

# Ice Dosing

for *salmon* processing



# Carnitech Ice Dosing



Salmon iced in tubs for further processing

The Carnitech ice dosing system enters as a natural part of the Carnitech salmon processing line but integrates well in any type of line.

Automatic ice dosing is less costly and much more efficient than manual ice dosing. With many years of experience within the salmon processing industry, Carnitech holds the technical know-how to provide you with the very best ice dosing solution. Our system is designed specifically for the fishing industry and can be used for bottom as well as top icing.

## Flexibility

Due to its position above the conveyor, the Carnitech ice dosing system is highly efficient. The



Top icing of boxes with Carnitech Ice Doser type CT 1404.10

machine doses the exact amount of ice into each box whereby the consumption of ice as well as freight rates are reduced.

Flexibility is a keyword in Carnitech's design philosophy and we always take the needs of our customers into consideration. The ice dosing system can be delivered with complete electronic control for automatic registration and dosing, ensuring that the right amount of ice is supplied to the right types of boxes.

Optionally we can deliver an ice storage which due to an automatic feeding system facilitates the supply of ice to the ice dosing machine.

## Easy-to-clean design

Our ice dosing system is made in a strong stainless steel design with a smooth and easy-to-clean surface. All materials are FDA-approved and meet the strict hygiene demands in the industry. Cleaning is facilitated by an open design.

## Options

- scales for more accurate dosing
- chain conveyor for transport of boxes
- ice storage for quick supply of a big amounts of ice

# Top Ice



Labelling and top icing of boxes with Carnitech type CT 1404.10

## Top Ice System

The Carnitech top ice system doses top layers of ice into boxes. The system is delivered with manual adjustment, ensuring that the right amount of ice is dosed into the right types of boxes. Optionally we can deliver a conveyor for transportation of boxes to strapping and palletizing.

# Top and Bottom Ice

## Top and bottom ice system

The Carnitech top and bottom ice dosing system doses top as well as bottom layers of ice into boxes. The system is delivered with manual adjustment, ensuring that the right amount of ice is dosed into the right types of boxes.

Optionally we can deliver a conveyor system for boxes and an automatic palletizing system.



Bottom and top ice with Carnitech Ice Doser type CT 1404.20

# Different **Box** Sizes



*The amount of ice can be adjusted automatically according to different box size*

It is possible to run different types of boxes simultaneously. A scanner reads the label on the

individual box and the right amount of ice is automatically dosed into it.

## Filling **Ice** Doser



*Manual filling of ice into Ice Doser*

### **Filling the ice doser**

The ice doser is supplied with ice either manually or automatically. Manually by means of a fork lift, automatically on a conveyor system directly from the ice storage. Due to a number of built-in sensors, the ice doser is automatically filled whenever it is empty.



# Ice Storage

Carnitech's ice storage is designed to store large amounts of ice for cooling of fresh fish products. The ice storage produces ice non-stop, thus ensuring continuous supply.

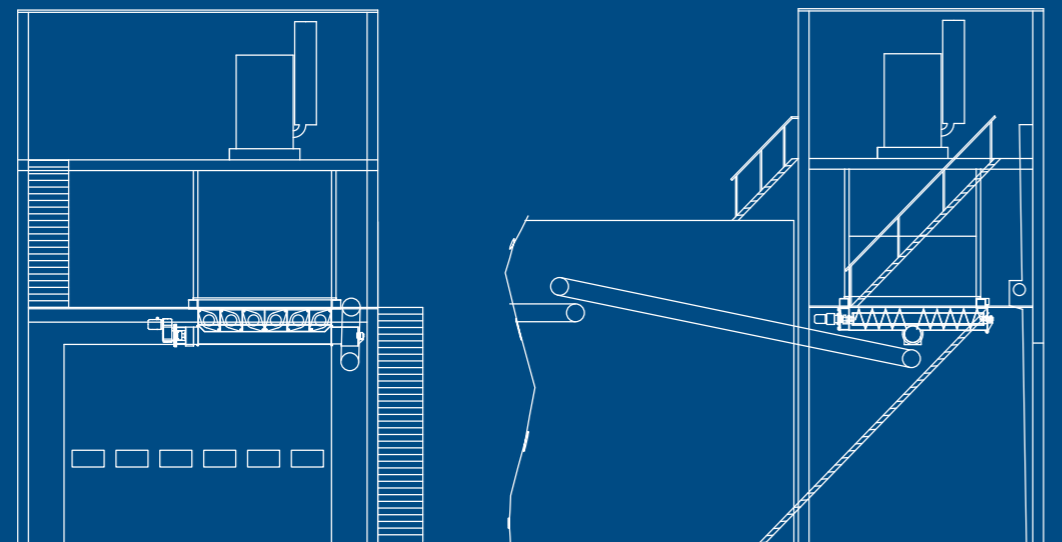
The ice storage has a number of built-in sensors which automatically regulate the supply of ice. Whenever the storage is full, the production of ice is interrupted and vice versa.

The size of the ice storage is variable - from 10m<sup>3</sup> to 75m<sup>3</sup>. The ice can be supplied directly to the Carnitech ice dosing machine or into bins, truck or ship delivery, depending on your specific needs.

Carnitech's Ice Storage is made in an easy-to-clean design. All materials are FDA-approved and meet the strict hygiene demands in the industry.



*Ice Storage for delivery of ice to trucks or into bins. A conveyor for delivery of ice into icedoser can also be delivered as optional equipment*



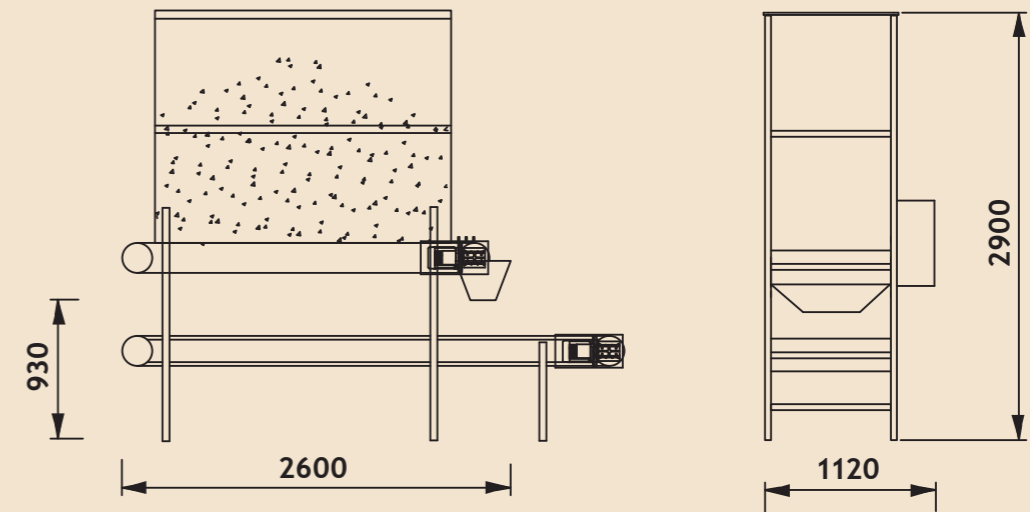
## description

### Optional equipment:

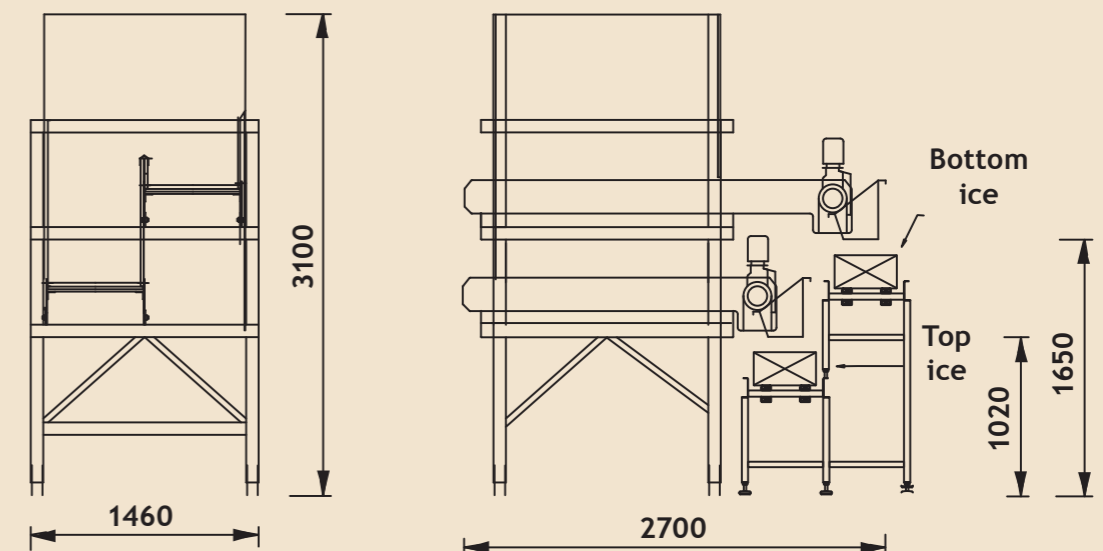
- Chain conveyor for transport of boxes to and from automatic ice dosing
- Level control for automatic filling of the ice dosing machine
- Double timer for different amounts of ice according to size of boxes
- It is also possible to produce a model for dosing of ice by weight in order to achieve a more accurate dosing

Tech. Spec.	Single Layer	Double layer
Capacity dos/hour	600	240 double
Accuracy	± 500 g	± 300 g
Material	Stainless Steel (AISI 304)	
Motor kW	0,5	2x0,37
Diminsions (L x w x h)	2600x1120x2900	2700x1460x3100
Weight Approx kg.	350	600

CT 1404.10 single lane



CT 1404.20 double lane



[www.carnitech.com](http://www.carnitech.com)



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