



# SHRIMP PEELING SYSTEMS

## Style Options

Peeling needs vary greatly from processor to processor. End product, shrimp size, volume requirements, hours worked, labor and water costs are all critical factors that must be considered when selecting a peeling system.

Only Jonsson systems provide individual and gentle peeling and deveining of shrimp from 10/15 to 71/90 count — any way that's desired. Peeling and deveining are completely automatic!

All system elements are designed and engineered by Jonsson. They work together to provide optimum peeling efficiency and maximum productivity.

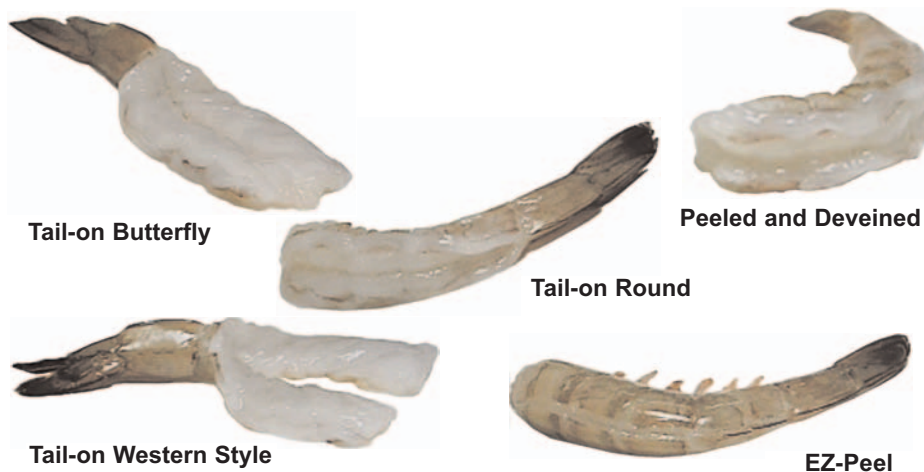


## Peeling Styles

### 60 Systems

Jonsson 60 Systems are our most popular and the most versatile peeling systems anywhere. They peel all tail-on styles — round, butterfly, western style or EZ-peel; or completely peeled and deveined.

All Jonsson Systems are available in a variety of Standard or Water Conservation configurations.



### 64 Systems

Jonsson 64 Systems are the fastest, simplest and least expensive method of completely peeling and deveining shrimp. They can also be used for processing EZ-peel style.



## System Productivity

Jonsson Systems process fresh or previously frozen raw headless shrimp at uniform rates.

- Each Model 60 peeling station operates at 5,000 or 4,000 shrimp per hour. The slower speed is recommended for tail-on style processing.
- Each Model 64 peeling station operates at 6,000 or 5,000 shrimp per hour. The slower speed is recommended for training new operators.

Input of Raw Headless Shrimp per Peeling Station in Pounds per Hour			
Shrimp Size No. per Lb.	Peeling Station Speed		
	6,000 per hr.	5,000 per hr.	4,000 per hr.
10/15 count	460 lbs.	390 lbs.	310 lbs.
16/20	340	280	220
21/25	260	220	180
26/30	220	180	140
31/35	180	150	120
36/42	150	130	100
43/50	130	110	85
51/60	110	90	70
61/70	90	75	60
71/90	75	60	50

Above are machine speeds, and represent maximum productivity. Even operators with average speed can load at near maximum machine speed all day long, with ease.

## Shrimp Size, and Peeling Volume Requirements

The size of the shrimp most typically peeled, the quantity of shrimp to be peeled, and the number of operating hours per week are the key factors that determine the size system that is needed.

As shown in the Productivity Table above, the larger the average size of shrimp to be peeled, the fewer peeling stations needed.

Processors operating two or three shifts per day, rather than a single shift, can process the same quantity of shrimp with a smaller system.

## Available Space

Because of modular design and construction, Jonsson Peeling Systems can be installed in-line or in-pairs — whichever best fits the available space. Jonsson Systems enable you to process more shrimp in a given area than any other peeling method.

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## For a Quotation, Tell us Your Needs

For us to make a recommendation for a peeling system that best meets your specific needs, please provide us with answers to the following questions.

- **How many pounds of shrimp are to be peeled per hour of operation?**
- **What is the average shrimp size to be peeled?**
- **What peeling styles are to be produced?**
- **Are there any space considerations?**
- **Is there a preference for a standard or water conservation system?**
- **What is the available electric supply?**

