Capacity: Up to 1000 kilo/hour.
Power: 1,0 kW. + Heating.
Water: 2 pcs. 1" connection
Materials: Manufactured in polished stainless steel and F.D.A. approved materials.
Heating: Steam or Electricity.

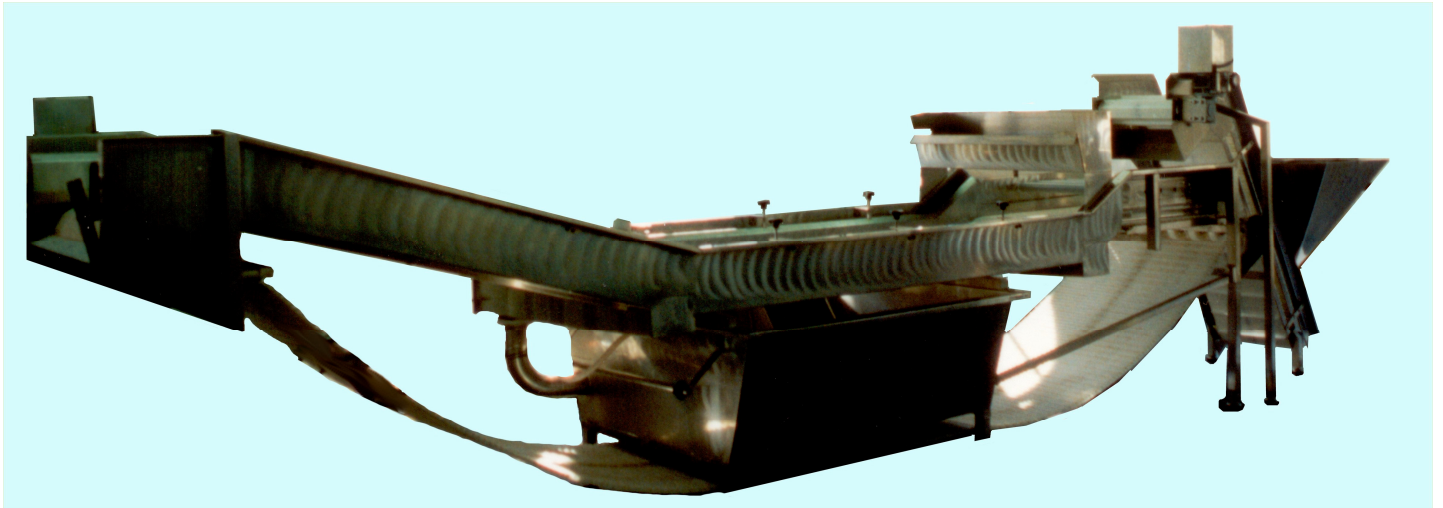


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THAWING MACHINE KM. 1252

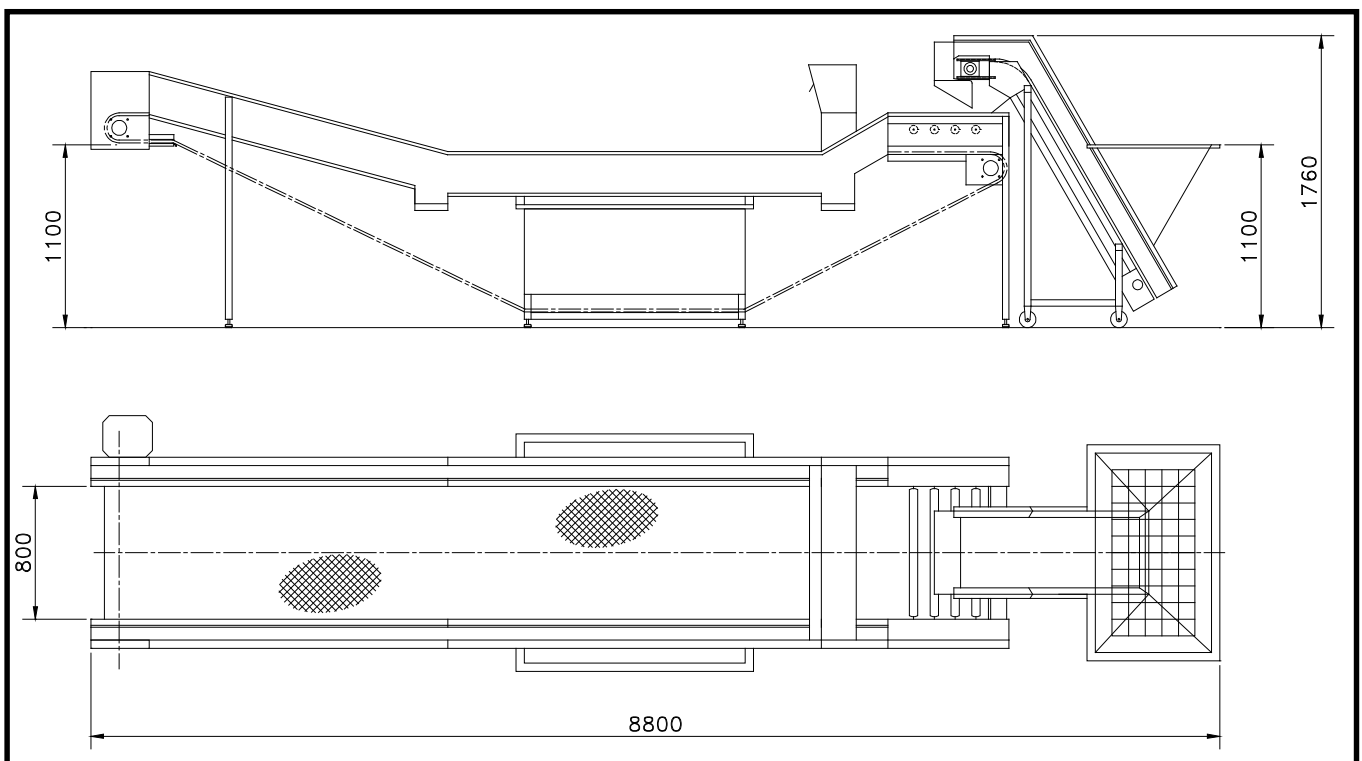


KM. 1252 Thawing machine designed for continuous thawing of I.Q.F. products, Shrimps, prawns, etc.

KM. 1252 automatic temperature and thawing time control.

Technical specifications:

Capacity: Up to 2000 kilo/hour.
Power: 1,0 kW. + Heating.
Water: 2 pcs. 1" connection
Materials: Manufactured in polished stainless steel and F.D.A. approved materials.
Heating: Steam or Electricity.



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SALT BRINE MIXER KM. 1310

The **KM. 1120 Shrimp grading machine** has been specially designed for grading shrimp before they are stored for maturing and peeling.

The **KM. 1120** grades the shrimp by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting.

Proper sorting of the raw material by a **KM. 1120** can help increase yield in the following peeling process.



KM. 1310 Salt brine mixer for mixing salt and water, which can be pumped into the Cooker.

Technical specifications:

Capacity: Up to 2000 kilo/hour, depending on the feeding system

Power: 1,0 kW. + conveyors

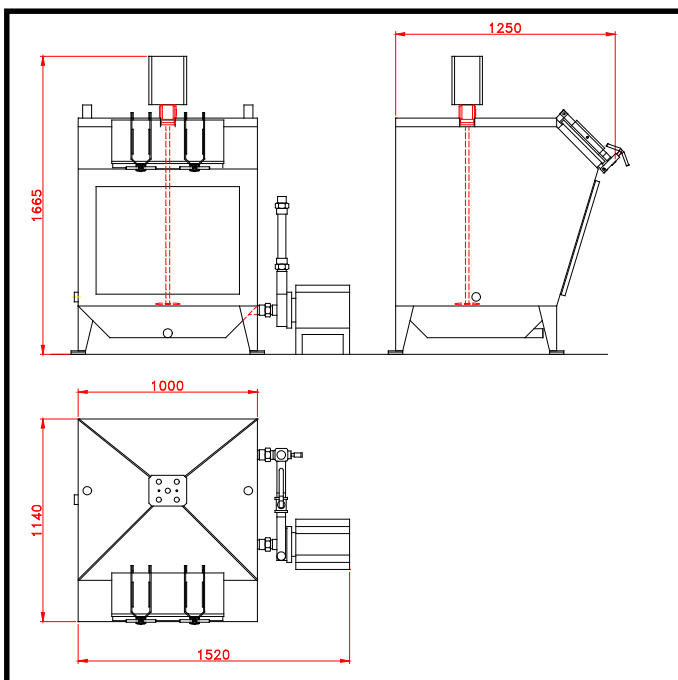
Water: 1 pcs. 1½" connection

Consume.: Max. 15m³ at 3,5 bar.
Normal 8-11m³ at 3,5 bar.

Weight: 750 kg.

Materials: Manufactured in polished stainless steel and food approved materials.

Extras: ♦ Infeeder.
♦ conveyors from outlet.



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Specifications are subject to changes without notice.

ANCHOVY GRADER KM. 1400S

The **KM. 1400S Anchovy grading machine** has been specially designed for grading Anchovies before nobbing.

The **KM. 1400S** grades the anchovies by means of a vibrator mounted on the bed frame. The directional amplitude of the vibrator secures a gentle handling and an optimal sorting.

KM. 1400S is as standard delivered with the quick adjusting system.

The **KM. 1400S** can be delivered with take-away conveyors or with base boxes specially designed to the customers demands and needs.



KM. 1400S Anchovy Grading Machine for grading anchovies before nobbing.

Technical specifications:

Capacity: Up to 4000 kilo/hour, depending on the feeding system and number of grades.

Grades: Up to 5 different grades.

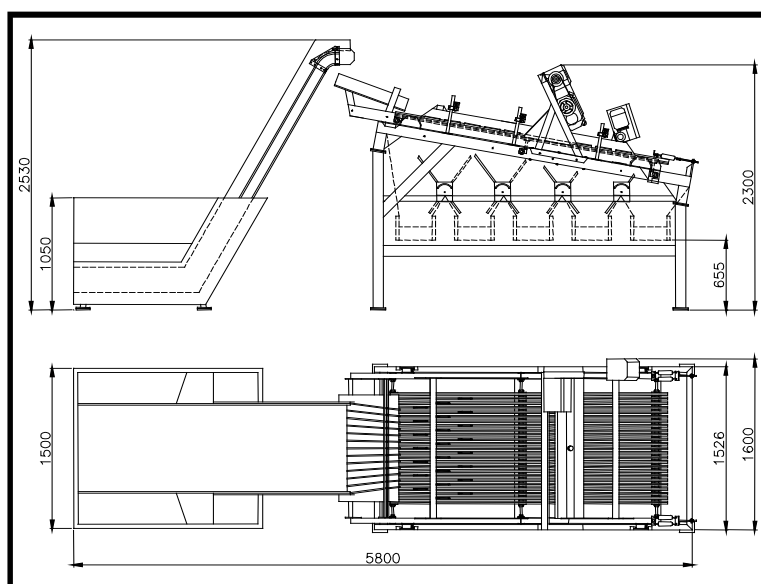
Power: 1,0 kW. + Conveyors

Brine: Recycling system for brine.

Weight: 1300 kg.

Materials: Manufactured in polished stainless steel and F.D.A. approved materials.

Extras: ♦ Infeeder.
♦ Conveyors from outlet.



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KM. SEMI-AUTOMATIC BAG SEALER

KM. Semi-automatic bag sealer is mounted with the SAXON 2 Hot-air Continuous Heat Sealer.

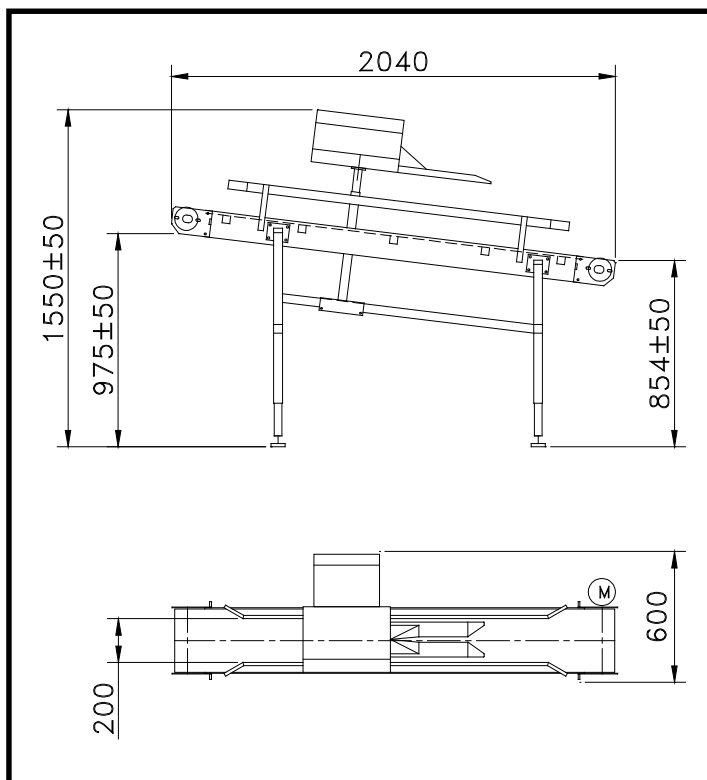
The conveyor is manufactured as an open construction, which ensures easy and more efficient cleaning process.

Mounted with Continuous PVC conveying belt.

Sturdy construction consisting of few wearing parts. Thus very low operation costs.



KM. Semi-automatic bag sealer for closing bags.



Technical data:

Sealing speed: From 2m/min. to 17m/min. as required

Film thickness: Normal thermo-weldable range up to 150 micron.

Electricity: 1,0 kW.

Weight: 100 kg.

Material: Manufactured in polished stainless steel and F.D.A. approved materials.

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AUTOMATIC BRINESYSTEM



The **KM. Automatic Brinesystem** is designed to ensure that the brine is added to the shrimp in the maturing containers in the right quantity. The system consists of mixing and buffering tanks from which the brine is pumped out to the drainage stations. These would typically be placed above the containers, in which the shrimp are delivered from the grading machine.

The basic brine system can be tailor made to each customer's needs and demands.

All of the equipment is manufactured in stainless steel and F.D.A. approved materials.

PLC controls ensure optimal control of the mixing process and the possibility of individual brine mixing and adding to each shrimp container.

Possibility to expand the system with extra features, for example, a visual indication when the container is full, indication if mixing or buffer tanks are empty, printed reports of production data and much more.

KM. In-Line Grader

KM. In-Line Grading machine ensures that the shrimp are graded in sizes before going into the **KM. 620** or **KM. 630** glazing machine.

Better control of the glazing layer percentage in comparence with the size of the shrimp, giving a higher price for the final product.

KM. In-Line grader is used in land based shrimp peeling factories.

KM. In-Line grader is as standard supplied with quick adjusting system.

Minimum of maintenance and low operating costs.



KM. In-Line Grader for grading the shrimp in size before glazing.

Technical data:

Capacity: Up to 1000 kilos/hour, depending on the feeding system.

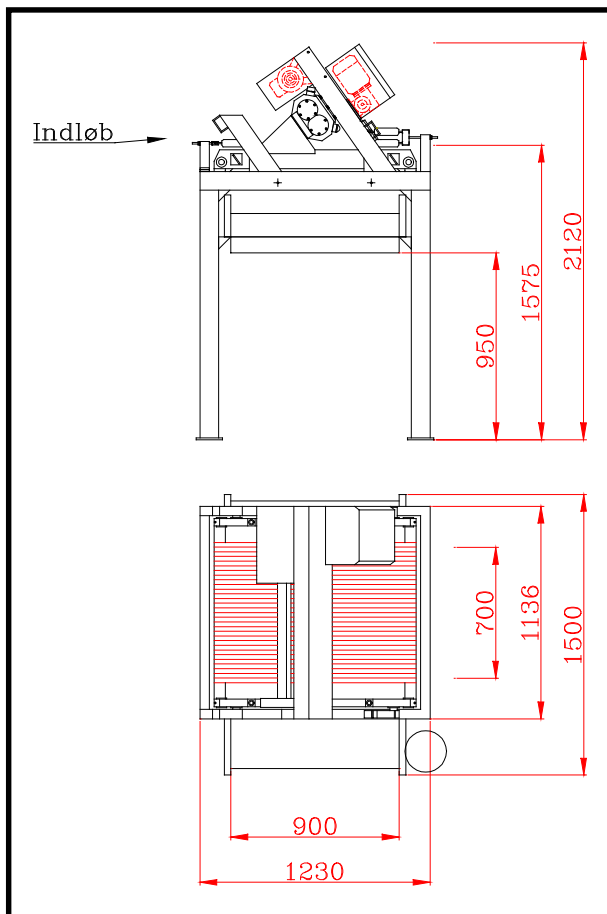
Power: 0,75 kW. + 0,55 kW.

Weight: 740 kg. (excl. infeeders)

Material: Manufactured in polished stainless steel and F.D.A. approved materials.

Noise level: Less than 70 dB in empty condition

Extras: ♦ Infeeder.
♦ Distribution chute



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KM. IQF TUNNEL FREEZER

The **KM. IQF Tunnel freezer** for freezing shrimp.

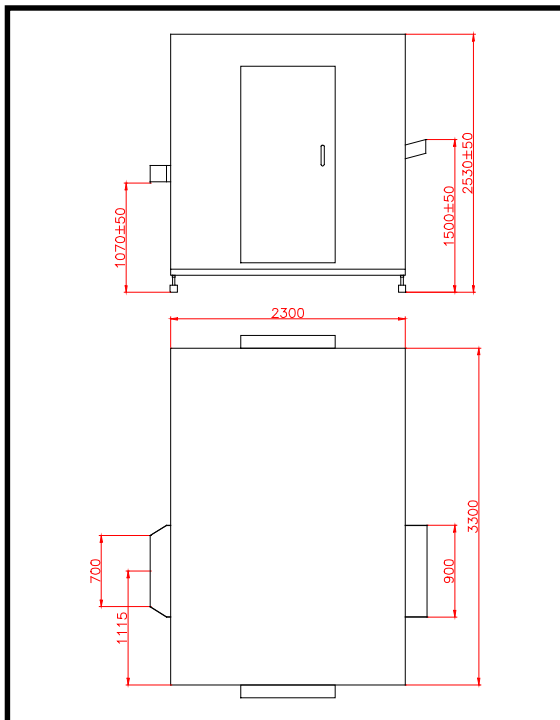
The freezer is equipped with belt

Cabinet manufactured in 125 mm. polyurethane elements, interior covered with stainless steel plate and exterior covered with white plastic.

Open construction makes the cleaning process easier and more efficient.

Sturdy construction and few wearing parts.

Minimum of maintenance and low operating costs.



Technical data:

Capacity:	Up to 1000 kilos/hour, depending on the feeding system.
Temperature:	Inlet +5° Outlet -20°.
Power:	3x380V/50Hz.; 7,5 kW.
Refrigeration:	30.000 Kcal/hour.
Evaporation:	-40°C
Water:	Approx. 250 Ltr.
Material:	Manufactured in polished stainless steel and F.D.A. approved materials.

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FISH GUTTING MACHINE

KM. MARK 5

The **KM. Mark 5 Fish Gutting Machine** is designed for gutting fish such as cod, saithe, haddock, whiting and hake on board trawlers as well as in land-based factories.

The fish are placed continuously in the feeding chamber, where a conveyor belt with catches transports the fish through a positional system of guiding plates to the gutting chamber. The rotating knife cuts the fish as required.

After having been cut, the fish pass a rotating nylon brush and water sprays which remove the last entrails.

The gutted fish are led to the outlet end for further transportation.



The **KM. Mark 5** fish gutting machine for gutting cod, saithe, haddock whiting and hake.

Technical data:

Capacity: 40 fish/min.

Size of fish: 30-75 cm.

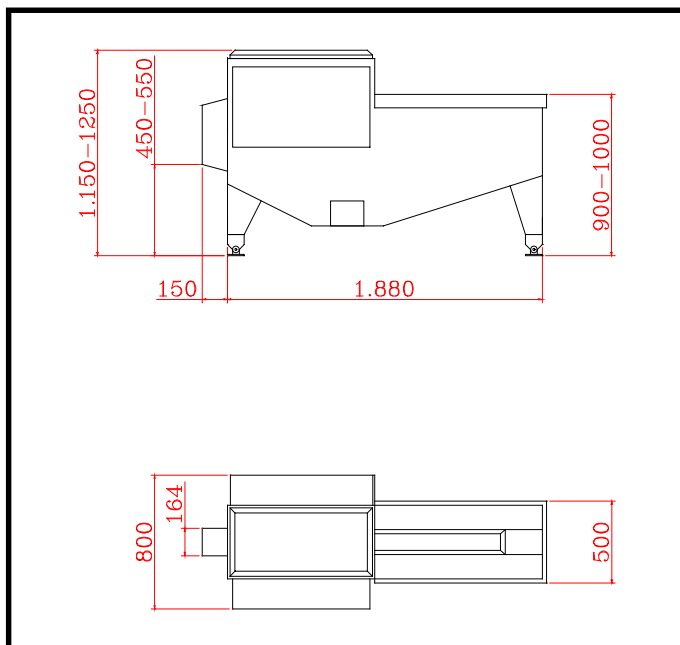
Species: Cod-Saithe-Haddock-Hake-Whiting and similar species.

Operation: Electricity: 3.0 kW.
Hydraulic: 30 l/min. at 110 bar.

Water: 3-4m³ at 3.5 bar.

Weight: 425 kg.

Material: Manufactured in polished stainless steel and F.D.A approved materials.



KM AUTOMATIC TANK MATURING SYSTEM



This product is covered by International Patents and Patent Pending PA 2002 01094

- **Reduction of labour and forklift costs.**
- **No handling of plastic tubs.**
- **No expensive cleaning of plastic tubs.**
- **Automatic handling of the shrimp from de-icing vat, grading or thawing machine to infeeding system before cooking.**
- **Solutions for fresh and frozen shrimp.**
- **Fully control of the maturing process.**
- **All logistics and control possibilities (from windows based software, amount in and out, maturing temperatures, maturing time).**
- **Printing of reports to all windows programs.**

KM VIBRATION-FEEDERS

KM. Fish Machinery A/S manufactures a variety of vibration tables and vibration feeders for a wide range of purposes.

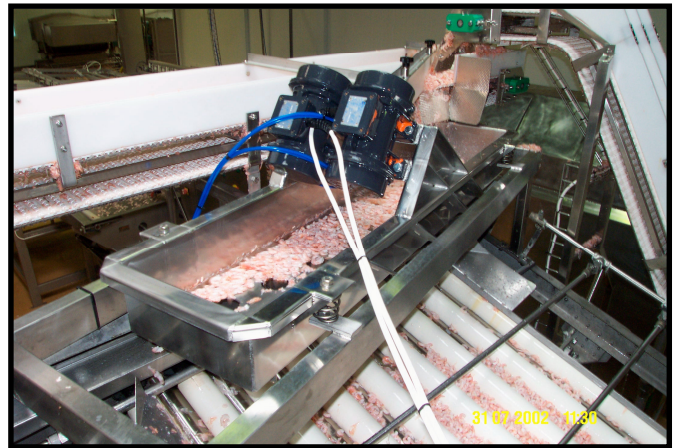
Designed as stand alone product or as integrated in other equipment.

Manufactured in polished stainless steel and F.D.A. approved materials.

Available in standard models or as client specified models.



Vibration feeder w. drain for flowfreezer



Vibration feeder for afterpeeler



One way vibration feeder



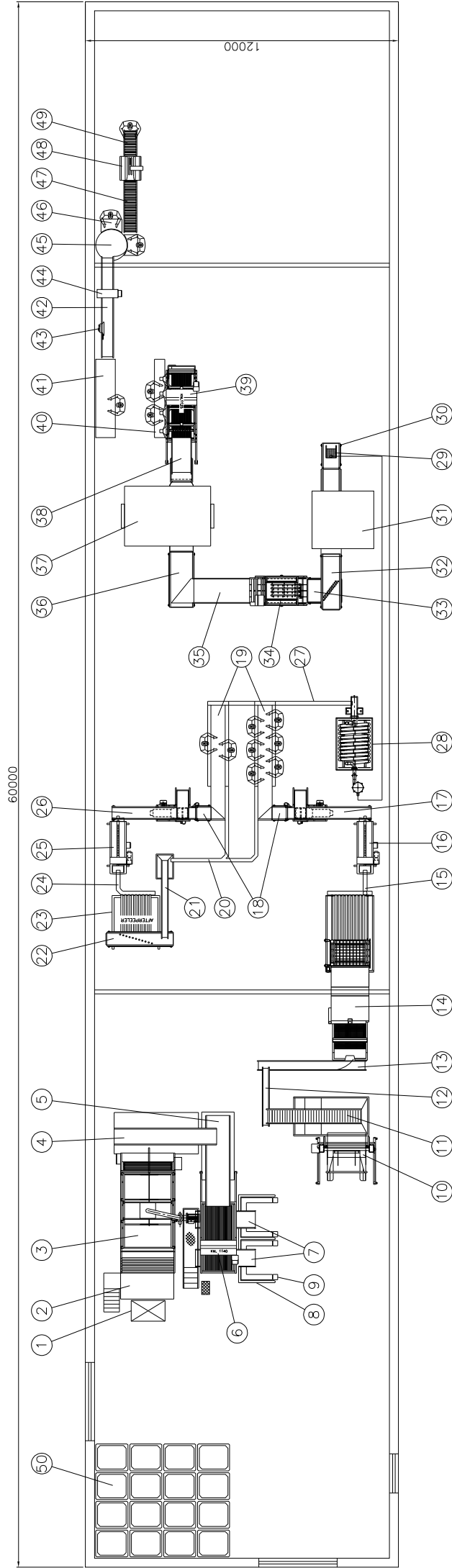
Two way vibration feeder

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2	1	KM. 420 Shrimp washer
3	1	Chutes
4	2	Peeling belt w/ offal conveyor
5	1	Offal Take-away conveyor
6	2	Conveyor
7	1	IQF Freezer
8	2	Feeding conveyor
9	1	KM. 1125 Grading machine
10	2	Adjustable baseboxes
11	1	KM. 640 belt glazing machine
12	1	Hardening belt
13	1	KM. 900 After freezer
14	1	Elevation conveyor
15	4	Silo f/frozen glazed shrimps
16	4	Packing table w/bag holders
17	4	Scale w/bag holder
18	4	Conveyor
19	2	Bag sealing machine
Pos.	No.:	Description



- | | | | | | | | | |
|----|---|----------------------------------|----|---|-------------------------------|----|---|------------------------|
| 1 | 1 | Elevation table | 21 | 1 | Draining/elevation conveyor | 41 | 1 | Packing table |
| 2 | 1 | Working platform | 22 | 1 | Vibration feeder | 42 | 1 | Conveyor |
| 3 | 1 | KM. 1200 Thawing unit | 23 | 1 | After peeler | 43 | 1 | Bag sealing machine |
| 4 | 1 | Buffer vat with conveyor | 24 | 1 | Chute | 44 | 1 | Metal detector |
| 5 | 1 | Buffer/Feeding conveyor | 25 | 1 | Shrimp cleaner | 45 | 1 | Rotation table |
| 6 | 1 | KM. 1130 Grading machine | 26 | 1 | KM. 710 Flow separator | 46 | 2 | Packing tables |
| 7 | 2 | Take-away conveyor | 27 | 1 | Chute | 47 | 1 | Roller conveyor |
| 8 | 1 | Rack for maturing containers | 28 | 1 | KM. 4" Shrimp pump | 48 | 1 | Carton sealing machine |
| 9 | 2 | Scales for containers | 29 | 1 | Draining chute | 49 | 1 | Roller conveyor |
| 10 | 1 | Container tipper | 30 | 1 | Vibration feeder | 50 | 1 | Maturing containers |
| 11 | 1 | Buffer/feeding vat with conveyor | 31 | 1 | Freezing tunnel 2MA | | | |
| 12 | 1 | Conveyor | 32 | 1 | Vibration table | | | |
| 13 | 1 | Feeding conveyor | 33 | 1 | Feeding conveyor | | | |
| 14 | 1 | Cooking/peeling machine | 34 | 1 | KM. 625 Glazing machine | | | |
| 15 | 1 | Chute | 35 | 1 | Hardening conveyor | | | |
| 16 | 1 | Shrimp cleaner | 36 | 1 | Vibration feeder | | | |
| 17 | 1 | KM. 710 Flow separator | 37 | 1 | KM. 910 After freezer | | | |
| 18 | 2 | Vibration feeder | 38 | 2 | Feeding conveyor | | | |
| 19 | 2 | Inspection belt | 39 | 2 | KM. 1125 Final product grader | | | |
| 20 | 1 | Chute | 40 | 1 | Weighing/packing table | | | |

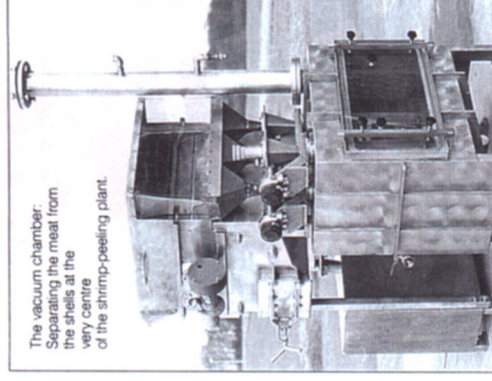
					
Mfg.	Tegr. nr.	Benzenaze	Sik	Materiale	Dimension
		Followed by 10-17 Box 359 Overhead Phone: +45 98 86 46 33 Telox: +45 98 86 46 77			Scale 1:75 Grp. KG. Date 31/7-2001
Shrimp Peeling plant layrout on processing facilities					

Sorted – boiled – peeled – and IQF frozen – within 3 hours off catching

The advantages of peeling the shrimp at sea are obvious: a more profitable catch is obtained by both exploiting the hold capacity of the vessel to its fullest, and considerably increasing the number of fishing days at sea.

The market for peeled shrimp is becoming more and more demanding with respect to double frozen products. However, due to the fact that this equipment integrates the whole process on board, this ensures that the shrimp preserve their optimum taste and quality. This must enhance marketing possibilities in the future.

The advanced process of this shrimp peeling obtains a high yield of the peeled shrimp. The process consists of briefly heating the surface of the shrimp to 100°C. This is succeeded by the vacuum process where the water, situated on the surface of the shrimp is changed into steam and the shell is removed. The process is extremely reliable. The capacity of the equipment can be adapted for both size of catch and particular vessel as required.



Size of shrimp:	100-400/kilo. Other sizes acc. to agreement.
Output*):	300 kilos raw shrimp per hour.
Yield*):	28% (Average figure)

Consumption:

electricity:	Approx. 55 KW (Excl. hydraulic power pack)
sea-water:	Approx. 30 cubic metre/hour
fresh water:	Approx. 40 litres/hour (Glazing Unit)
hydraulic oil:	Approx. 83 litres/minute at 70 bar.
heating oil:	Approx. 14 kgs/hour when cooking 1,000 kgs/hour. (NB: the K-330 cooker/cooler can also be supplied with steam coil for heating).

*) Output and yield is greatly dependent on the quality and size of the shrimp.

The freshly caught shrimp are transported from the hoppers to one or more grading machines (1).

The transporter (2) leads the shrimp to the automatic shrimp cooker/cooler (3), and then on to the storage hoppers (4).

The transporter (5) carries the shrimp to a warming vat (6) where the shrimp are heat-treated for approx. 6 seconds. This process only heats up the outer layer of the shrimp. The heated shrimp are then sluiced down into a vacuum chamber (7), where they are peeled.

The hose-pump (8) pumps both shrimp and shells to the wet drum (9), where visceral contents and tactile hair is rinsed away.

In the centrifuge (10), the water is removed both from the shrimp and their shells, after which the shells are separated from the meat in the air separator (11).

On the inspection conveyor (12), the shrimp are subjected to a final quality control and any remaining shells are removed.

