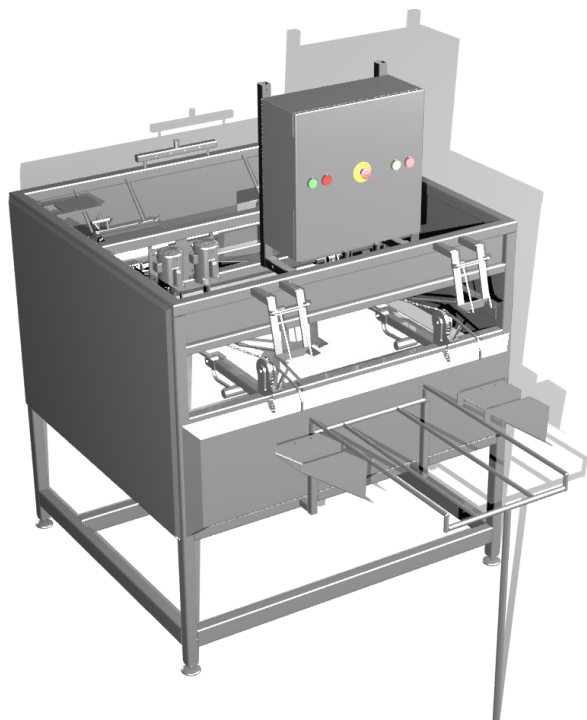


Snorre Crab Processing Equipment



Snorre Slaughter Machine®



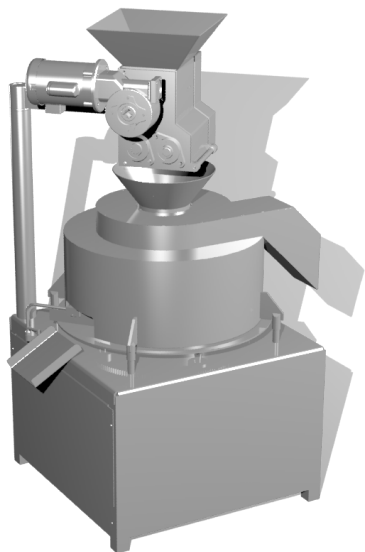
The Snorre Slaughter Machine® is a simple, effective and affordable machine used for slaughtering of live crabs for further processing. The Snorre Slaughter Machine® allows separate cooking of individual crab parts, increasing the overall production yield of crabmeat by up to 20%. The Snorre Slaughter Machine® is suitable for Cancer pagurus and other Cancer specie. Produced in stainless steel, each machine requires space of only 4,5m² (48ft²) and can process up to 1500 crabs per hour with only 2 operating personnel. Built in a modular construction additional modules can easily be added to accommodate additional production volumes.

- Increased yield of crabmeat
- Decreased processing time
- Crab processing moved from high-risk to low-risk zone
- Increased quality and shelf life, allows separate cooking of individual crab parts
- Low maintenance and easy cleaning

Specification sheet

Model Number: SM-1000

Measurements (WxLxH):	1740 x 2500 x 2100 mm	
Weight:	Approx. 300 Kg	
Space needed (m ²):	4.35 m ²	
Voltage:	400 V	230 V
Watt usage (max):	7.3 kWh	4.2 kWh
Ampere usage (max):	10.6 A	18.4 A
No. of motors:	5	
Materials used:	AISI 316L	
Water usage (pr. minute):	40 l	
Air pressure needed:	N/A	
Servicable Parts:	Motors, Electric comp., Water Jets, Brushes, Cut Blades	
Capacity (pr. hour, max):	1500 crabs	
Yield (approx.):	15 % general increase compared to whole crab cooking	



White meat from the crab body/purse has high commercial value. However, extracting the high quality meat by conventional manual processing is a labor-intensive operation. The Snorre Spinsheller® solves this obstacle and has a production capacity of 1500-3000 crab bodies/purses per hour using dry processing conditions. The Snorre Spinsheller® produces up to 50% increased yield of consistent high quality and fibrous "salad-meat", demanding significantly less labor than conventional processing. The resulting product can also be easily mixed with leg, claw or brown meat to increase total commercial value from overall production. Only 1 person per machine easily operates the automated process. The machine is portable and compact and requires space of less than 1m² (<10ft²). The Snorre Spinsheller® is produced in stainless steel and is easily cleaned and maintained.

Additional uses: The Snorre Spinsheller® include utilization of seafood by-products, e.g. for production of lobster flavor concentrates from raw lobster heads.

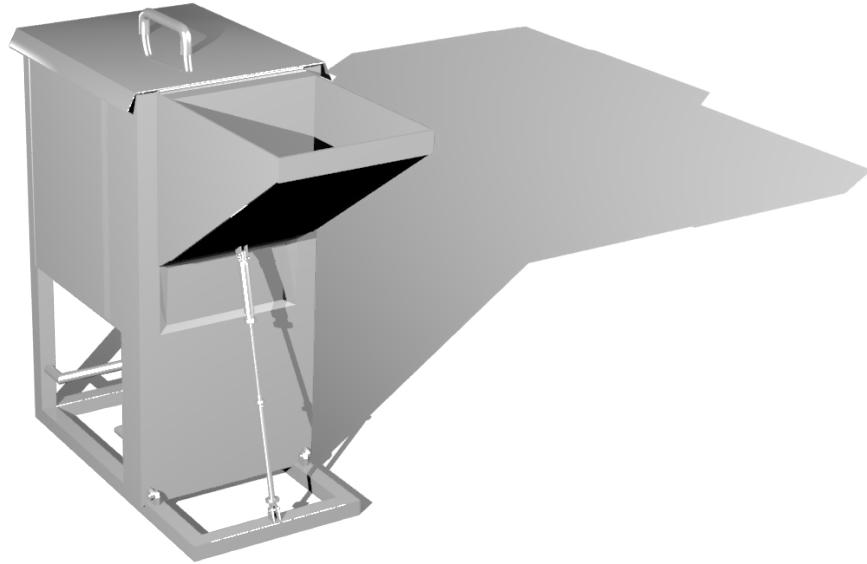
- Up to 50% increase in yield compared to conventional methods
- Processes 1500-3000 bodies/purses per hour
- Yields fibrous "salad-meat" of natural taste due to dry processing conditions
- Requires only 1 operator per machine
- Enables cost-effective utilization of additional seafood by-products, incl. processing of lobster heads for lobster flavor concentrates

Specification sheet

Model Number: SS-1000

Measurements (WxLxH):	941 x 700 x 1489 mm	
Weight:	Approx. 230 Kg	
Space needed (m ²):	0.66 m ²	
Voltage (3-phase):	400 V	230 V
Watt usage (pr. hour, max):	6.0 kWh	3.45 kWh
Ampere usage (max):	8.6 A	15 A
No. of motors:	2	
Materials used:	AISI 316L & S165M	
Water usage (pr. hour):	Approx. 3L pr. minute (No contact with product)	
Air pressure needed:	6-8 Bar, constant, 500L pr. minute	
Servicable Parts:	Motors, bearings, belts	
Capacity (pr. hour, max):	Approx. 1000 pr. hour	
Yield (approx.):	0-70 % of body/purse weight	

Snorre Cocktail Claw Machine®



The Snorre Cocktail Claw Machine® can be used both for production of crab cocktail claws and for cracking open claws for further meat processing. The Snorre Cocktail Claw Machine® is very easily operated and is portable and compact, requiring space of only 0,5 m² (5ft²). The Snorre Cocktail Claw Machine® is produced in stainless steel and is easily cleaned and maintained.

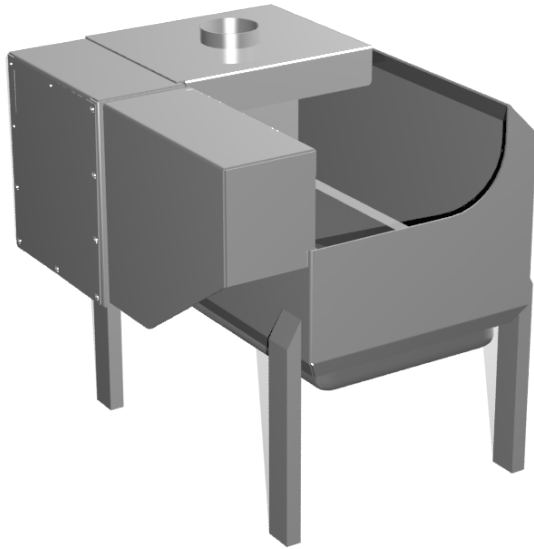
- Capacity of up to 6000 claws/hour
- Virtually labor-free operation with constant production mode
- Finely tuned mechanical pressure force ensures high quality Cocktail Claws
- Produces high quality products with no grit
- Low maintenance and easy cleaning

Specification sheet

Model Number: CC-1000

Measurements (WxLxH):	450 x 1100 x 1040 mm	
Weight:	Approx. 90 Kg	
Space needed (m ²):	0.5 m ²	
Voltage:	400 V	230 V
Watt usage (pr. hour, max):	N/A	0.07 kWh
Ampere usage (max):	N/A	0.3 A
No. of motors:	N/A	
Materials used:	AISI 316L, POM, Aluminum	
Water usage (pr. hour):	N/A	
Air pressure needed:	6-8 Bar, constant, 140 l pr. minute	
Capacity (pr. hour, max):	6000 crab claw ends	
Yield (approx.):	N/A	

Snorre Leg Meat Machine®



The Snorre Leg Meat Machine® produces high yield and top quality fibrous crab leg meat, requiring significantly less labor than conventional processing methods. The Snorre Leg Machine® is easily operated by only 1 person, and is portable and compact, requiring space of only 0,3m² (3ft²). The Snorre Leg Meat Machine® is produced in stainless steel and is easily cleaned and maintained.

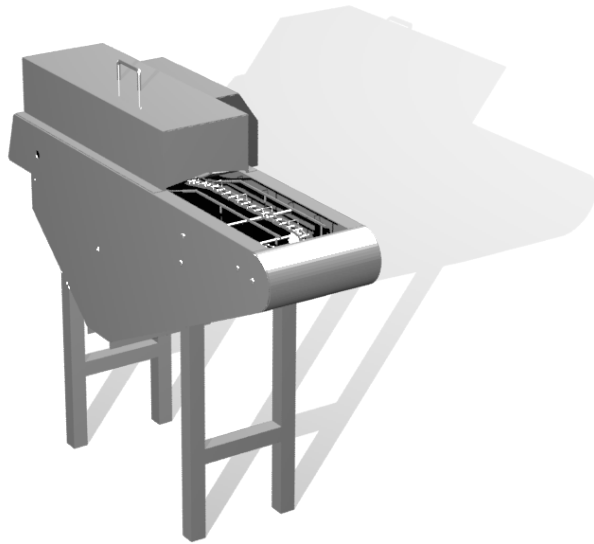
- Produces top quality fibrous leg meat with high yield
- Output of up to 8 kg (15lb) salad leg meat per hour
- Operated by 1 single operator
- Low maintenance and easy cleaning

Specification sheet

Model Number: LM-1000

Measurements (WxLxH):	458 x 530 x 521 mm	
Weight:	Approx. 35 Kg	
Space needed (m ²):	0.3 m ²	
Voltage:	400 V	230 V
Watt usage (pr. hour, max):	N/A	0.07 kWh
Ampere usage (max):	N/A	0.3 A
No. of motors:	N/A	
Materials used:	AISI 316 L	
Water usage (pr. hour):	N/A	
Air pressure needed:	6-8 Bar, constant, 120 l pr. minute	
Servicable Parts:	Power Supply, Pneumat. Sylinder, Cut Block	
Capacity (pr. hour, max):	Operator Dependent, 6 Kg	
Yield (approx.):	4-4.5 % of whole crab weight	

Snorre Shellwasher®



Many processors use the crab shell/carapace as a packaging tray for crabmeat consumer products. The quality of the shell cleaning process can therefore influence the appearance and hygiene of the finished consumer product. Cleaning of crab shells is traditionally done manually by hand using washing sodas and acids, or other chemical agents. The Snorre Shellwasher® effectively and thoroughly cleans crab shells by use of a high pressure pump and nozzles spaying system, and has been the technology of choice by Norway's leading crab-processors for numerous years. Produced in stainless steel, each machine requires space of only 1,5m² (16ft²) and can process up to 1500 shells per hour with only 1 single operator.

- Capacity of up to 1500 shells/hour
- Effectively cleans shells without use of any chemical agents
- Low overall water usage (30L/7 US gal. per min.)
- Operated by 1 single operator
- Low maintenance and easy cleaning

Specification sheet

Model Number: SW-1000

Measurements (WxLxH):	486 x 1242 x 995 mm	
Weight:	Approx. 80 Kg	
Space needed (m ²):	1.5 m ²	
Voltage (3-phase):	400 V	230 V
Watt usage (pr. hour, max):	5.5 kWh	3.6 kWh
Ampere usage (max):	13.5 A	18 A
No. of motors:	1 for drivechain, 1 for pump	
Materials used:	AISI 316L	
Water usage (pr. hour):	Approx. 30L pr. minute	
Air pressure needed:	N/A	
Servicable Parts:	Motors, gears, nozzles	
Capacity (pr. hour, max):	Approx. 1500 pr. hour	
Yield (approx.):	N/A	



Snorre Crab Processing Equipment

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