

# Model PCC Shrimp Cleaner

**Laitram  
Machinery**



## Specifications

### Floor Space:

0.94 m x 2.16 m; 2.03 m<sup>2</sup>  
(3 ft 1 in x 7 ft 1 in; 21 ft<sup>2</sup>)

**Power:** Available in most major voltages, including 208/220/240/480 V (60 cycle), and 380 V (50 cycle); 3 phase. 1 hp motor included.

**Water:** Water discharge from peeler is sufficient.

**Net Weight:** 300 kg (650 lb).

**Approx. Gross Shipping Weight:** 454 kg (1000 lb).

*Specifications are subject to change without notice.*



The Model PCC Shrimp Cleaner completes the peeling process by detaching remaining shell, swimmerets, and gristle from pre-cooked shrimp. Shrimp are flumed through a stainless steel vessel where a series of spring loaded, oscillating wheels gently detach waste material from edible meats. This process plays an important role in obtaining a quality, finished product and high yield. The Model PCC is used in line directly after any Laitram Cold Water Peeler.

## EASY TO OPERATE AND CLEAN

Like all Laitram equipment, the Model PCC Shrimp Cleaner is constructed of polished stainless steel. Its tubular frame design and seamless construction ensure easy cleanability. Once initial adjustments are made, it requires little supervision. All components are precision machined and assembled.

## LAITRAM QUALITY

Since 1949, Laitram has been a supplier of food processing equipment throughout the world. We have built our reputation on quality machinery, service and replacement parts. Call us. Together, we'll select the best system to meet your processing needs.

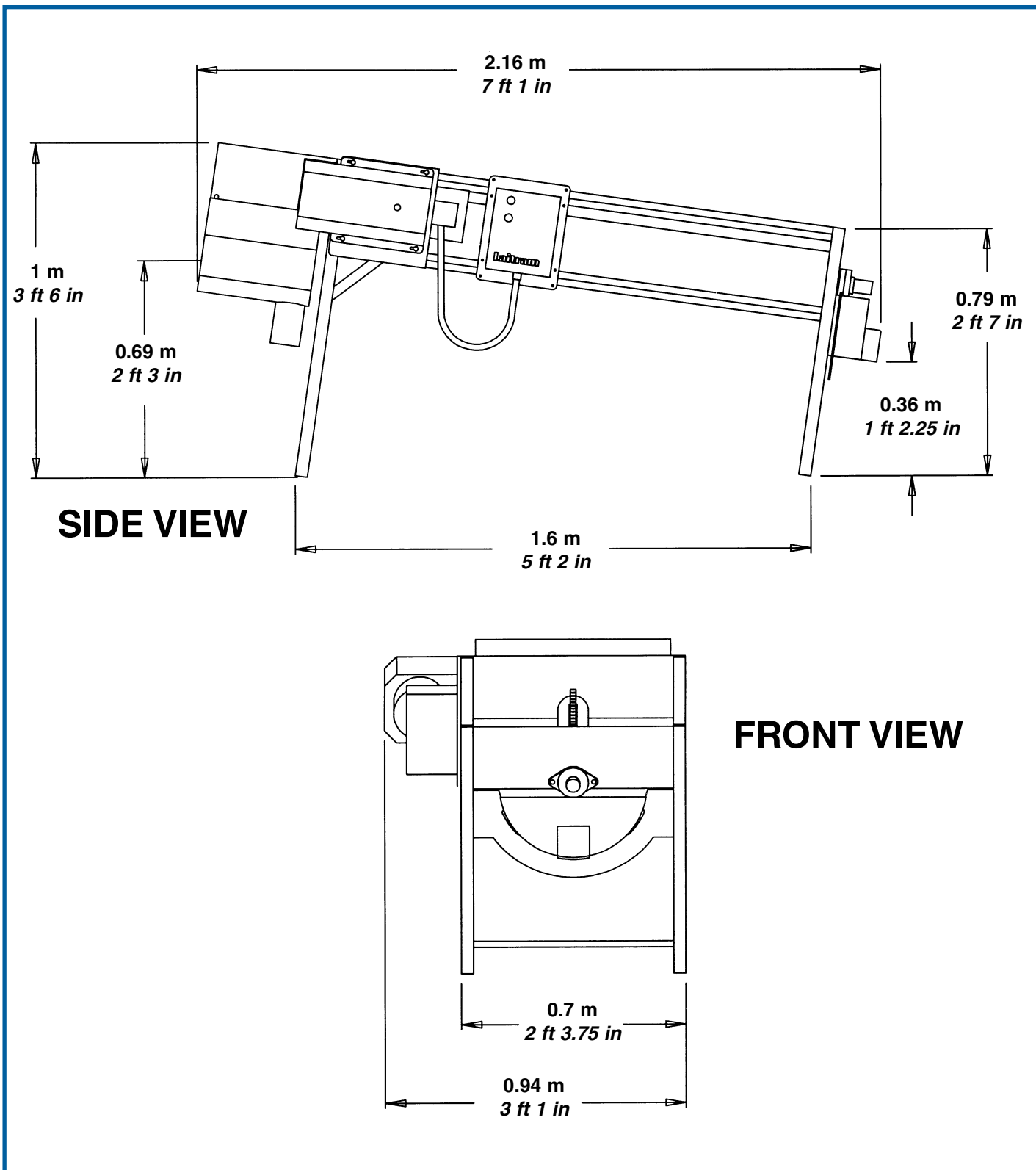


*Seamless interior design and gentle castor wheels guarantee high product quality.*



*Drive motors are mounted away from processing area to insure minimal product contamination.*

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