

JONSSON[®]

SHRIMP PEELING SYSTEMS

System Options

Since 1955, Gregor Jonsson Inc. has been designing, manufacturing and distributing high-quality, cost-efficient shrimp peeling systems for progressive processors around the world.

Each system is comprised of standardized modules which are selected and configured to meet any processor's individual peeling requirements.

This modular design and construction assures optimum efficiency and makes Jonsson systems very affordable.

Choice of Peeling Styles

Jonsson systems can be customized to meet any need or preference. Choose a Model 60 system for maximum flexibility. Peel tail on round, butterfly, western style or E-Z peel; or completely peeled and deveined.

Select a Model 64 system for the fastest, simplest and least expensive method of producing E-Z peel or completely peeled and deveined shrimp.

Choice of Arrangements

Jonsson Production Shrimp Peeling Systems are available as Standard Systems or Water Conservation Systems. Each type offers distinct advantages to meet individual customer requirements and local economic conditions. Either system can be arranged in a single line, in double lines or in multiple lines.



Water Conservation Peeling Systems, such as the two-station system pictured above, use 50 to 70% less water than Standard Systems.

WATER CONSUMPTION TABLE

No. of peeling stations	System Number		Water Usage			
	Single Line	Double Line	Gallons per Minute		Liters per Minute	
			at 30 psi	at 50 psi	at 2 bar	at 3 bar
STANDARD SYSTEM						
1	15051		2.6	3.5	9.7	11.7
2	15052		5.5	7.4	20.2	24.3
3	15053		6.3	8.5	23.2	27.9
4	15054		7.2	9.5	26.2	31.6
4		15055	11.8	15.8	43.3	52.1
6		15056	12.6	16.9	46.3	55.8
8		15058	14.3	19.0	52.3	63.0
WATER CONSERVATION SYSTEM						
1	15151		0.8	1.1	3.0	3.6
2	15152	15252	1.6	2.2	6.0	7.2
3	15153		2.5	3.3	9.0	10.8
4	15154	15254	3.3	4.4	12.0	14.5
5	15155		4.1	5.5	15.0	18.1
6	15156	15256	4.9	6.6	18.0	21.7
8	15158	15258	6.6	8.7	24.0	28.9
10	15160	15260	8.2	10.9	30.0	36.1
12	15162	15262	9.8	13.1	36.0	43.4

STANDARD SYSTEMS

With a Jonsson Standard Peeling System, peeled shrimp and shell drop from each peeling station into stainless steel flumes. Water then moves the shrimp from several peeling stations to a single inspection conveyor and shell to a collection container. Peeling stations can be arranged in single or double lines. The number of machines discharging at each inspection station is limited to 3 for tail-on processing or 4 for P&D processing.

System Advantages

- **More flexible labor use can result in cost savings.**
- **Somewhat lower equipment costs than Water Conservation Systems.**
- **Easier to clean.**

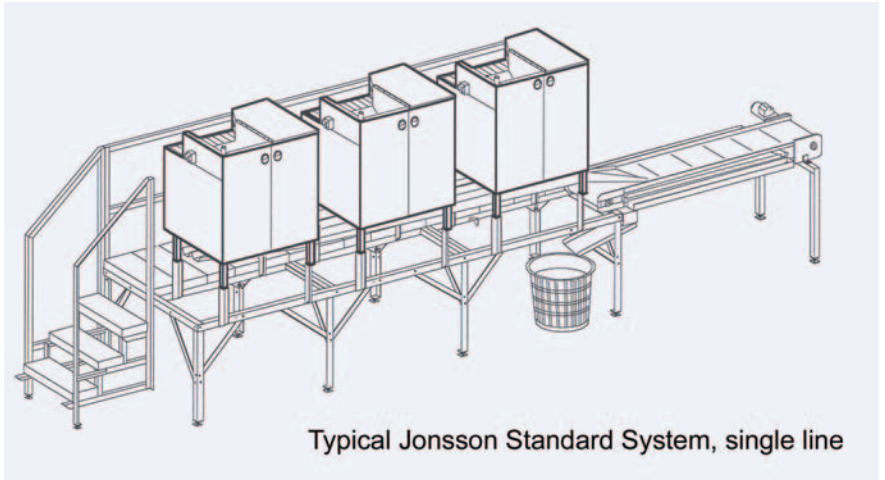
WATER CONSERVATION SYSTEMS

With Jonsson's Water Conservation Systems, no flumes are used. At each peeling station, the machine discharges peeled shrimp onto an inspection conveyor that is exclusive to that particular station. No water is used to move the shrimp. Peeling stations may be arranged in single or double lines, with as many stations in a line as is required.

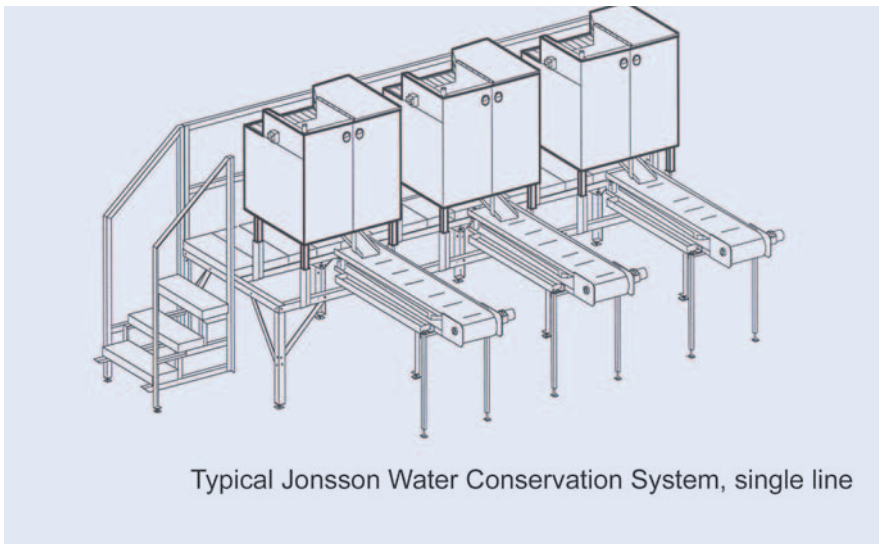
System Advantages

- **Uses up to 70% less water than a Standard System.**
- **Offers more flexible production options. Different styles can be produced simultaneously with systems having two or more peeling stations.**
- **Easier to expand than a Standard System.**

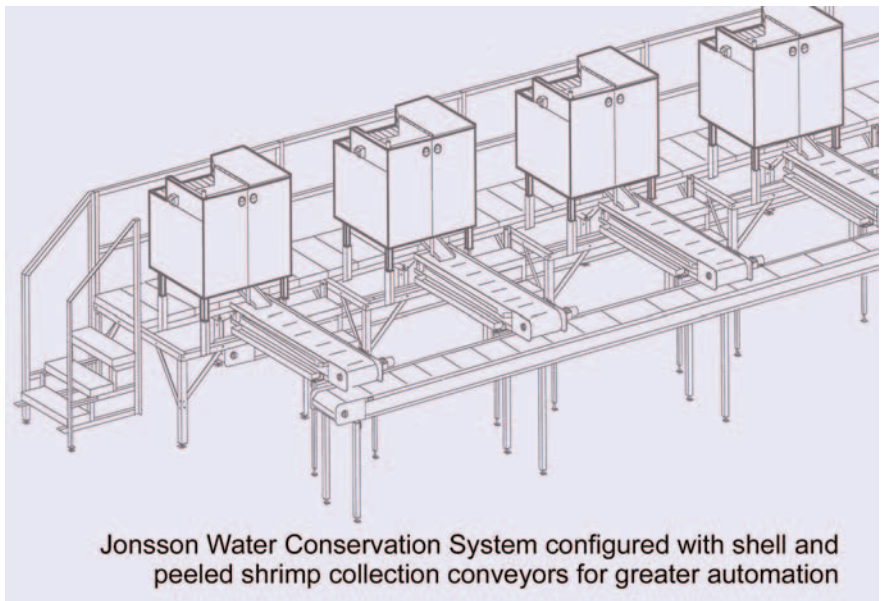
Each configuration is adaptable to a continuous flow process. Simply add conveyors to deliver shrimp to each peeling station, take peeled shrimp to the next operation, and shell to a collection or disposal site.



Typical Jonsson Standard System, single line



Typical Jonsson Water Conservation System, single line



Jonsson Water Conservation System configured with shell and peeled shrimp collection conveyors for greater automation

**13822 LAUREL DRIVE
LAKE FOREST, IL 60045 USA
PHONE 847 247-4200
FAX 847 247-4272
WEB SITE www.jonsson.com
E-MAIL sales@jonsson.com**

**GREGOR
JONSSON
INC.** 
SHRIMP PEELING SYSTEMS