

# Flake ice ready for salmon season

CALIFORNIAN fishermen based in Morro Bay who normally use block ice will have the benefits of flake ice for the 2007 salmon season.

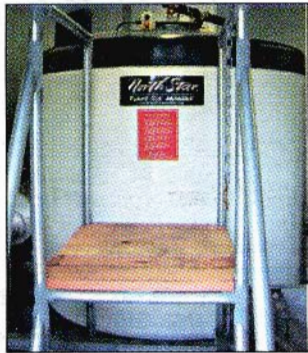
A Model 60 icemaker from Seattle-based North Star Ice will provide ice for use at the dock and for icing fish on board.

FNI is told that the Morro Bay Commercial Fishermen's Organisation (MBCFO) had been pushing for the installation as part of the ongoing revitalisation of Morro Bay's fishing port.

Pam Daniels, business manager of the MBCFO, says: "We were trying to get away from using block ice and provide a better service to the local fishing industry by providing clean, dry, flake ice."

"The North Star ice has more consistent quality and texture, and better handling characteristics than the other types of ice."

FNI is told the new icing system will allow fish to be shipped further and help Morro Bay's fishermen devel-



**North Star's machine produces 18 tons of ice a day.**

op a broader customer base. It will also be used to pack larger finfish prior to shipping to local restaurants.

The plant comprises a North Star Model 60 stainless steel flake ice maker, an SMR2000 modular ice rake and storage bin and an ice delivery system.

The North Star plant can make 18 tons of ice a day and store up to 32 tons at a constant 20 deg. F. Ice can be delivered to totes or directly to fishing boats at the rate of quarter of a ton an hour.



**Fishermen at Morro Bay are taking advantage of flake ice after the installation of a North Star Model 60 on the dock.**

TRJ Refrigeration of Oxnard, California, installed the system. The company has been constructing ice plants throughout Canada, the USA and Mexico for 30 years.

Mike Reutter of TRJ Refrigeration says the North Star plant is totally automated and PLC controlled.

He says: "It is essentially a push button system. As the ice is made, it drops into a storage bin fitted with an ice rake which automatically levels the ice in the bin."

"When ice is needed, you

just push the start button and ice is delivered to the specified location."

During the process of icing on board and unloading fish at the end of a trip, the consistency of North Star flake ice is said to be more manageable since it is easier to break up when necessary.

Mark Tognazzini, a fisherman and vice president of the MBCFO, who uses the ice to belly ice and layer ice troll-caught salmon, says: "North Star ice is easy to work with even after days in my hold."