



DEBYSSING MACHINE

The debysing machine is especially developed for the processing of fresh mussels.

The debysing machine removes the byssus threads from mussels which have a minimal protruding length of $\pm 13/32$ ".

The debysing spindles have a standard diameter of $25/32$ ". For thinner shells and smaller sorting sizes the machine can also be fitted with $9/16$ " spindles.



The complete raking system which distributes and conveys the mussels, can be lifted pneumatically. Therefore the debysing machine is easy to clean and maintenance friendly, offering a high capacity.

seafood solutions

Developed by
Murre Technologies



Specifications

Machine

NAME	Debysing machine
TYPE	800, 1000, 1200

Specifications

TYPE	800
CAPACITY	2,200 lbs per hour (based on $\pm 45 - 70$ mussels per lb)
LxWxH	95"x51"x83" (approx.)
TYPE	1000
CAPACITY	2,750 lbs per hour
LxWxH	95"x59"x83" (approx.)
TYPE	1200
CAPACITY	3,300 lbs per hour
LxWxH	95"x67"x83" (approx.)

Murre Technologies

Total solutions for food processing

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