

# *JONSSON*<sup>®</sup>

## **SHRIMP PEELING SYSTEMS**

**For faster, better, cheaper shrimp processing**



## ***Jonsson systems peel shrimp***

# ***Faster***

- Jonsson Systems are 10 times faster than hand peeling. Easy to operate, they pace operators at a high, yet comfortable rate.
- Faster peeling means shrimp move to further processing/cooking/packaging/freezing quickly – with minimal time/temperature abuse.
- Lead time for producing finished product is significantly reduced, so you can respond to customer demands in a timely manner.

## ***Jonsson systems peel shrimp***

# ***Better***

- Peel more uniformly because every shrimp is cut to the exact same depth – even with small differences in shrimp size. The result is a more attractive end product.
- Peel cleaner because there's far less handling with Jonsson systems. This means less contamination, lower bacteria counts and a superior quality product.
- Peel with low breakage and high yields that typically equal or surpass the best hand peeling. Your end product is more valuable.

## ***Jonsson systems peel shrimp***

# ***Cheaper***

- Less labor required not only lowers direct labor costs, but also means lower costs for benefits, insurance, taxes, and administration. Extending the workweek or adding shifts offer even greater savings because equipment costs are constant.
- Jonsson systems peel more shrimp in less space than other methods, lowering plant costs and saving money.
- Reduce your risk because low investment with high returns make Jonsson systems cost effective – even in areas where labor costs are extremely low and capital costs are high.



### **Peel any size**

Jonsson systems peel any size from 10/15 to 71/90 count headless (10 to 90 shrimp per pound). Because the mechanism automatically adjusts to each individual shrimp, exact size grading is unnecessary.

### **Peel any style**

Jonsson systems peel and devein tail-on round, tail-on butterfly split, tail-on western style, tail-off round, tail-off butterfly and EZ peel (shell-on, deveined). Change from one style to another in seconds, without tools.

### **Peel any kind**

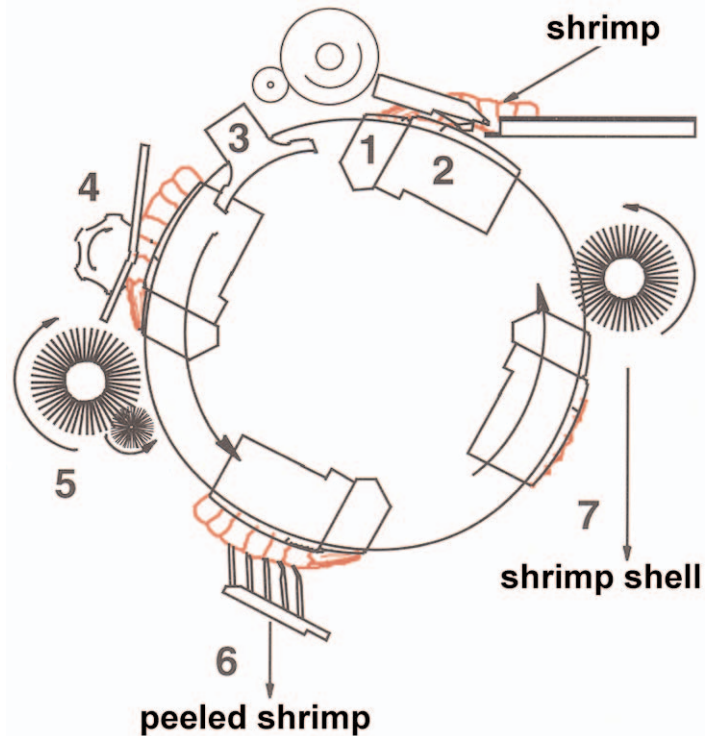
Jonsson systems peel any kind of fresh or previously frozen shrimp – all warm water species, pond-raised or wild, even hard-to-peel species or freshwater shrimp – and provide superior results every time!

### **Peel any quantity**

Jonsson systems are ideal for any peeling requirement – from part-time use in restaurants to high-volume processing plants. Modular design permits easy, economical expansion or rearrangement as your needs grow or your requirements change.

# How Jonsson shrimp processing works

The key to top quality is individual shrimp processing. A Jonsson machine automatically adjusts to each shrimp, gently peeling and deveining it in the style selected.



1. A small clamp picks up a shrimp from a plastic tray.
2. The shrimp is carried through a centering guide as a large clamp closes with a firm grip on the shell.
3. If tail-on processing is selected, the body shell is broken from the tail segment.
4. The large clamp carries the shrimp through a patented cutter and guide system that precisely splits the shell.
5. A pair of brushes removes the vein.
6. A fork enters the shrimp meat, pulling it gently and cleanly from the shell.
7. The shell is then discharged at a different location.
8. After peeling, visual inspection and minor handwork complete the process.

## Typical Jonsson peeling system



**Jonsson systems**  
**peel shrimp**

**Smarter**

- By mechanizing your peeling operation, you realize greater predictability and control over future costs. Labor availability and costs are very unpredictable, but variable labor costs are virtually certain to increase over time. Conversely, as capital cost for production equipment is retired, fixed costs decrease. With a Jonsson system, volatile production costs are turned into predictable and stable costs.
- The sooner you install a cost-reducing Jonsson peeling system, the greater your benefits...the greater your profit potential!

## System Productivity

In pounds of peeled shrimp per hour

SYSTEM SIZE	SHRIMP SIZE			NUMBER OF WORKERS
	LARGE 10/15 COUNT	MEDIUM 21/25 COUNT	SMALL 71/90 COUNT	
Single Peeling Station	420	225	65	2
Three-Station System	1,250	675	200	6
Six-Station System	2,500	1,350	400	12

## Specialists in machine peeling since 1955

Since our founding in 1955, Gregor Jonsson Inc. has devoted full time to the shrimp industry. Our only business is the design, manufacture and distribution of shrimp peeling and deveining systems.

Today, Jonsson is the world's only supplier of shrimp peeling systems that can ...

- **Peel any size shrimp, from 10 to 90 count.**
- **Peel any style – tail-on or tail-off, round, butterfly, western style or EZ peel.**
- **Peel any kind – all warm water shrimp, wild or pond-raised, fresh or thawed.**
- **Peel any quantity – easily and economically expandable as your needs grow.**



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