



Model 60 systems peel all these styles

Our most versatile and popular systems

Jonsson Model 60 Systems are our popular and the most versatile peeling systems. Peel all tail-on styles — round, butterfly, western style or E-Z peel; or completely peeled and deveined. If peeling western style is a requirement, Model 60 is the system of choice. When peeling tail-on round or butterfly styles, depth of cut is infinitely variable.

With individual shrimp processing, once the operator places the shrimp on the tray, the rest of the process is automatic. The machines precisely adjust to each shrimp, gently processing it in the style selected. Our consistent, uniform high quality is unmatched by any other peeling method.

Typical water consumption for each Model 60 is:
 59 gph at 30 psi or 69 gph at 40 psi, or
 0.21 m³ at 2 bar or 0.27 m³ at 3 bar.

Model 60 systems productivity

Shrimp Size No. per Lb.	Input of raw headless shrimp in pounds per hour	
	Peeling Station Speed	
	5,000 per hr.	4,000 per hr.
10/15 count	390 lbs	310 lbs.
16/20	280	220
21/25	220	180
26/30	180	140
31/35	150	120
36/40	130	100
41/50	110	85
51/60	90	70
61/70	75	60
71/90	60	50

Each Model 60 peeling station operates at either 5,000 or 4,000 shrimp per hour. The slower speed is recommended for operator training. Machine speeds shown in the table above represent maximum productivity. However, even operators with average speed can load at near-maximum machine speed all day long, with ease.

JONSSON[®]

SHRIMP PEELING SYSTEMS

MODEL 64 SYSTEMS



The fastest, most economical way to completely peel and devein shrimp

Jonsson systems provide individual and gentle peeling and deveining of shrimp from 10/15 to 71/90 count. Peeling and deveining are completely automatic.

Model 64 systems are the fastest, simplest and least expensive method of completely peeling and deveining shrimp. They can also be used for processing E-Z peel style.

The systems peel shrimp at a constant rate. Therefore, the larger the shrimp are, the greater the productivity in pounds per hour.

Model 64 Systems for completely peeled and deveined styles

Each Model 64 peeling station operates at either 6,000 or 5,000 shrimp per hour. The slower speed is recommended for operator training. Machine speeds shown in the table at right represent maximum productivity. However, even operators with average speed can load at near-maximum machine speed all day long, with ease.

The size of the shrimp typically peeled, and the number of operating hours per week are the key factors determining the size system that is needed.

As shown in the Productivity Table at right, the larger the average size of shrimp to be peeled, the fewer peeling stations required. And, processors operating two or three shifts per day, rather than a single shift, can process the same quantity of shrimp in a given area with a smaller system.

Typical water consumption for each Model 64:

59 gph at 30 psi or 69 gph at 40 psi,
or 0.21 m³ at 2 bar or 0.27 m³ at 3 bar.

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Model 64 systems productivity

Shrimp Size No. per Lb.	Peeling Station Speed	
	6,000 per hr.	5,000 per hr.
10/15 count	460 lbs	390 lbs.
16/20	340	280
21/25	260	220
26/30	220	180
31/35	180	150
36/40	150	130
41/50	130	110
51/60	110	90
61/70	90	75
71/90	75	60

