



## ***Automated Norway Lobster De-header***

### ***Automated Prawn De-heading***

Manual de-heading of Norway Lobster is one of the most inefficient, labour intensive and costly activities that fishermen have endured. Albus Solutions Ltd is now announcing the launch of an automated solution to this.

### ***How it works***

Norway Lobster are selected manually on sorting tables as per normal and placed in the hopper of the de-heading machine. A conveyor and patented shakers orientate and guide them singularly through one of four de-heading units using state of the art technology to detect the exact de-heading location on each Norway Lobster.



### ***Advantages***

Automated de-heading offers a suite of advantages over traditional manual de-heading:

- **Labour costs:** With a capacity to de-head 130 Norway Lobster per minute, the automated de-header is 3.5 times faster than manual de-heading, which provides a real solution to reducing labour costs.
- **Quality:** Poor yield from incorrect de-heading, remaining legs and damage, are common complaints, particularly as crews' tire. Automated de-heading assures a consistently high-yield quality product.
- **Hygiene:** Excessive handling of Norway Lobster during manual de-heading has the potential to cause hygiene issues. Automated de-heading significantly reduces potential risks.
- **Spoilage:** As backlogs occur, Norway Lobster are often left unattended in high ambient temperatures for extended periods, which can impact on freshness and shelf life. As the automated de-header works on a continual basis, these issues are significantly reduced. In addition crew can focus more attention on bycaught fish and therefore further optimise quality.
- **Waste:** The capacity of crew to manually de-head drops rapidly as they tire during a fishing trip. This can lead to significant losses, as progressively larger quantities of Norway Lobster are discarded without being tailed. The automated de-header works consistently on a continuous basis and therefore waste is significantly reduced.
- **Working conditions:** Manual de-heading is often classed as the most tedious and

challenging work practice on board vessels, which results in the rapid turnover of skilled labour as crews seek alternative employment. This issue is virtually eliminated with automated de-heading as working conditions are significantly improved onboard.

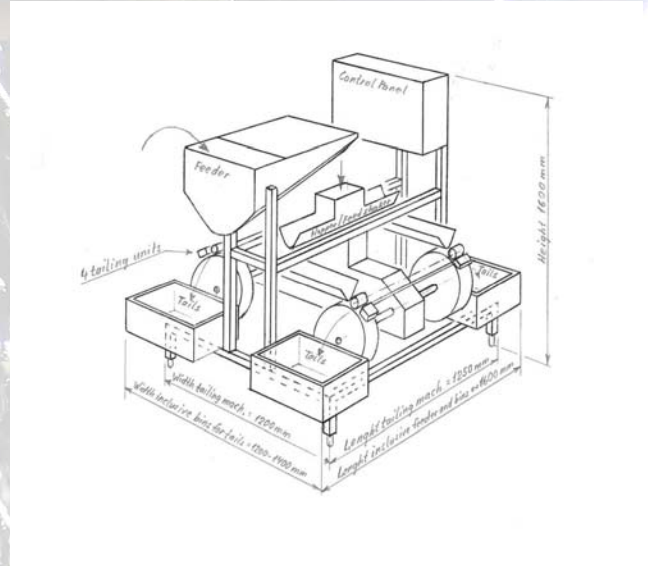
**Capacity**

The table below compares the capacities of both manual and automated Norway Lobster de-heading.

	Manual De-heading	Automated De-heading
Number of Norway Lobster per minute	37	130-135
Weight per hour for size grade of 80 tails per pound)	2 stone/ 12kg per hr	7 stone/45kg per hr
Weight per hour for size grade of 60 tails per pound)	2.6 stone/17kg per hr	9.4 stone/65kg per hr

**Dimensions**

Length: 1600mm  
 Width: 1400mm  
 Height: 1600  
 Weight; 370kg



**Requirements**

Water

0.3-0.5m<sup>3</sup> of seawater per hour.

Electricity

Power consumption: 1,5 kw, 220 - 240 v, 50 hz AC.

Air

Air compressor: Effective air approximately 375L per minute, about 7 bar = 3 kw motor.

**Sorting table**

A specific sorting table that allows transfer Norway Lobster directly to the automated de-header has also been developed.

**Contact Us:**

If you have any questions please do not hesitate to contact us and we will be happy to assist you.

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