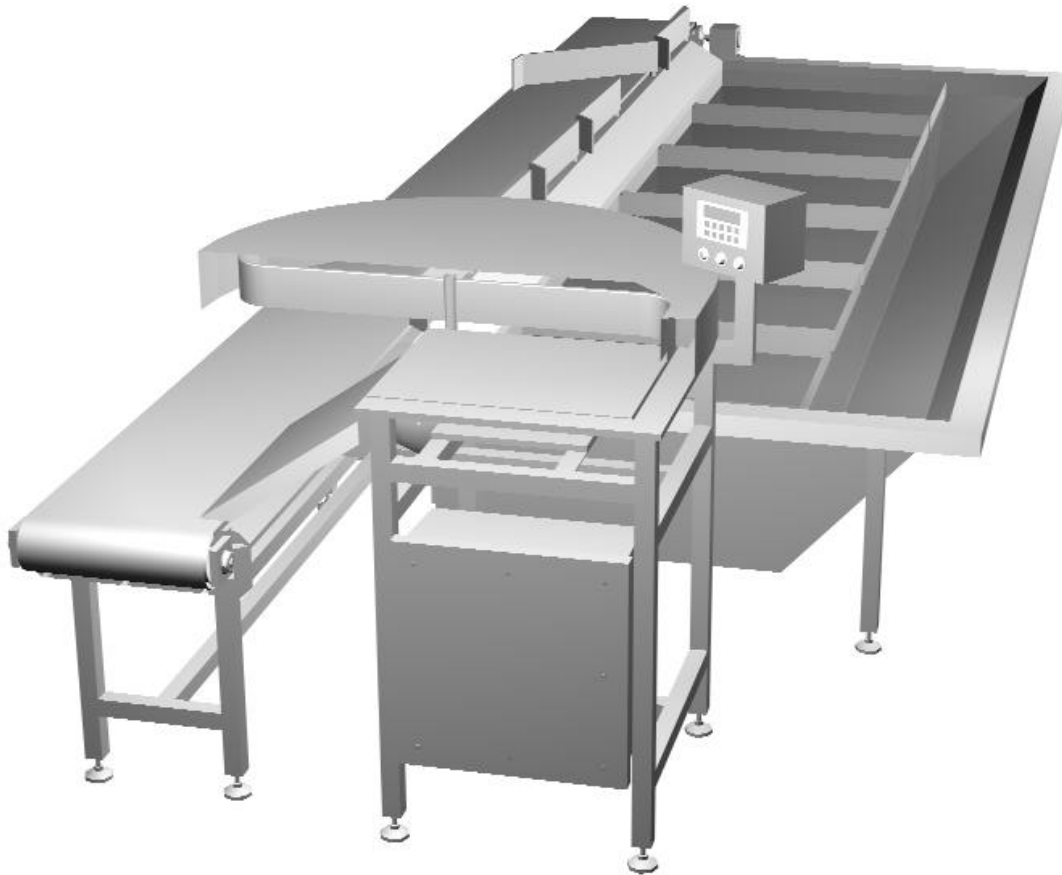


Another new concept from...

tech marine 



LIVE LOBSTER GRADER

Main Features

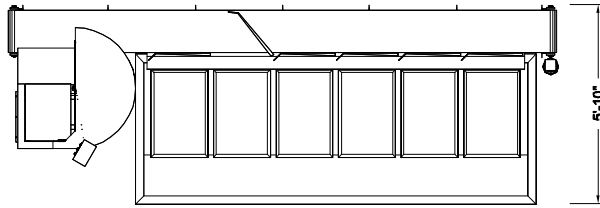
- Unlimited number of grades
- Several configurations available
- 2,500 or 5,000 lb/hr production
- No product damage
- Accuracy of +/- 5 grams or better
- Simple to program and operate
- Five grade sets stored in memory

Options

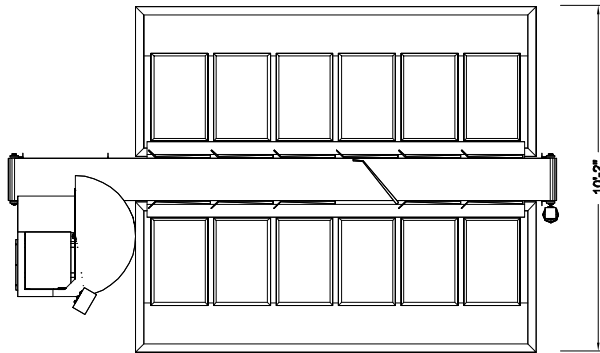
- Touchscreen display and controls
- Download production data to PC
- Batching by weight or count
- 25 grade sets stored in memory
- Custom crate infeed and take-away conveyor system

Examples of Possible Configurations

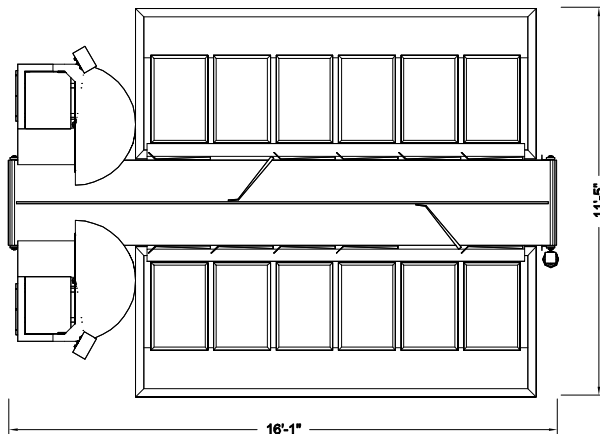
Single lane
Single-sided
LH or RH scale
LH or RH discharge
6 Grades or more
(6 grades shown)



Single lane
Double-sided
LH or RH scale
6 Grades or more
(12 grades shown)



Double lane
Double-sided
6 Grades or more
(6 grades shown)



Add 22" per additional grade

Due to continued design improvements, actual specifications may vary from those stated.

Technical Specifications

Construction: Stainless steel and food-grade plastic, S-900 Intralox belt
Power: 110 Volts AC single-phase or 208-240 Volts AC three-phase
Compressed Air: 5 cfm @ 80 psi
Sea Water: 3 gpm

Description

Tech Marine's Live Lobster Graders are the only automated graders on the market specifically designed to handle this fragile product without damage.

They are very simple to operate, highly accurate, and provide easy data set-up, storage, and retrieval. Our unique weighing system detects and compensates for the lobster moving on the platform, and thereby ensures that each lobster is accurately weighed before releasing it for sorting.

Within a fraction of a second after the operator has placed a lobster on the scale platform, the high-speed processor computes the weight and activates a rotating arm. The arm gently slides the lobster off the platform and onto a belt conveyor fitted with sorting gates.

As the lobster nears the appropriate gate for its grade, the gate opens to receive it, and immediately closes to gently guide the lobster off to the side of the belt and into a standard crate.

The crates are submerged in circulating sea water to cushion the arrival of the lobster and prevent impact against other lobsters.

The production rate is dependent only on how quickly the operator can place product on the scale. In actual operation, 22-25 standard 100-pound crates per hour are accurately graded without damage.

Engineered and manufactured in Atlantic Canada by

tech marine

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