

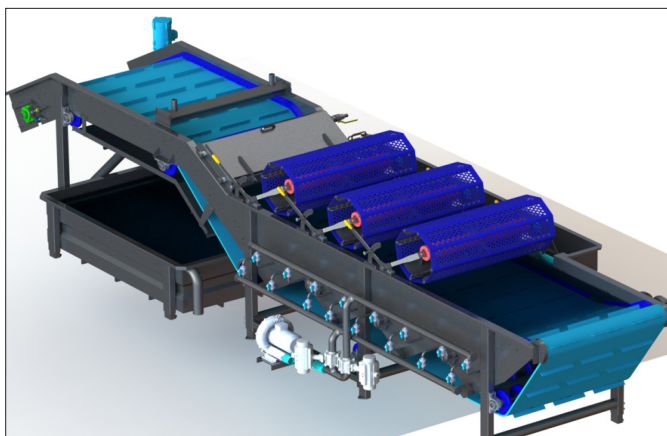


SEAWEED WASHER

The seaweed washer is especially designed and manufactured for processing of fresh seaweed.

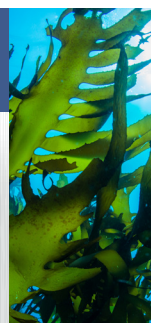
The seaweed is cleaned in the bubble bath. Through peristaltic air tubes the products are going further into the machine. After cleaning the seaweed, the seaweed is carried out with a Stainless-Steel wire link belt.

The seawater what is been used in the washer is constantly circulated in a closed system. But there is also the option to feed the machine with fresh seawater.



seafood solutions

Developed by
Murre Technologies



- Automatic dump valve for waste
- Powered floating parts separators
- Air tubes for peristaltic product transport
- Circular closed water consumption system or constant supply of fresh seawater.

Specifications

Machine

NAME | Seaweed washer

Specifications

CAPACITY | Max. 2000 kg/hour
input

LENGTH: | Approx. 6.000 mm

WIDTH: | Approx. 1.000 mm

HEIGHT: | Approx. 1.800 mm

Murre Technologies

Total solutions for food processing

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