

SEABASE

Seabase is Rosenqvists standard seasoning system, where all settings are manually adjusted.

The first step in the seasoning process, is the Rosenqvists *eM* that controls the product volume infeed to the Rosenqvists *Seasoning Drum*, with an electromagnetic drive. The infeed of the product volume is distributed in an up-hill position to get an even feed of the products, ensuring no empty spots on the pan.

The second step is the *Seasoning Feeder* that controls the amount of seasoning being distributed to the retractable *Scarf Feeder*, with the help of a volumetric auger. The Scarf Feeder is installed inside the drum and makes sure that the seasoning is evenly applicated on each individual product. The speed of the auger controls the dosage of seasoning and these settings are manually controlled. The speed of the auger controls the dosage of seasoning and depending on the configuration it can be automatically or manually controlled.

The last step in the *Seabase* seasoning system is when the products are entering the Rosenqvists rotating seasoning drum. Before landing in the drum, they fall on a removable chute to be fed in a correct position. The Inside of the drum consists of a number of flights, and are designed to make sure all products are evenly covered with seasoning and distributed forward. The angle and speed of the drum is adjustable. It can also be rotated in 90 degrees in both directions for easy access when cleaning.

All components are mounted on one skid, making the installation and maintenance easy.

The system comes in three different configurations;

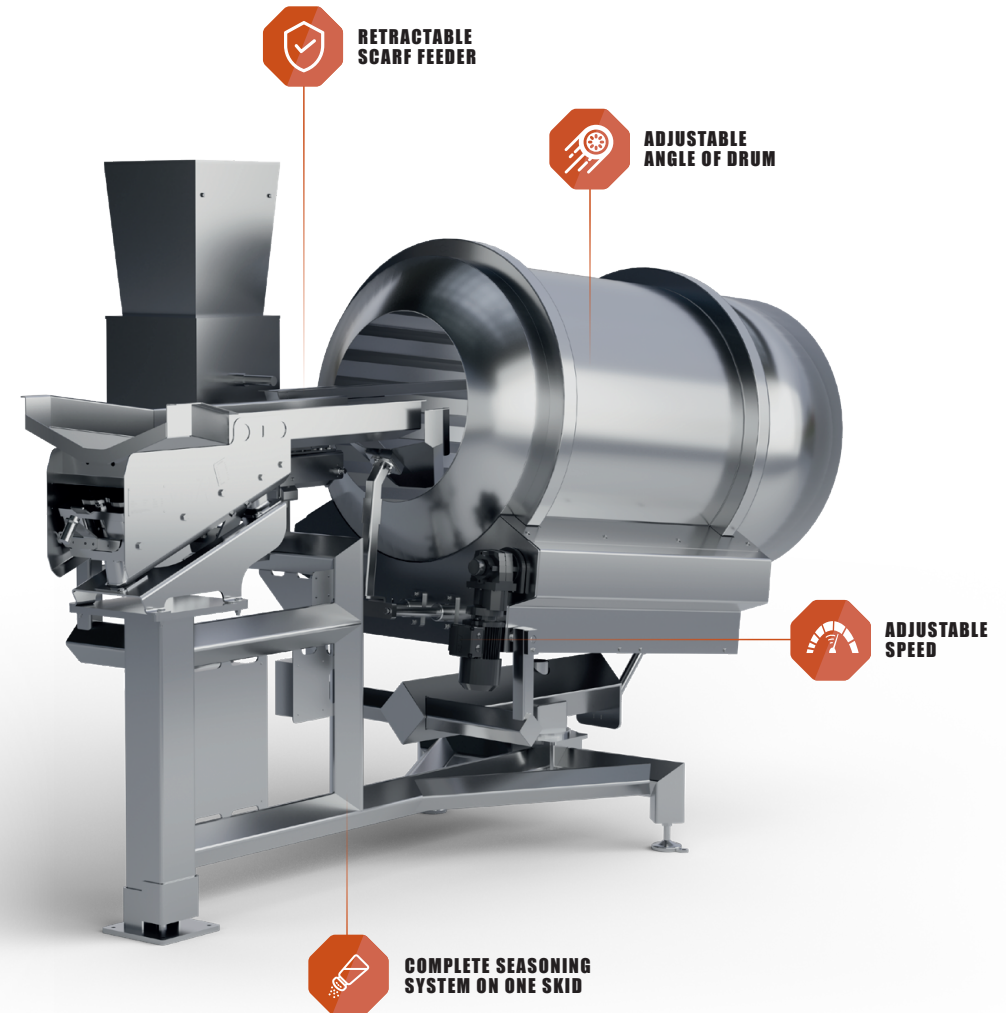
- Seabase
- Seabase Plus
- Seabase LW

SEABASE PLUS

In this recommended configuration we optimize the dosage of seasoning by installing a volumetric sensor for the product volume measuring feed to the seasoning drum. The values from the sensors are used for calculating the speed of the volumetric auger distributing the seasoning to the Scarf Feeder.

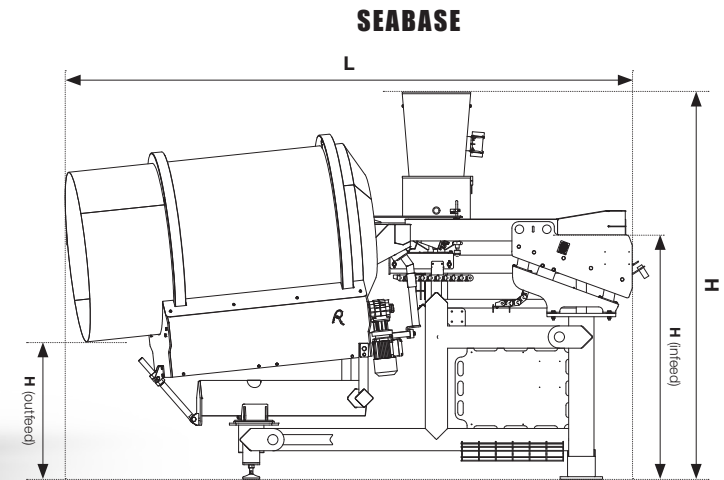
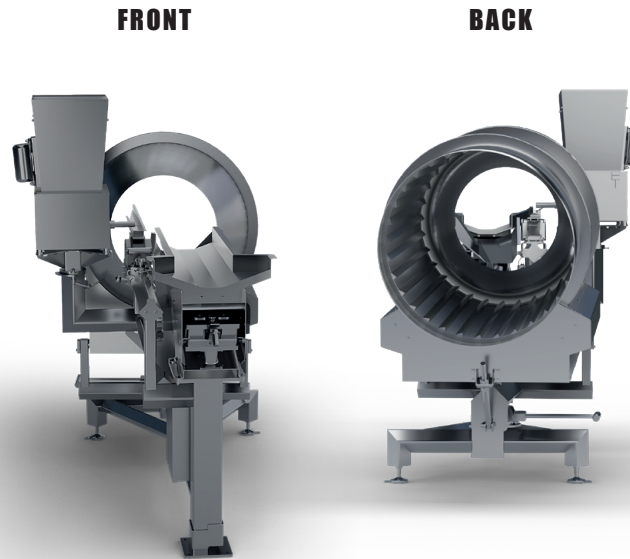
SEABASE LW

In this configuration we further optimize the dosage of seasoning, by keeping the volumetric sensor for the product volume infeed and then we install weighing cells for measuring the amount of seasoning being feed to the scarf feeder. The dosage calculation is based on the feedrate from the upstream supply of products and the measured loss in weight (LW) from the seasoning feeder. This means that there always will be a very precise amount of seasoning for the right product volume infeed.

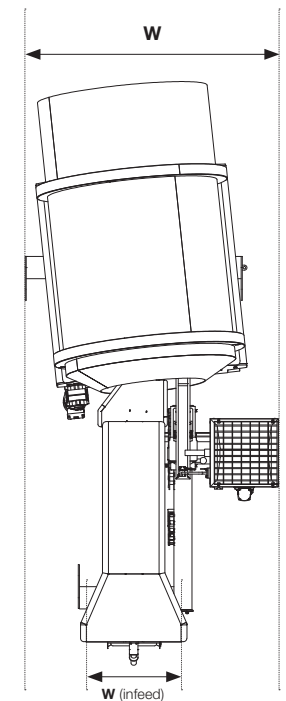


SEABASE ADVANTAGES

- Retractable Scarf Feeder
- Adjustable speed
- Adjustable angle of drum
- Complete seasoning system on one skid



SEABASE	L (mm)	W (mm)	H (mm)	CAPACITY	SEABASE STANDARD	SEABASE PLUS	SEABASE LOSS-IN-WEIGHT
SEABASE08 Infeed / Outfeed	2262	1435 380 / 165	1987 1199 / 1000	125-150 kg/h	VIBREMM SFEEDEER – VIBRHF (BF01) SDA08	VIBREMM SFEEDEER SENSOR – VIBRHF (BF01) SDA08	VIBREMM SFEEDEER SENSOR W-CELLS VIBRHF (BF01) SDA08
SEABASE10 Infeed / Outfeed	3414	1665 564 / 245	2256 1249 / 811	250-500 kg/h	VIBREM SFEEDEER – VIBRHF (BF02) SDA10	VIBREM SFEEDEER SENSOR – VIBRHF (BF02) SDA10	VIBREM SFEEDEER SENSOR W-CELLS VIBRHF (BF02) SDA10
SEABASE12 Infeed / Outfeed	3441	1902 630/273	2290 1323/850	800-1000 kg/h	VIBREM SFEEDEER – VIBRHF (BF02) SDA12	VIBREM SFEEDEER SENSOR – VIBRHF (BF02) SDA12	VIBREM SFEEDEER SENSOR W-CELLS VIBRHF (BF02) SDA12



RETRACTABLE
SCARF FEEDER



ADJUSTABLE
SPEED



ADJUSTABLE
ANGLE OF DRUM



COMPLETE SEASONING
SYSTEM ON ONE SKID

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