



Crab Catcher 5514

Processor

GENERAL

Basic functions	Crab catching with conical or square pots, onboard processing, cooking, freezing and storage in a dry freezer hold and/or live crab storage in a tank
Classification	RMRS KM ⚙, Ice3, AUT3, (REF) ★, EPP, Fishing Vessel
Flag	Russia

DIMENSIONS

Length overall	55.30 m
Length b.p.p	52.66 m
Beam moulded	14.40 m
Depth moulded	8.50 m
Draught summer	5.00 m
Work deck area	300 m ²
Conical pots	8000 pcs
or: Square pots	400 pcs
Gross tonnage	1900 GT

TANK CAPACITIES

Fuel oil (MDO)	500 m ³
FW (Washing water)	85 m ³
FW (Drinking water)	26 m ³
Technical FW	64 m ³
Sewage	27 m ³
Dirty oil	5 m ³
Sludge	5 m ³
Bilge water	6 m ³
Bait store	50 m ³

STORAGE HOLD CAPACITY

Dry freezer hold	900 m ³
------------------	--------------------

PERFORMANCES

Trial speed	12.0 kn
Endurance	45 days
DWT at summer draught	900 tons

PROPULSION SYSTEM

Propulsion	Diesel electric
Propulsion power	2x 800 kW @ 1200 rpm
Gearbox twin	2x in, 1x out, ratio 6.45 : 1
Propeller	FPP, diameter: 3000 mm
Rudder	Flap type
Bow thruster	360° bow jet, 530 kW @ 1200 rpm

AUXILIARY EQUIPMENT

Networks	230/440 V 60 Hz
Main generator sets	3x 700 kW / 875 kVA @ 900 rpm
Emergency generator set	1x 60 kW / 75 kVA @ 1800 rpm

DECK EQUIPMENT

Anchor windlass	2x stockless anchor 1440 kg HHP
Crane	1x knuckle boom crane at starboard side, 3 tons @10 m, 1 ton @18 m SWL
Loading/unloading derricks	2 pivoted derricks of approx. 11 m length, complete with winches for slewing, luffing and hoisting blocks, hoisting capacity 5 ton.
Tugger winch	3 tons, 75m. 12mm. wire

FISHING EQUIPMENT

A receiving platform, a sorting table on the work deck at SB side, a release gutter for female and juvenile catch and a transport chute for crab to the live tank.
Pot line hauler, up to 2 tons of line pull
A bait area and bait thawing room with bait mince machine.

PROCESSING, BOILING, FREEZING AND PACKING

Processing deck level: 3x manually crab butcher stations. Crusher for offal/waste. Brushing station, bleeding tank and elevator to the graders, packing and weighing station. 2x cookers with lifting cover and 2x bins for cooling in sea water and 2x bins for cooling in RSW. 2x brine tanks for freezing and a glazing tank. Conveyor and elevator for packed product in cartons. Cartons go automatically to conveyor in dry freezer hold.

FREEZING CAPACITY

30 tons/24 hours to -18 °C in brine freezing. 30 tons/24 hours to -28 °C in freezer hold.

ACCOMMODATION

A spacious air-conditioned accommodation for 30 persons, comprises 2x single berth officer cabins with own sanitary space and separate sleeping room. 6x two-person cabins, each with double berth with own sanitary space. 4x four-person cabins each with 2x double berth with own sanitary space.
Communal spaces comprise mess room/day room and sauna. Service spaces comprise changing rooms (separate for factory and deck crew), galley, laundry, workshops, treatment room and ship's office.

LIFESAVING EQUIPMENT

MOB boat with davit forecastle deck on port side.
Life rafts (2x 16 persons) at each side of the vessel.

NAUTICAL AND COMMUNICATION EQUIPMENT

External communication system according to Northern Sea Areas A3. Internal communication systems, navigation systems and fish finding equipment.

All data presented is preliminary and is subject to change without prior notice. Artist impressions and general arrangement plan may show optional equipment. Options may impact performances.

DAMEN

Crab Catcher 5514

Processor



DAMEN

DAMEN SHIPYARDS GROUP

Avelingen-West 20
4202 MS Gorinchem
The Netherlands

P.O. Box 1
4200 AA Gorinchem
The Netherlands

phone +31 (0)183 63 99 22
fax +31 (0)183 63 21 89

info@damen.com
www.damen.com

© No part of the leaflet may be reproduced in any form, by print, photo print, microfilm, or any other means, without written permission from Damen Shipyards Group