



Weighing and mixing



PRESERVATION MACHINE FOR SHRIMP

This machine is designed to simultaneously perform weighing and mixing operations.

By adding preservatives (or other liquids) via membrane pumps, bulk goods can be preserved or marinated in batches ('x' ml liquid to 'x' kg product). This offers the advantage of making it unnecessary to weigh the products prior to preservation. The products are supplied in bulk and are preserved and dewatered before delivery at the configured weight. The system includes twin mixers to increase the production capacity. The machine is constructed entirely of stainless steel and plastics, with great care given to ensuring maximum hygiene and a minimum of maintenance.

All parameters can be configured and saved via fields on a touch screen.

This eliminates the need for a large, overwhelming control panel or assistance from a programmer.

As a result, configuration of the machine is simple and intuitive.

These systems are custom designed to meet each customer's capacity requirements and choice of preservation or marinating recipes.