MODEL 41 AUTOMATIC SHRIMP PEELER
peels faster, better, cheaper

The newest Jonsson Model 41 automatic shrimp peeling machine is more cost effective than ever before for restaurants and other food service operations. Here’s why:

- 10 times faster than hand peeling.
- Provides unsurpassed uniformity and product quality.
- Less handling means cleaner peeled shrimp.
- Reduces labor costs.
- Cuts lead time so you serve fresher, more attractive product.
- Peels any size – from 10 to 90 count.
- Peels any style – tail-on or tail-off: choose round, butterfly, western style or EZ peel style.
- Peels any kind – all warm-water shrimp, wild or pond-raised, fresh or thawed.

Peel any shrimp, any way

Completely Peeled and Deveined
Tail-on Round
Tail-on Butterfly
Tail-on Western Style
EZ-Peel
**Model 41 Advantages**

**Peels faster**
The Jonsson Model 41 peels shrimp 10 times faster than hand peeling! You can meet peak demands easily, without additional personnel. Easy to operate, the unit paces the operator at a high, yet comfortable rate of 3,000 shrimp per hour. A second machine speed of 2,600 shrimp per hour permits greater accuracy in placement of shrimp for tail-on processing, and for new operator training.

**Peels better**
You’ll serve the most attractive and appetizing dishes possible, because shrimp peeled by a Model 41 machine are much more uniform than hand-peeled shrimp. That’s because Jonsson’s patented cutter and guide system guarantees that every shrimp is cut right down the middle, and to the exact same depth — even with differences in shrimp size.

Furthermore, because there’s far less handling with a Model 41, the chance of contamination is minimized — shrimp are cleaner and fresher looking.

**Peels cheaper**
A Jonsson Model 41 automatic shrimp peeler can significantly reduce labor requirements and costs. It takes up less than four square feet of floor space, and easily rolls out of the way when peeling is completed. Constructed entirely of corrosion-resistant materials, the machine’s open design provides ready access for cleaning and maintenance.

**Productivity**

<table>
<thead>
<tr>
<th>Shrimp Size No. per Lb.</th>
<th>Machine Speed (Shrimp Peeled per Hr.)</th>
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<tbody>
<tr>
<td></td>
<td>3000</td>
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<tr>
<td>10/15</td>
<td>250 Lbs.</td>
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<tr>
<td>16/20</td>
<td>170</td>
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<tr>
<td>21/25</td>
<td>130</td>
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<td>26/30</td>
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<td>36/40</td>
<td>80</td>
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<td>41/50</td>
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<td>51/60</td>
<td>55</td>
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<tr>
<td>61/70</td>
<td>45</td>
</tr>
<tr>
<td>71/90</td>
<td>40</td>
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</tbody>
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Model 41 operates at your choice of two uniform speeds. The larger the shrimp, the more pounds peeled per hour. Approximate input capacity in pounds per hour is shown above.

Actual production will be less because of the time required to fill the shrimp pan, and empty peeled shrimp and shell boxes.

For peeling shrimp full time, use a Jonsson shrimp peeling system for even greater savings.

**Specifications**

**Dimensions**

![Shrimp Peeler Diagram]

**Water**
35 to 45 gallons per hour at 30 to 50 psi pressure. Drainage required.

**Electricity**
Standard electric power required is 115 volt, 60 Hz. 1/3 h.p. motor draws 5.4 amps. Can be wired for 220 volt, 50 Hz.

**Weight**
325 lbs. net weight
400 lbs. shipping weight