



OCEATEC

Seafood Processing Equipment Automation

SEA CUCUMBER PROCESSING LINE SEMI-AUTOMATED CLEANING SYSTEM



Strong with more than 10 years experience in the development of customize seafood processing equipment, Oceatec brings its expertise in the development of an innovative solution for sea cucumber processing.

FUNCTIONALITIES

- Efficiently and rapidly cleans sea cucumber.
- Eliminate the need for longitudinal cut.
- Ideal for producing dried whole sea cucumber (flesh and skin).
- Proven technology.

TECHNICAL SPECIFICATIONS

- Specie : Cucumaria Frondosa.
- Vacuum system.
- Air vacuum and rate of flow optimized for sea cucumber cleaning. Doesn't damage the skin and doesn't remove any flesh.
- Semi-automated system: one cleaning nozzle per worker.
- Scalable system: minimum 5 working stations, no maximum. Optimized for your own processing volume.
- No water consumption.
- Cleaning nozzle design optimized for sea cucumber cleaning.
- Stainless Steel 316 and food rated plastic construction.

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

- Customized tank support stand.
- Offal evacuation system

Contact us for additional information.



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Technical specifications can be modified without prior notice.