



Underwater Seed and Juvenile Graders by SHELLQUIP

Processing oysters underwater dramatically reduces handling damage and minimises death rates, thus increasing profits.

- Quiet
- Low cost
- Gentle
- Automatic
- Grades seed/juveniles from 3 to 50mm
- Fast, (100,000 20-30mm oysters/hour (single) barrel)
- Twin barrel is even faster
- Consistent grades

Quote from a satisfied customer.

Jane Clout of Koorinal Oysters Qld says of this grader:

“Fantastic!. Its made a huge difference to the throughput we can handle and for my money it’s a multifaceted tool because its cleans them, grades them and is gentle. We can see new growth within a week of grading and I can now grade and rebag 40,000 oysters in half a day by myself.”

This machine is very **gentle** on product. Traditional juvenile barrel and shaker graders produce lots of stress for oysters, in most cases killing a percentage and stunting the growth of others.

Due to the way oysters behave underwater, grading is more **consistent** than the existing barrel and shaker graders.

Low labour costs

If the grading line includes some of the ShellQuip in-feed options and baggers, oysters can be emptied into a bulk hopper, washed, measured, separated into grades, and bagged. Operators are only required to empty the baskets or trays into the bulk hopper and feed the baggers at the end of the line.



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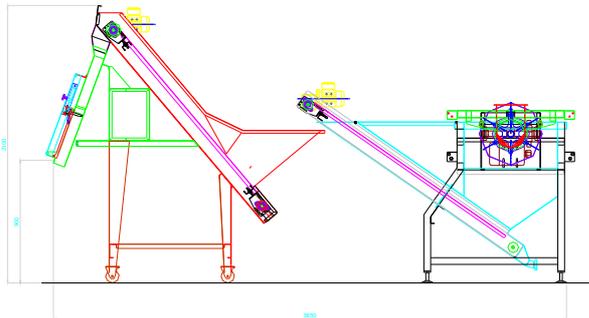
Automatic

Operator simply fills the hopper (for juvenile) or seed table and the grader does the rest.

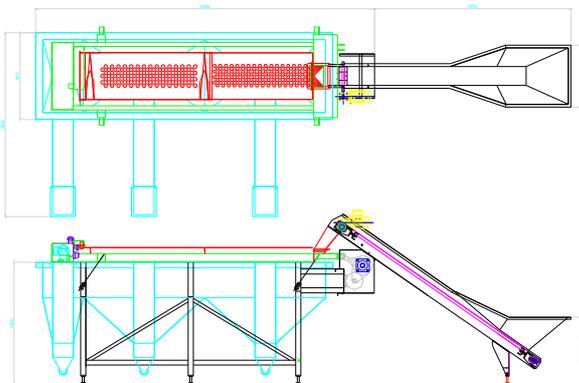
Oysters are sorted underwater into three sizes before being delivered by 3 small conveyors to collection points. If optional baggers are added then a set volume of shellfish can fill baskets at up to 30 per minute feed rates.



Shellquip in association with Bolduans Bay Oysters in Tasmania has developed the underwater grading system specifically to reduce mortality rates and reduce labour costs.



Fast for example up to 100,000 20-30mm oysters can be processed on a single lane system per hour. (faster again for smaller oysters and twice the speed for a two lane machine)



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