



## BARNACLE REMOVER

The barnacleremover is especially developed for the processing of fresh mussels.

The barnacleremover removes barnacles that have attached themselves to the mussel shell. Practice has taught that so-called tube-worms can also be removed by means of this machine, although in a lower percentage.

The barnacleremover consists of two frames in which perforated tubes and brushes revolve. The fresh mussels are evenly distributed and fed onto the rollers.



The barnacleremover handles the mussels with the utmost care while removing the fouling from the shells. This means that shell damage is kept to an absolute minimum and the so-called blue gloss will not appear on the shells.

The capacity of the barnacleremover 68 is 1,650 lbs per hour divided among 3 tracks, based on ± 45-70 mussels per lb. With this capacity we guarantee optimal performance, which means removal of 50% or more of all barnacles.

## Murre Technologies

Total solutions for food processing

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### seafood solutions

Developed by  
**Murre Technologies**



The barnacleremover 128 has a capacity of 3,300 lbs per hour divided among 6 tracks. And the barnacleremover 188 has a capacity of 4,400 lbs per hour divided among 9 tracks.

### Specifications

#### Machine

**NAAM** Barnacle remover  
**TYPE** 68, 128, 188

#### Specifications

**TYPE** Type 68  
**LxWxH** 140"x49"x89" (approx.)  
**TYPE** Type 128  
**LxWxH** 140"x75"x89" (approx.)  
**TYPE** Type 188  
**LxWxH** 140"x102"x89" (approx.)

