

JONSSON[®]

SHRIMP PEELING SYSTEMS

SYSTEM CONFIGURATIONS

Jonsson offers a selection of system configurations that can be customized to meet your specific needs. Space available, peeling requirements, cost and supply of labor and water are considerations in selecting the best system for each processor.

All elements of a Jonsson shrimp peeling system are designed and integrated to work together for best results. Modular design assures easy and economical expansion.

Based on years of experience, Jonsson equipment is only available as a complete system. The result is a configuration that uses labor efficiently, is easy to clean and maintain, and permits effective management of labor and machine performance.

Jonsson machines are the primary elements of

any Jonsson peeling system. Other key system components include stainless steel platform modules, stairs, inspection conveyors, and stainless steel chutes or flumes.

Platforms are built to meet or exceed OSHA standards. Fiberglass stair treads and decking are self-draining, and provide firm, comfortable footing even when wet.

Corrosion-resistant conveyors provide for visual inspection of all peeled shrimp, eliminating the need to handle shrimp unless some finishing is needed. The conveyors assure a uniform, paced product flow that matches machine output. Each conveyor includes a water-fed trough for cleaning fingers after any handwork.

VALUE SYSTEMS

A Jonsson Value System delivers shrimp from a pair of machines to a single inspection conveyor.

Considerations

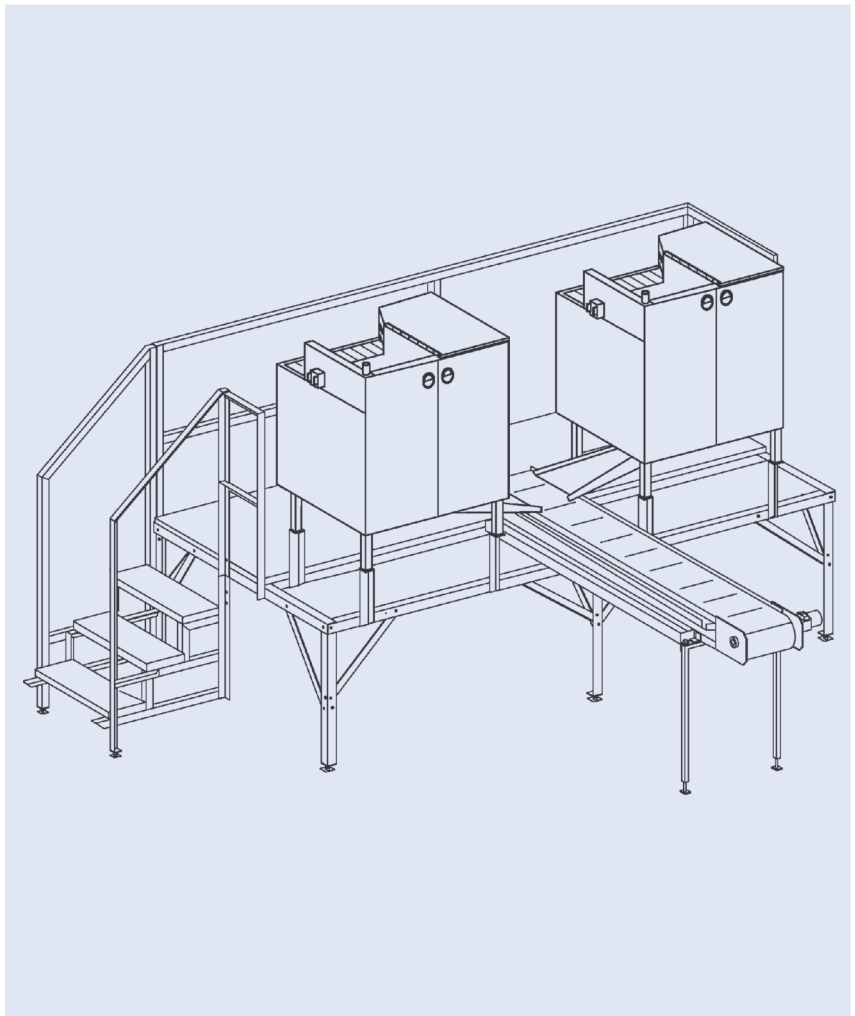
- Combines most of the advantages of original and water conservation systems.
- Best control over machine and operator performance because the output of both machines can be compared side by side, continuously.
- One inspector may be able to handle output from two machines depending on the style being processed and condition of the shrimp.
- Expansion must be in pairs.
- No limit to the number of stations in a line.

Water Consumption

Typical water consumption for each Value System peeling station is: 35 gph at 30 psi and 41 gph at 40 psi; or 0.13 m³ at 2 bar and 0.16 m³ at 3 bar.

Recommendation

Jonsson Value Systems are ideal for Model 61, 60, and 65 systems and are well suited for double row arrangements. They are often the best choice for installations with two, four, or more units.



WATER CONSERVATION SYSTEMS

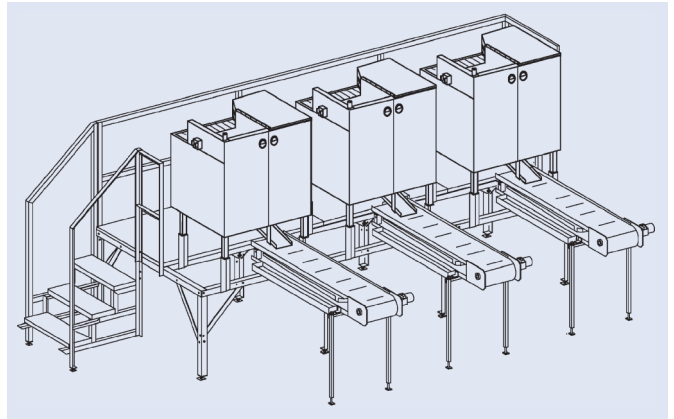
At each peeling station, the machine discharges peeled shrimp onto an inspection conveyor exclusive to that particular station. No water is used to move shrimp to the inspection conveyor.

Considerations

- Lowest water use.
- Easiest system to expand — economically.
- Excellent control over machine and operator performance.
- Requires two people per station.
- Systems can have unlimited stations in a line.

Recommendation

This configuration is ideal for Models 60, 61 and 65 systems, especially for tail-on processing. Particularly well suited for double-row systems.



ORIGINAL SYSTEMS

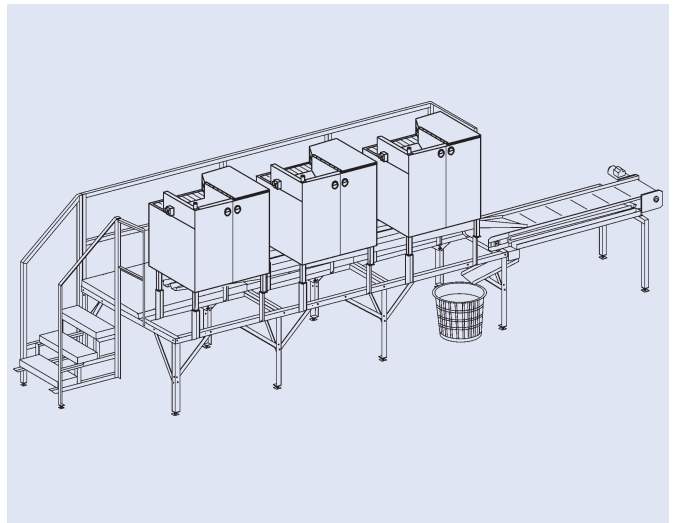
Shrimp from several machines are collected by a flume that delivers them to an inspection conveyor for checking and any minor handwork that may be needed.

Considerations

- Lower equipment costs for larger systems.
- Potentially, more flexible labor use.
- Group inspection is less efficient and less effective than individual inspection systems.
- Higher water consumption — typical for each peeling station
78 gph at 30 psi or 92 gph at 40 psi, or 0.21 m³ at 2 bar or 0.35 m³ at 3 bar, depending on system size.

Recommendation

This configuration is ideal for Model 64 systems, with a maximum of 4 machines discharging onto an inspection conveyor. It can also be used with Model 60 systems with up to 3 machines in a row. Well suited for a double-row system of 6 or 8 machines.



INTEGRATED SYSTEMS

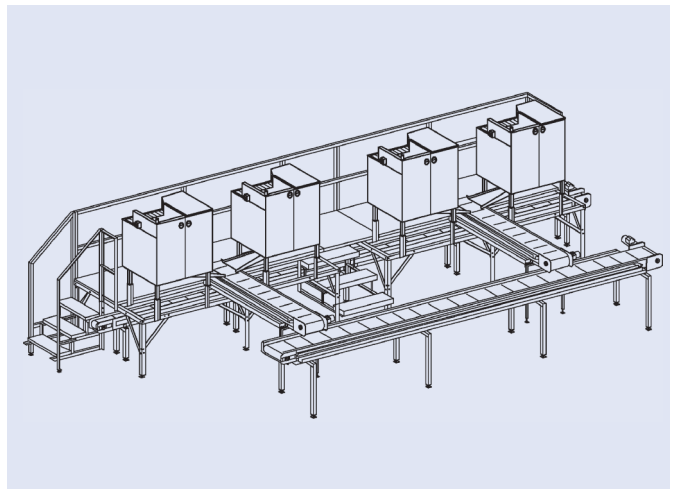
Several system designs can become integrated systems to achieve a continuous product flow. Simply add platform access stairs, a peeled shrimp collection conveyor and a shell discharge collection conveyor.

Considerations

- More automation can provide major labor savings.
- Require somewhat more floor space.
- Higher equipment costs.
- Difficult to expand, but easy to replicate.
- Suitable for single or double row Water Conservation Integrated Systems and Value Integrated Systems.

Recommendation

These systems are ideal for larger installations that need a greater degree of automation to move peeled shrimp to further processing/cooking/packaging/freezing stages.



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