



CUBE
AUTOMATION
Experts in Process Efficiency



SEA CUCUMBER PROCESSING GUTTING SYSTEM



- For the preparation of the cocoon (football) cut.
- Turnkey processing lines.
- For the preparation of the highest quality product.

An



OCEATEC

Seafood Processing System



FUNCTIONALITIES

- Allows to efficiently and rapidly clean sea cucumbers.
- Eliminate the need for longitudinal cutting. Ideal system to produce the cocoon or football cut.
- Ideal for producing dried whole sea cucumber (flesh and skin, head off).
- Proven technology.

TECHNICAL SPECIFICATIONS

- Specie : Cucumaria Frondosa.
- Vacuum system.
- Air vacuum and flow optimized for delicate sea cucumber cleaning. No damage to the skin or to the meat.
- Semi-automated system: one cleaning nozzle per worker.
- Scalable system. Optimized for your own processing volume.
- No water consumption.
- Cleaning nozzle design optimized for sea cucumber cleaning.
- Food grade and marine graded material (Stainless Steel 316 Alloy).
- Innards (guts) recuperation tank.

ALSO AVAILABLE, FOR THE OPTIMIZED INTEGRATION IN THE PROCESSING PLANT:

- Cookers.
- Grading systems (weight and size).
- Dryers and drying optimization services.
- Workers productivity monitoring system (bonus system).

Contact us for additional information.

• 2704-A, rue Principale
Tracadie-Sheila, NB
Canada E1X 1A1

• 495, route 132
La Pocatière, QC
Canada G0R 1Z0

• info@cubeautomation.com
• www.cubefoodprocessing.com