



Tail-on round



E-Z peel



Tail-on, peeled not deveined



Tail-on 2 to 4 or 2 to 5

### Model 67 systems for processing tail on round style including 2 to 4, 2 to 5 and tail on peeled, not deveined

Jonsson Model 67 is our newest system specifically designed to offer superior performance in peeling select tail-on styles. Now you can peel the following, all on one machine!

- tail on round
- tail on 2 to 4
- tail on 2 to 5
- tail on peeled not deveined
- and EZ peel

Once the operator places the shrimp on a tray, the rest of the operation is automatic. The system adjusts to each shrimp individually, gently peeling it in the style selected. The meat is gently separated from the shell leaving no marks on the peeled shrimp.

Model 67 systems provide precise control, consistency, uniformity and repeatability to a degree that is unmatched by any other peeling method, including the best hand peeling.

Peel more pounds per hour in less space with fewer people at a lower cost and improve product appearance all at the same time. That's what Jonsson Model 67 systems can do for you.

#### Productivity Shown In Pounds per Hour

Shrimp Size No. Per LB.	Input of Raw Headless Shrimp Peeling Station Speed	
	Maximum	Realistic
10/15 count	400 lbs.	360 lbs.
16/20	280	250
21/25	220	200
26/30	180	160
31/35	150	135
36/40	130	120
41/50	110	100
51/60	90	80

#### Typical water consumption for each Model 67 is:

63 gph at 30 psi or 72 gph at 40 psi or  
0.23 m3 at 2 bar or 0.32 m3 at 3 bar