

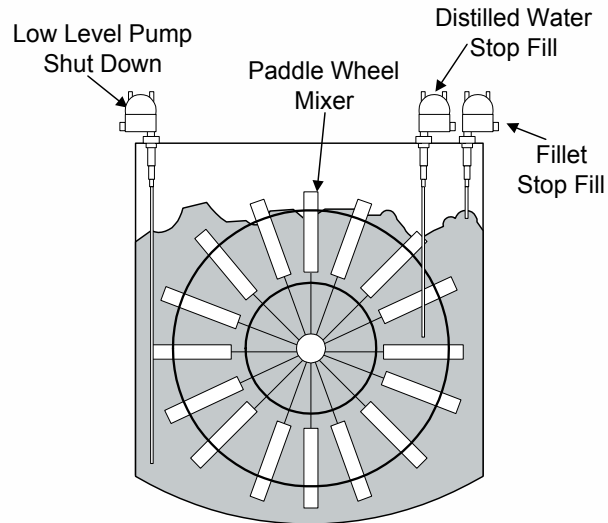
### Fill and Empty control in Seafood Processing Tank

#### The Application

Factory trawler ships process surimi at sea. The fish fillets are mixed in a large tank with distilled water and are then pumped into forms that are frozen. These frozen blocks are then processed further and sold as imitation crab, scallops, etc...

#### The Problem

The processing operator needs to know how much water to add to the tank, and then when to stop adding the fillets. After the batch is finished and is pumped out of the tank, there needs to be a low level shut down to stop the pump. The harsh conditions on a trawler, salt water wash downs, and the heavy slurry being measured requires a robust level-measuring product. Mechanical devices such as floats or tilt switches would not survive these extreme conditions.



Surimi Processing Tank

#### The Solution

AMETEK Drexelbrook solved the problem by installing three RF point level sensors on each tank. The sensors are installed close to the tank wall so as not to interfere with the mixer. One sensor indicates when to stop adding distilled water; the second is used to indicate when to stop adding fillets. The third sensor is used as a low level to shut off the pump when the tank is empty. The Cote-Shield™ circuitry allows the switch to operate properly even when heavily coated with fish slurry. The sensor housings are coated with a corrosion resistant plastic coating to help them survive in the harsh, salt-water environment.

#### Benefits

- Batch measurement helps ensure product consistency.
- Process is more efficient.
- No routine maintenance required.
- No moving parts to wear out or hang up.

\*Consult factory for higher temperature or pressure.

#### Other Solutions:

- Potable Water
- Waste Water
- Fuel Level
- Bilge Level

#### Typical Uses:

- Continuous Level
- Point Level
- Waste Management
- Inventory Management
- Overfill Protection
- Regulatory Compliance

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