

Maximum flexibility for fish production plants with ESPERA product solutions

The Dutch company Het Urk Zalmhuys is ready for the future. A major renovation and re-organization of their production plant started in 2016 and will be completed early 2020. The company building will then be five times the size of the current building. In the meantime, a large part of the fresh production department has been renewed. Various new machines have also been invested. In the end-of line application for labelling, three times the ES7000 series from ESPERA have been chosen.



Fresh salmon from Norway is cleaned, filleted, portioned, packaged, weighed and labelled at the company's headquarter which is in located in Urk / Netherlands. On average 120 tons of fresh salmon and 20 tons of smoked salmon are processed each week. The demand for salmon is doing well, says Diederik van Spronsen from Urk Zalmhuys.

A major advantage is that the supply of farmed salmon is very stable compared to wild sea fish'. In 2016, a major renovation of the company Urker Zalmhuys started, with five times increase in the company's area. We have renewed a large part of our fresh fish department and next year we will start with the renovation and expansion of our shipping area. Our machinery has also been renewed. Among other things, we have purchased a new shock and storage freezer

ESPERA weighing and labelling systems of long products and small trays within one machine solution

In the field of weighing and labelling machines, we entered into a partnership with ESPERA. This choice has to do with quality and reliability. In addition, companies around us told us that they had good experiences with the ESPERA machines they run. In the region of Urk, ESPERA is used a lot.

Het Urk Zalmhuys chose the ES7000 series of eighing and labelling machines. We first bought one, then another, and now number three has been installed as well. The machines are fully in-line integrated, behind a deep puller, for both salmon silks with a product length of 600 mm and salmon portions. The machines are equipped with a manually deflectable weighing belt, so that both products can be weight and labelled. It's very easy to do that. Common machines



from other company's don't have this special belt deflection that enables to handle long products (such as full salmon with 600mm) and small trays of portioned products.

All software and functions meet the requirements of the retail industry and the machines are able to be linked to ERP systems so that a fully data transfer to the machine and from the machine to ERP data bases is easily possible. Should any problems arise, both the global ESPERA helpdesk with online support and their field service team are always ready to help.

The difference in hygiene

The company Urker Zalmhuys differs itself mainly in terms of quality and hygiene. We aim for excellent quality, even if the purchase prices are a little higher as a result. In addition, great importance has for every fish to be excellent hygiene. In recent years, several salmon processors have been in the news with negative results after a listeria infection. Urker Zalmhuys has invested in the highest possible level of hygiene. They have a special disinfection area, the “Dirty Care Area”, where the mucus layer of the fish is removed. They also have a special “High Care Department”, where salmon is filleted. In the production and end-of-line area it is important to have products which are perfectly cleanable. That was also a reason to decide for ESPERA due to its high IP protection and fully stainless-steel design. Compared to other manufacturers, the machines are built for cleanability. In addition, they disinfect a lot and thoroughly. The product is guaranteed to be good. This enables them to deliver worldwide. Customers who would like to see for themselves how products are handled are most welcome to visit the business premises in Urk whenever they want.'

