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### **SHRIMP PEELING FACTORY:**

- **Production Capacity 1 shift running**

Pandalus Borealis apx. 30-35 tons of raw material when prawns are cooked prior to peeling. The capacity will be reduced by 25 – 50 percent if the prawns are raw when peeling.

- **What size of shrimps can be produced, cold water versus warm water**

The size should be between 160 and 320 pcs. per kg , with an optimum at about 200 – 260. We have experience with cold water prawns only, but with small adjustments any prawn should be peelable.

- **Brand of basic (main) machinery. Technology**

Espersen Thawing and infeed machinery for block frozen raw material

Cabinplant PLS system

Laitram Central Cooker, based on steam

Carnitech peelers and secondary peelers

Cabinplant belts and conveyers

Laitram cleaners

Cabinplant/KM Fish flow separators

Barco Mira/Pulsar automatic sorting machines (shell on/shell off) Camera and Laser technology

Frigoscandia IQF Freezer

Cabinplant Multihead weighers

BG Pack Flowpack machines

Multivac tray pack machine

See detailed list.

- **Production year/lifetime of the machinery**

All equipment from year 2000 or later. With proper maintenance the rest lifetime of the machinery could be 15 – 25 years.

- **Size of plant in length and area**

80 m x 25 m, depending on product flow and layout after re-assembling

- **Maintenance sequence**

Daily and weekly maintenance performed by chief operator while running production

Yearly service on most critical equipment

- **Estimated dismantling time**

One month

