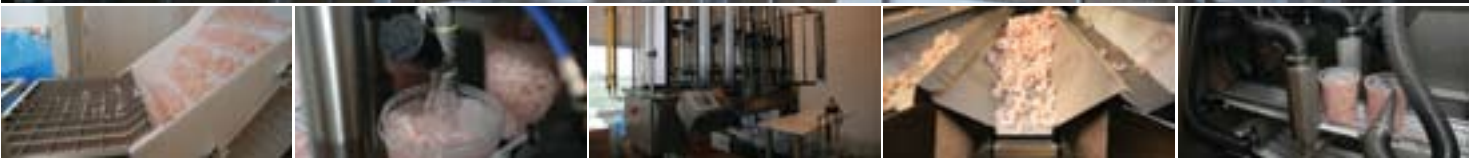


CASE STORY
& technical data

SEAFOOD



COMPLETE SHRIMP PACKING

When Danish seafood company Chrisfish needed to increase its capacity the right combination was a complete packing line from Marel Food Systems. A Carnitech dethawing system feeds IQF shrimp into a ScanCombinator multihead weigher with superb accuracy.

Full system secures production increase

Chrisfish has experienced considerable growth and in order to keep up with the demand the company recently built a complete new processing facility. Almost 90 percent of the company's production of seafood is exported to mainly southern Europe as private label seafood and the remaining production is sold under own label on the Danish market.

"We considered quite a few companies when we decided to buy the new packing line. But Marel Food Systems' ability to deliver the complete system without integrating third party equipment really decided it for us," Quality Control Manager Helle Klitlund explains.

After sales service was decisive

Another important factor in Chrisfish's decision to buy the full system from Marel Food Systems was the company's ability to supply fast and efficient after sales service if needed.

"We run a tight production schedule here and it is important that we get as much stability and uptime from the equipment as possible. If anything breaks down we need service as soon as possible and in our judgment Marel Food Systems has a very efficient service organization allowing us to sleep well at

night," Helle Klitlund says and smiles. Chrisfish has therefore entered a service contract with Marel Food Systems giving them preventative maintenance on the line.

Excellent hygiene using low pressure cleaning

Because of the construction of the ScanCombinator multihead weigher Chrisfish is able to keep the bacteriology at a very low level.

"Hygiene is paramount for us and because of the way the ScanCombinator multihead weigher is constructed we are able to clean the entire system using low pressure which gives us a much better cleaning effect. When using low pressure the water particles are not as atomized as when using high pressure systems which means we use less water and get a cleaner machine because the water and grime runs off the machine faster," Helle Klitlund concludes.



RETURN ON INNOVATION
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SEAFOOD

Technical specifications

Machine type:	ScanCombinator SC5414-2L-AD multihead weigher. This weighing machine has 14 weighing hoppers and can release a portion with a volume of 2 litres in one drop.
Surface of the product zone:	Stainless steel - AISI 304 WITH 7GM surface.
Surface of not product zone:	Glass-blown stainless steel - AISI 304.
Powered	The weigher itself does not use compressed air. All moving parts are electrically driven with step-motors and advanced DC voltage vibration technology AFA.
Operation:	Touch display with various languages depending on location.
Products:	Different types of core frozen fresh scrimp and various premixed seafood's.
Product dimensions:	In this case Max 10x20x40 mm (Depending of application up to Ø120mm for the 2 liter machine series)
Product temperatures:	0 °C (Core frozen).
Portion sizes:	170 gram to 900 gram. (Depending of application the 2 liter series can go from 25g up to 50kg with intelligent multidrop)
Capacities:	The capacity of the line is up to 60 portions/min (PPM). (Depending of application the SC5414-2L-AD can produce up a speed of 120PPM)
Product infeed:	Manual into a MFS Deicer witch defreeze the scrimps to the right temperature. After the Deicer the scrimps is transportet to the top of the MHW by a Z-conveyor.
Product delivery:	Into two cans at the time on a Marel produced can line.
Packaging:	Various types of canes
Packaging presentation:	Automatic.
Ambient temperature:	5 to 15 °C. (The machine itself can work in environments down to 0°C).

