

Warm Water Shrimp Peeling System

**Laitram
Machinery**

In 1949, Laitram invented the world's first automated shrimp peeler allowing shrimp processors to improve efficiency and volume. Over the years, we have refined this technology and developed a complete line of equipment that is designed and manufactured to fully peel, devein and grade multiple species of warm water shrimp.

Benefits of Automated Peeling

HIGH-CAPACITY PEELING

- A single system will completely peel approximately 400 – 455 kg/hr (881 – 1003 lbs/hr). Capacity can be doubled by simply adding a second Model A Peeler to the system. Depending on the desired end product (peeled, or peeled and deveined shrimp), equipment can be added or removed from the standard configuration.

MAINTAIN HIGH-YIELD & QUALITY

- With over 450 systems shipped worldwide, and extensive testing on many shrimp species, our experience has allowed us to optimize performance producing yield results within 1-2% of hand-peeling*
- With automated peeling, there is also a reduction in contamination risks as compared to manual peeling methods.

IMPROVE OPERATIONAL EFFICIENCY

- Reduce Floor Space – A Laitram peeling system occupies far less floor space than a comparable hand-peeling operation. Processors can utilize floor space they save to address new markets or other opportunities.
- Reduce Labor Costs – Labor and labor-related costs can be drastically reduced, as a standard Laitram peeling system only requires 10-12 persons to operate, while exceeding the capacity of a comparable hand-peeling operation.

*Depending on species type and treatment.

WARM WATER PEELING SYSTEM COMPONENTS

- 1 Automated Feed System** Evenly and consistently feeds shell-on shrimp into the processing system.
- 2 Model A Peeler** Automatically removes 70% - 80% of the shell from shrimp ranging in size from 22 – 440 count/kg (10 – 200 count/lb).
- 3 Model C Cleaner** Completes the peeling process by detaching the remaining 20% - 30% of shell and other waste material from the peeled shrimp.
- 4 Model CSC Lift Conveyor** Elevates peeled shrimp from the Model C Cleaner to the Model S Roller Separator, and later from the Model D Deveiner (if necessary) to the Model G-8 Grader.
- 5 Model S Roller Separator** Efficiently separates remaining waste material from shrimp previously detached by the Model C Cleaner.
- 6 Model AS Air Separator** Uses adjustable air pressure to remove already loosened waste material and shell from shrimp. Larger capacity model also available.
- 7 Model IB Inspection Belt** Allows for manual inspection of peeled shrimp prior to deveining and grading.
- 8 Model D Deveiner** Automatically cuts the back muscle and removes the vein from fully peeled shrimp.
- 9 Model G-8 Grader** Accurate grades up to 545 kg/hr (1200 lb/hr) of raw, peeled shrimp. Adjustable up to 9 different grades.
- 10 Model WFS & Model WRS Wastewater Management Systems** Compact systems designed to meet a wide range of water filtration/ recirculation applications.

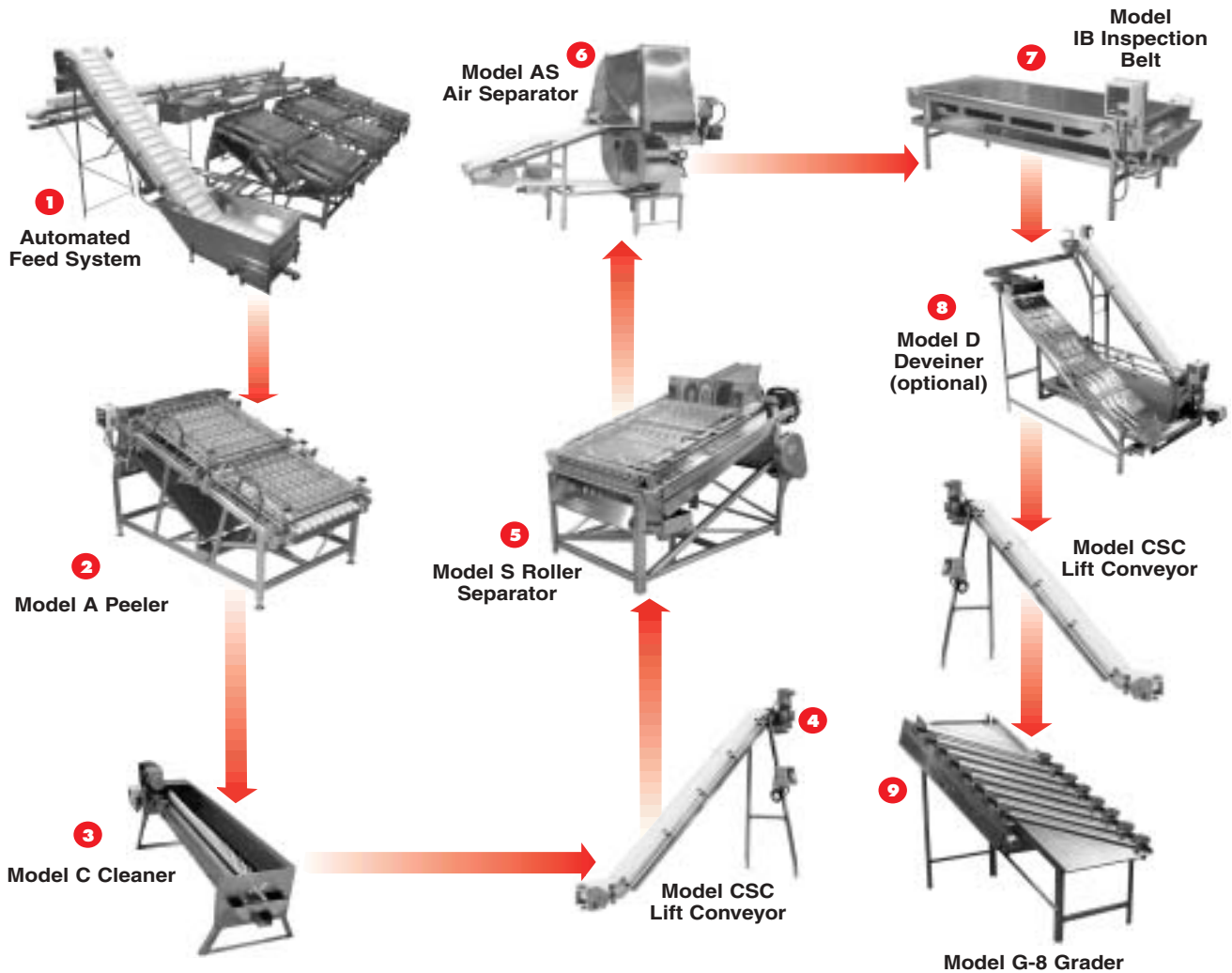
Laitram Machinery, Inc.

Telephone: 504 733 6000 Toll Free: 800 533 8253 Fax: 504 733 6111

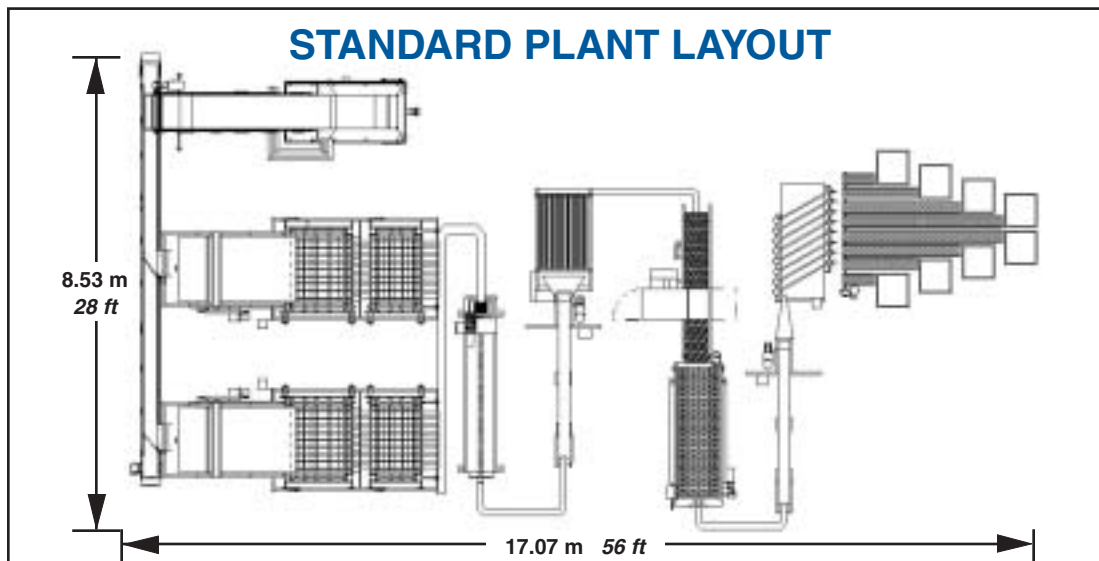
www.laitrammachinery.com • lm.sales@laitram.com

Warm Water Shrimp Peeling System

Typical Plant Layout Suggested arrangement of a complete Warm Water Shrimp Peeling System. Each machine in the system can accommodate the output of two Model A Peelers (the second peeler is optional).



STANDARD PLANT LAYOUT



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