



Model 61 Systems peel all these styles

Superior peeling, better looking shrimp

The new Jonsson Model 61 systems offer superior performance in peeling tail-on styles: round, standard butterfly, gradual butterfly; and completely peeled and deveined. They also can process E-Z peel style.

Once the operator places the shrimp on a tray, the rest of the process is automatic. The system adjusts to each shrimp individually, gently peeling it in the style selected. Vein removal is enhanced with a new and innovative design.

Model 61 systems provide precision control, consistency, uniformity and repeatability to a degree that's unmatched by any other peeling method, including the best hand peeling.

Typical water consumption for each Model 61 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 61 systems productivity

Input of raw headless shrimp in pounds per hour		
Shrimp Size No. per Lb.	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 61 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 65 SYSTEMS



Tail-on round, peeled not deveined

Precisely peel all sizes from 16/20 through 51/60 count.

Model 65 systems are our newest systems, and are specifically designed to process tail-on round, peeled not deveined style only. Each peeling station gently separates the meat from the shell, leaving the tail on. No marks at all are left on the peeled shrimp.

Model 65 systems for processing of tail-on round, peeled not deveined shrimp

Individual shrimp processing is the key to high quality

Jonsson systems are equipped with your choice of machines that peel any shrimp, wild or cultured, in the style selected.

With individual processing, once the operator places the shrimp in the tray, the rest of the process is automatic. The machines precisely adjust to each individual shrimp and remove the shell. Consistent, uniform high quality is unmatched by any other peeling method.

We believe that no shrimp peeled by hand in this style will look better than shrimp peeled by a Model 65 system.

Typical water consumption for each Model 65 is:

30 gph at 30 psi or 35 gph at 40 psi, or
0.11 m³ at 2 bar or 0.14 m³ at 3 bar.

Model 65 systems productivity

Shrimp Size No. per Lb.	Peeling Station Speed	
	5,000 per hr.	4,000 per hr.
16/20 count	280 lbs	220 lbs.
21/25	220	180
26/30	180	140
31/35	150	120
36/40	130	100
41/50	110	85
51/60	90	70

Each Model 65 peeling station can process shrimp sizes from 16/20 through 51/60 count, at speeds of 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.

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