



#1230 CONTAINERIZED CRAB PROCESSING

RYCO'S CONTAINERIZED CRAB PROCESSING

Short fishing seasons require processing flexibility and containerized processing systems allow quick and failsafe changeover between seasons. The containers are easily lifted aboard ship and secured to the deck. After connection of the main power cable and hoses for fresh and salt water, the system is ready for processing... sometimes within hours of the ship arriving in port.

Containerization protects the expensive processing equipment from damage during removal, storage, and re-installation. It also saves the expensive installation and removal of piping, wiring, chutes, flumes, and similar components between different fish seasons.

The RYCO Containerized Crab System shown to the left comprises three separate units:

BUTCHERING:

- Splitting blades, rotary brushes, and rolls
- Section table with manual inspection and cleanup stations
- Packing stations with infeed and outfeed basket conveyors

PROCESSING:

- Freshwater cooking
- Seawater cooling
- RSW chill
- Brine freeze
- Freshwater glaze
- Breakout and drain table
- Boxing
- Weighing

UTILITY:

- Complete NH3 or R23 compressor system
- Accumulators, surge tank, and heat exchanger
- Separate heat exchanger systems for RSW and Brine
- Air compressor system for air hoists



FEATURES:

- Standard #508 baskets (60kg, 2 box, others optional)
- System shown designed for 1200 finished pounds/hour
- Systems available up to 3,600 pounds/hour
- Cooker is stainless with foamed and lagged insulation
- Cooler, Chiller, and Freezer: Heavy aluminum construction
- All freezing equipment rubber insulated
- Water process valves (bronze and stainless)
- Containers constructed of heavy 5086 aluminum plate
- Interior paneling is food grade plastic composite
- Optimal Insulation is foamed in place and closed cell urethane
- Total systems require about 100 kw electrical power
- Total containerized system weight about 18mt

SPECIFICATIONS MAY CHANGE, CONTACT RYCO FOR SPECIFIC APPLICATIONS

OVERLEAF: D4139-A1

Address: 6810 220th St. SW
Mountlake Terrace, WA 98043
USA

Phone #: 425-744-0444
Fax #: 425-673-2666

Web: rycous.com
E-mail: sales@rycous.com



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