SEAFOOD PROCESSING CATALOG
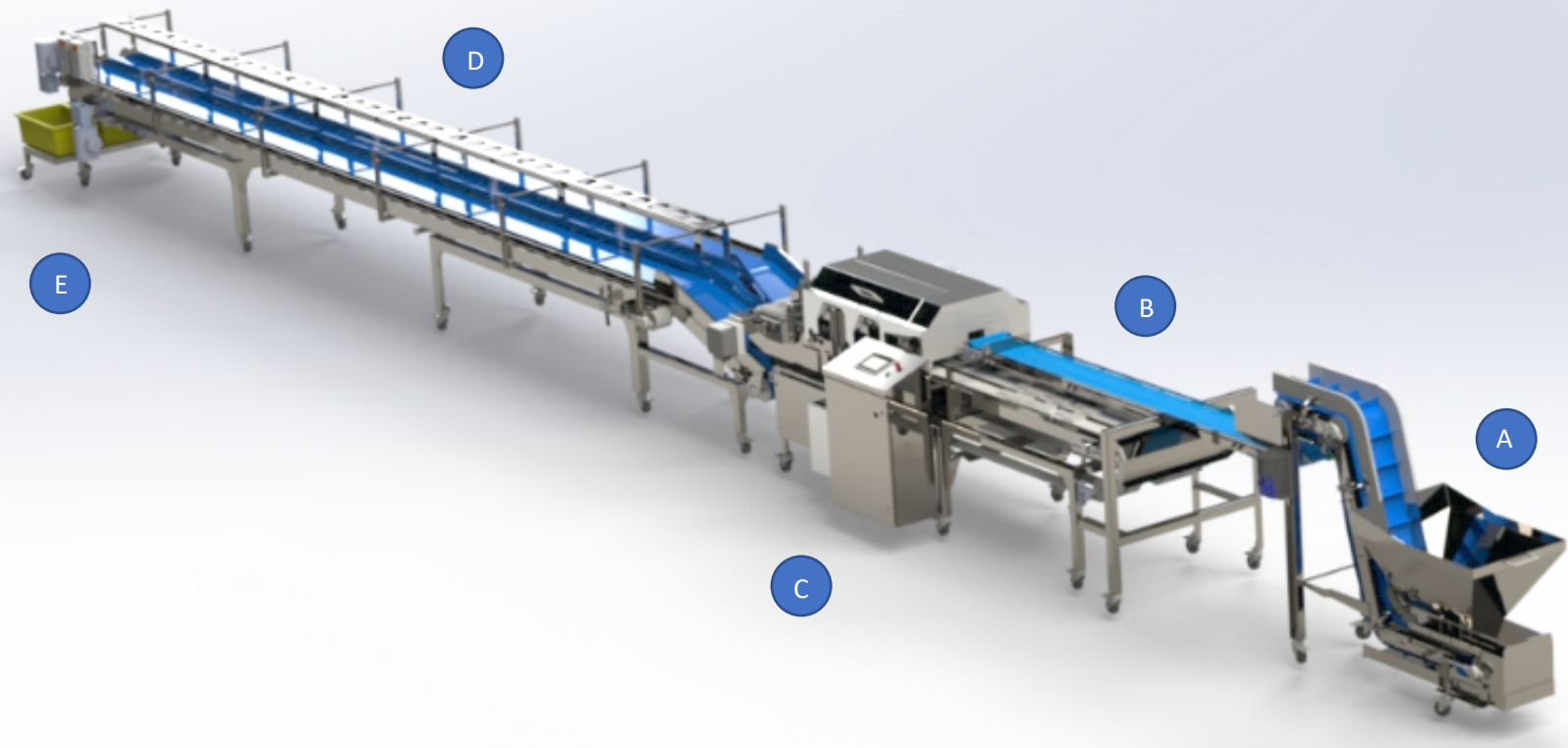
AREA 52

LOBSTER CLAW EXTRACTION SYSTEM

A **Elevator Hopper** - To accumulate product from chiller and re-use person managing chiller to dump bins; or feed inline from chiller. Ensures product flow is consistent to loaders without interruption. Reduces labor in frequency of refilling bin or no product interuptions.

B **Infeed Conveyor Belt** -Ease of picking claws infront of person allowing a possible 2 loaders reduction, versus side loading a bin. Design provisions for 4 loaders. (subject to human loading speed).

C **Claw & Knuckle Scoring and Extraction Machine**: Scored claws product as is; Scored for ease of meat extraction. Tamping feature for Spring & Hardshell product.

D **18 Station Picking Table - Sorting/Breakdown & Inspection Conveyor**: Adjustable multiple lanes for meat separation. Product being driven to pickers typically saves 10% productivity versus batching on tables as mindset changes to product being driven. Product is automatically delivered to pickers and meat accumulated in central location.

E **Material handling** (not shown) of empty shells to join to a shell crusher 3rd party option/Waste.

FEATURES

- Reduced strain on picker repetitive motion

- Works with both HPP Raw or Cooked product

- Production line "sets the pace" of the plant and inline flow to workers

- Evolving technology and updates every year

- IIOT enabled

- Patented technology

Full PLC & HMI, Recipe driven for internal characterization and flexibility of product.

SPECIFICATIONS

Please contact us for more information
info@area52.ca

Full chunky knuckle meat

Scored lengthwise product instead of traditional "triple score". Allows for easier removal and intact meat.

LOBSTER LEG EXTRACTION SYSTEM

A — Material Handling of bodies raw or cook from chiller/HPP customised per plant.

B — Loading station to place bodies with legs extended

C — Gill Removal for product with Cap off. /Leg Cutting & Extraction of meat

D — Material Handling of legless body to salad or mince for 1 system or multiple

E — Material Handling of meat and leg shells for multiple systems with ease of sorting remaining shells/re-ring

FEATURES

- Reduced strain on picker repetitive motion

- Works with both HPP Raw or Cooked product

- Production line "sets the pace" of the plant and inline flow to workers

- Evolving technology and updates every year

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OPTIONS

- Leg meat automatically conveyed to reduce any washout of meat

- Empty leg shells conveyed to mincer

- Bodies conveyed to mincer

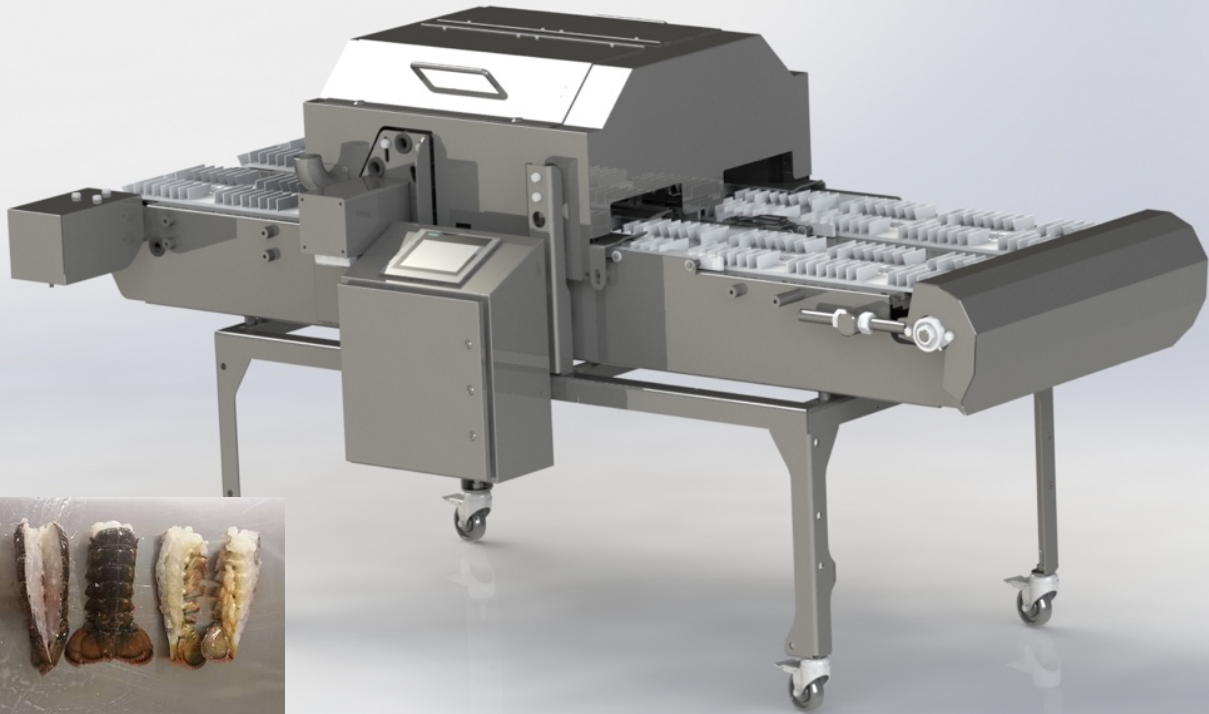- Allow 1 person to remove any remaining shells and ring
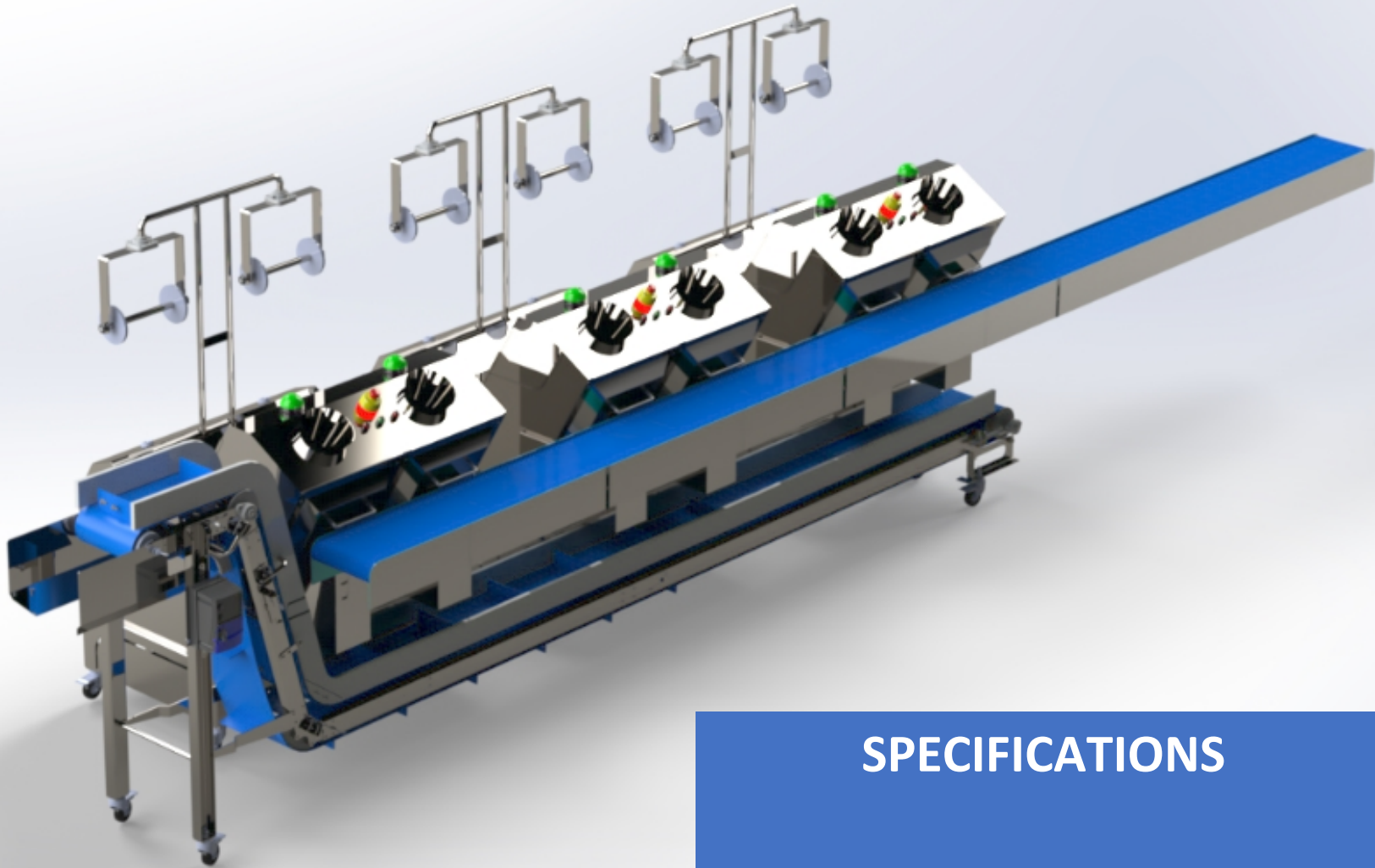
Please contact us for more information
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LOBSTER TAIL SCORING SYSTEM

Please contact us for more information
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AUTOMATIC NETTING SYSTEM

SPECIFICATIONS

Please contact us for more information
info@area52.ca

Two Station loading system where an operator can pick up lobster at 1.5s rate and place down the chute opening. Raw or Cooked. Integrated Basket holders or conevying for seamless transition to grading.

FEATURES

- Easy to change rolls

- Works with both soft and hard netting material

- Custom netting material available for reduced plastic usage and bio-degradable

- Wash nozzle to clean cooked blood

- Evolving technology and updates every year

- IIOT enabled

CRAB LEG SCORING MACHINE

Contact us for more information