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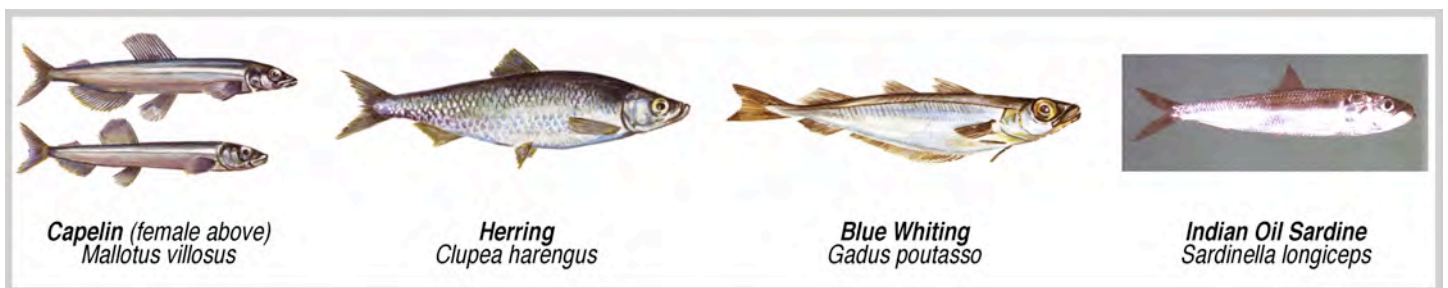
**Revised Issue**

**To Whom It May Concern**

Kopavogur, Iceland, in May 2007

**Ref.: For Sale - Graders and Dosers for Small Pelagics**

This equipment for **grading and dosing of pelagic fish species** was decommissioned due to changing habits of species migrating around Iceland—**Capelin** (*Mallotus villosus*) in particular—and subsequent reorganization within the fishing industry. In addition to Capelin, the equipment will handle other pelagic fish species in sizes up to 300 mm (12 inches) length, some of which, such as **Herring** (*Clupea harengus*), **Blue Whiting** (*Gadus poutasso*) and **Indian Oil Sardine** (*Sardinella longiceps*) appear in Picture 1 below.



Picture 1 - **Four Pelagic and Seasonal Fish Species**

The two graders together, shown in Picture 2 below, can handle **several hundred metric tons (mTon) of fresh pelagic fish species in 24 hours**. Some 30-50% of the total is graded into **four (4) sizes**, resulting in the output of graded material **exceeding 100 mTon in 24 hours**; the sizes of the four grades are adjustable and so is the relation between them. The capacity depends on the age (state of decomposition) of the raw material. The surplus is sent for lower grade processing, such as fish meal, freezing, drying and silage.



Picture 2 - **Two Graders and one Dosing Station** (upside down, left); **Hydraulic Power Pack** (right)

The name plate inserted in the lower left corner of picture 3 below shows that the graders were built in November 1994. They were operated during the capelin season only—four to six weeks every year—**adding up to a total of one year** during the decade they were in use.

The graders are activated through a **hydraulic power pack** (right in picture 2) and the fish moves down the grid through **adjustable vibration**. Following the grading, the fish is transported on belt conveyors to two semi-automatic **Dosing Stations** (close-up of one appears to the right in Picture 3). Each of these is manned by two workers—one standing on either side of the unit—and discharges a predetermined quantity of the graded fish into plastic bags. The bags are placed in trays of sizes preferred in the market.



Picture 3 - **Close-ups of a Dosing Station (left) and a Grader (right)**

The trays—loaded with graded and dosed pelagics—move on belt conveyors to a freezing station, built up from manually operated contact plate freezers (conventional) or **APV Amerio Automatic Plate Freezers** as preferred. Further details on these concepts can be downloaded from our Web Site under following URLs:

<http://www.ingvar.is/Plants/Amerio/AutoPIFr.html>  
<http://www.ingvar.is/Leaflets/LeafletsRef/Amerio.pdf>  
<http://www.ingvar.is/Leaflets/LeafletsRef/AmerioDataParam.pdf>  
<http://www.ingvar.is/Leaflets/LeafletsRef/LeafletPIFrHor.pdf>  
<http://www.ingvar.is/Leaflets/LeafletsRef/GeneralA4.pdf>  
<http://www.ingvar.is/Leaflets/LeafletsRef/AltPrimeMovers.pdf>

We undertake to **survey potential sites for such industries and establish concepts to match the prevailing conditions**. We assist in locating suppliers of suitable refrigerating equipment—**new or 2ndH as preferred**—and provide designs for complete local **do-it-yourself fabrication, assembly and erection** of the equipment and/or parts thereof. Finally, we intermeditate in negotiations with qualified and experienced plant operators for the **commissioning of the plants and training of local personnel**.

We assure you of our best of services at all times.

*Anna S Hauksdóttir*

Anna S Hauksdottir (Ms), Managing Director