



the world leader in live and fresh seafood holding solutions...



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# Leadership by design, quality and innovation...

Over the past 25 years Austmarine has specialised in the intelligent engineering, design and manufacture of live seafood holding and display tanks and refrigerated seafood merchandisers. The company has developed a strong industry reputation built on proven performance in keeping seafood alive, conditioned and healthy.

As a company our vision is to raise the benchmark in the quality of live seafood throughout the world.

We are committed to providing effective seafood holding products at each stage of the seafood supply chain, from point of harvest to the dining table.

Austmarine's totally unique product features and proven performance attracts interest from all corners of the world, as our clients understand the Austmarine technology underpins their seafood quality. Austmarine now exports their patented technology to over 35 countries around the world. Austmarine specialises in both state of the art design and manufacture. Using the latest technology Austmarine can take an initial concept from the CAD design stage, through manufacture and to installation. The company's commitment to continual product development and high quality standards has assisted in putting Austmarine at the forefront of the industry on a global level.



Consult • Design • Manufacture • Install • Service





# Austmarine Seafood Holding Products

## Live Display Tanks



## Bulk Holding Tanks



## Live Transport Tanks

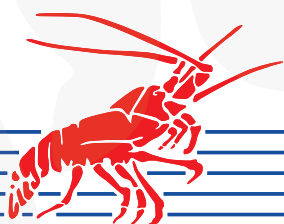


Image shown with TR500 on transport vehicle

## Refrigerated Display Merchandiser



Image shown with custom sneeze barrier.  
Standard sneeze barrier is 350mm high.



# Live Seafood Holding Tanks



Hokkaido Japan

The Technology that underpins all Austmarine live seafood tanks is the patented Oceantronic system. The system has been specifically designed to enable large commercial quantities of live seafood product to be stored in a perfectly healthy condition with limited space. The system is vastly different to that of an aquarium and is specifically engineered to cope with the conditions of commercial seafood loading and throughput.

The environment created by the system emulates the ocean's natural ecosystem. Through the injection of creative engineering, the water environment can hold up to 220kg of live product per cubic meter of water space. Water Quality is maintained perfectly through the Super-Bacteria Culture that is enhanced through efficient system design. The completely non-metallic system is totally unique, and ensures zero metal toxicity in the water for the lifetime of the tank. The saltwater in the tank is as pristine as the seawater in the ocean. The Oceantronic system has a number of features that are completely unique to Austmarine live seafood Tanks.

- No water changes are required!!
- High holding and throughput capacities – up to 220kg per m<sup>3</sup>
- No weight Loss for six weeks – with no feeding required
- Energy smart design- very low operating costs
- Intelligent Monitoring system
- Low Maintenance
- Two year Warranty

For more information on the advantages of the Austmarine system please visit our website [www.austmarine.com](http://www.austmarine.com)

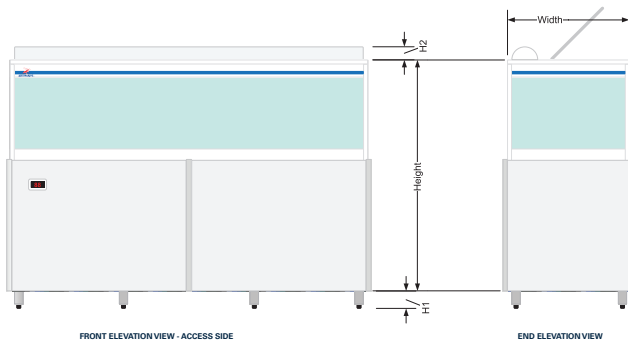
# Live Display Tanks

Austmarine manufactures a broad range of live display tanks designed specifically for the holding and display of various types of seawater and freshwater live seafood. The purpose of these tanks is to provide an exciting visual display of live seafood product to the public before purchasing and/or consumption. The tanks are also used in back of house/ kitchen locations to provide chefs with a premium raw material. They also serve as a means of storage as once in the tanks the seafood product can live for six weeks with no weight loss and no feeding. The sight of healthy live product is synonymous with great tasting, quality seafood.



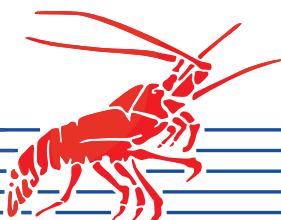
## Single Temperature

The term single temperature applies to one single tank environment and one system that can hold either coldwater species or tropical species at one given time. These models are perfect for single temperature markets such as New Zealand.

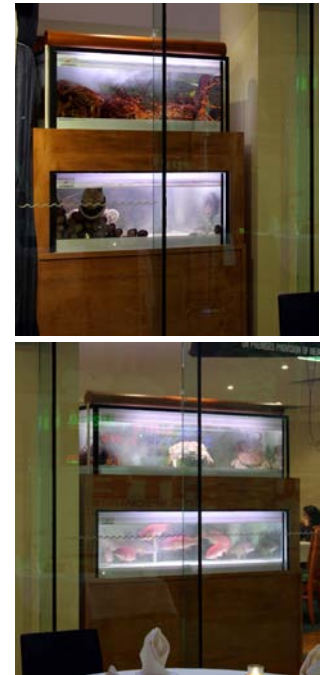


MODEL	LENGTH mm	WIDTH mm	HEIGHT mm	H1 mm	H2 mm	SEAFOOD CAPACITY	WATER CAPACITY	GROSS WEIGHT	ELECTRICAL SUPPLY
MC4	1100	500	1205	100	90	40kg	270Lt	520kg	220-250VAC 2.4KW
MC6	1600	500	1225	100	90	60kg	400Lt	670kg	220-250VAC 2.4KW
MC8	2050	700	1325	100	75	120kg	865Lt	1265kg	220-250VAC 2.4KW
MC10	2850	800	1325	100	75	200kg	1370Lt	1870kg	220-250VAC 3.6KW

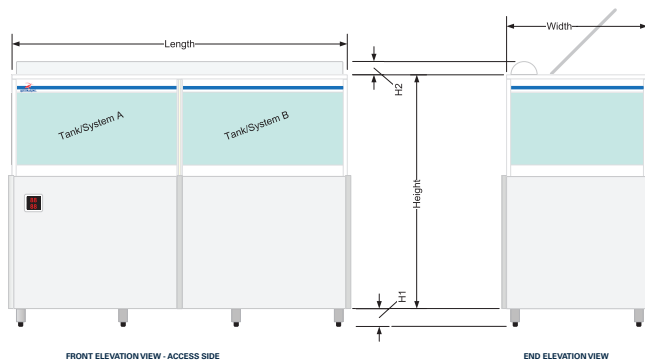
**Notes :** The base model has polymer plastic panels. For overall dimensions with panels, add on 50mm to the length and 50mm to the width. Higher legs can be provided and priced on request. Transparent dividers to subdivide the tank can be provided on request.



# Dual Temperature



The term “Dual Temperature” applies to either a single tier tank divided into two equal sized sections, therefore providing two separate tank environments which are individually coupled to their respective operating system; or two separate tanks mounted one over the other in a two tier configuration in the same frame, which are individually coupled to their respective operating system. These models can facilitate both coldwater and tropical water species simultaneously.



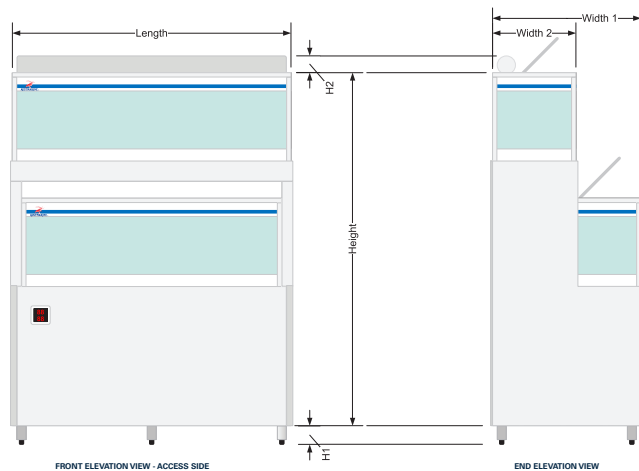
MODEL	LENGTH mm	WIDTH mm	HEIGHT mm	H1 mm	H2 mm	SEAFOOD CAPACITY	WATER CAPACITY	GROSS WEIGHT	ELECTRICAL SUPPLY
MC6 DUAL	1600	670	1325	100	90	80kg	650Lt	970kg	220-250VAC 2.4KW
MC7 DUAL	1900	800	1325	100	90	120kg	940Lt	1340kg	220-250VAC 3.6KW
MC10 DUAL	2850	800	1325	100	75	200kg	1370Lt	1910kg	220-250VAC 3.6KW

**Notes :** The base model has polymer plastic panels. For overall dimensions with panels, add on 50mm to the length and 50mm to the width. Higher legs can be provided and priced on request. Transparent dividers to subdivide the tank can be provided on request.



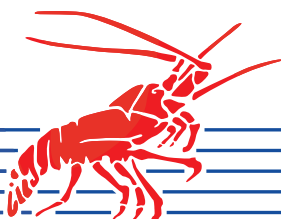
## Triple or Quad Temperature

The term “Triple Temperature” applies to either a single tier tank divided into three equal sized sections, therefore providing three separate tank environments which are individually coupled to their respective operating system; Or Two separate tanks, mounted one over the other in a two tier configuration in the same frame. Please note that Freshwater species are becoming more common as a Live Commercial Species, and the Triple Temperature models are popular in this application of two systems on seawater (coldwater and tropical), and the third system on freshwater.

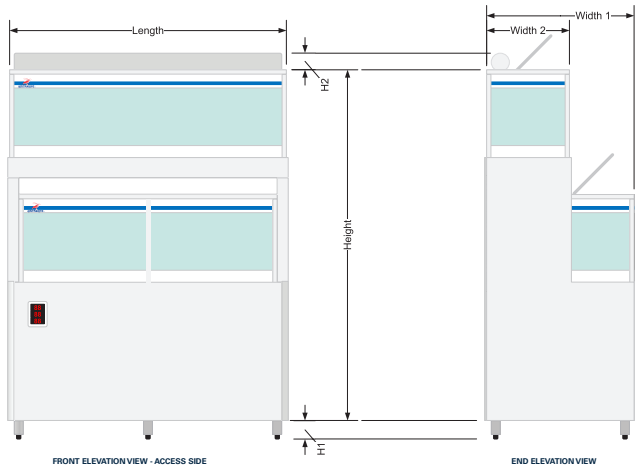


MODEL	LENGTH mm	WIDTH 1 mm	WIDTH 2 mm	HEIGHT mm	H1 mm	H2 mm	SEAFOOD CAPACITY	WATER CAPACITY	GROSS WEIGHT	ELECTRICAL SUPPLY
MT4 DUAL	1200	800	450	1900	100	90	90kg	550Lt	925kg	220-250VAC 2.4KW
MT6 DUAL	1800	800	450	1900	100	90	140kg	850Lt	1350kg	220-250VAC 3.6 KW

**Notes :** The base model has polymer plastic panels. For overall dimensions with panels, add on 20mm to the length and 50mm to the width. Higher legs can be provided and priced on request. Transparent dividers to subdivide the tank can be provided on request.

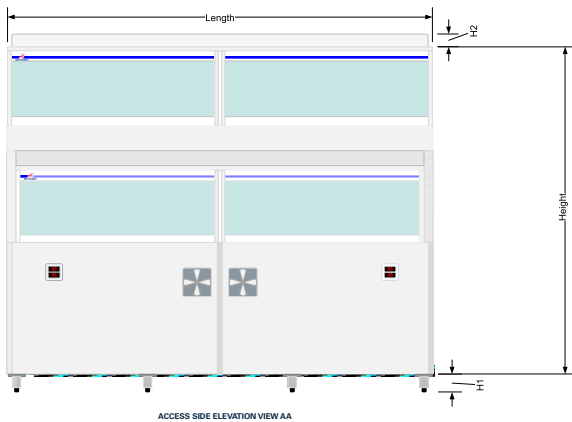






MODEL	MT6 Triple
LENGTH mm	1800
WIDTH 1 mm	800
WIDTH 2 mm	450
HEIGHT mm	1900
H1 mm	100
H2 mm	90
SEAFOOD CAPACITY	140kg
WATER CAPACITY	850Lt
GROSS WEIGHT	1400kg
ELECTRICAL SUPPLY	220-250VAC 3.6KW

**Notes :** The base model has polymer plastic panels. For overall dimensions with panels, add on 20mm to the length and 50mm to the width. Higher legs can be provided and priced on request. Transparent dividers to subdivide the tank can be provided on request.



MODEL	MT2400 Quad
LENGTH mm	2400
WIDTH 1 mm	800
WIDTH 2 mm	450
HEIGHT mm	1925
H1 mm	100
H2 mm	90
SEAFOOD CAPACITY	200kg
WATER CAPACITY	1460Lt
GROSS WEIGHT	2360kg
ELECTRICAL SUPPLY	220-250VAC 3.6KW

**Notes :** The base model has polymer plastic panels. For overall dimensions with panels, add on 20mm to the length and 50mm to the width. Higher legs can be provided and priced on request. Transparent dividers to subdivide the tank can be provided on request.

## Single Temperature - Shellfish Merchandiser



The shellfish Merchandiser is an innovative design for storing and display of live shellfish in pristine condition. The Merchandisers design allows seawater to naturally flow from each upper tank on the outside of the curved glass to the lower tank, providing an appealing visual effect. The sound of cascading water together with the natural seawater aroma tempts the senses, and patrons actually eat with their eyes.

# Live Bulk Holding Tanks



Bulk Holding Tanks are designed to clean, hold and condition large quantities of live seafood harvested from the ocean, rivers, lakes, ponds, etc. The tanks facilitate the holding of live product for up to 12 weeks with negligible weight loss and no feeding. These systems 'clean' live product of all organic and inorganic waste before they are exported or distributed either in bulk to other bulk tank depots or to retail display tanks.

The Bulk Holding Tanks are constructed with a vacuum sealed double fibreglass wall that contains a poured polyurethane insulating core making them the perfect insulator, whilst also making them structurally extremely strong. All PVC pipes and vessels have a high level of vapour seal insulation to reduce running costs. The tanks employ a sophisticated intelligent control/monitoring system that provides piece of mind on your valued seafood products.



MC1000 - Aqaoyster Germany

## Model - MC250

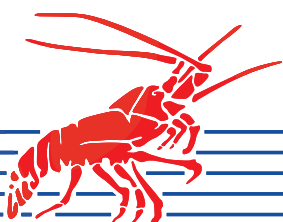
The MC250 is the smallest bulk holding tank in the Austmarine range, and has been created due to the Hospitality and Seafood industry requesting a mini Bulk Holding Tank that can fit into smaller, less accommodating spaces. This fully self-contained, compact unit is specifically designed for the back of house kitchens, small scale operators and small remote catching locations, and has all the technological features to effectively bulk hold live seafood.

This model's design offers the ability to switch off one pump when holding light loads of live product. It also employs two refrigeration units that can provide lower operating cost. The water temperature, the operating mode of the equipment, and the water level sensor are all controlled by electronic sensors that provide a visual message. The sophisticated micro-processor



control is programmed to control water temperature to within .1°C, has low and high temperature alarm, and protects the compressors from short cycling from power fluctuations. Electronic devices used are

MODEL	LENGTH mm	WIDTH mm	HEIGHT mm	SEAFOOD CAPACITY	WATER CAPACITY	GROSS WEIGHT	ELECTRICAL DEMAND
MC250	2875	1000	1165	250kg	1350Lt	2025kg	220-250V 15Amp
MC500	3650	1850	1300	500kg	4000Lt	5500kg	220-250V 20Amp
MC1000	8000	2250	1000/1700	1000kg	8000Lt	11700kg	415-460V 20Amp/ph
MC5000	12890 + 3300	3700	1000	5000kg	32000Lt	-	415-460V 80Amp/ph
TR100	1840	880	1300	170kg	950Lt	1400kg	220-250V 10Amp
TR500	3650	1850	1300	500kg	4000Lt	5500kg	220-250V 20Amp



self-diagnostic through LED indicators, and plug into base type. The entire electrical system and components of the MC250 is protected from high and low incoming voltage by a voltage monitoring device. This also ensures proper operating cost by maintaining correct voltage.



All the equipment and pipe-work is located within the supporting frame structure therefore providing complete flexibility as it can be easily moved from one location to another using a pallet truck. The MC250 can hold up to 250kgs of live seafood per 24 hour period. The MC250 is ideal for satellite distribution location, back of house kitchens, retail outlets and small scale wholesalers and fishermen.



Some of the features on the new MC250

## Model - MC500



The MC 500 is a fully self contained unit with the machinery and pipe-work located under the structural frame. This allows for the flexibility of draining the water and moving the unit to another site if required (i.e. - they are not fixed in any way). The MC500 fibreglass tank, vessels and PVC pipes have a high level of vapour seal insulation to reduce running costs. The tanks employ a sophisticated control system that is fully programmed, with high and low temperature alarms, anti short cycling from power fluctuation, low water alarms, and protection against equipment failure.

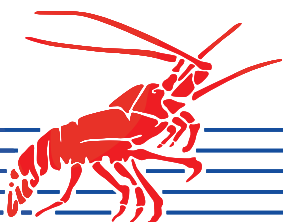
The system is so effective it can hold live lobster in a hibernated state for up to 12 weeks with no weight loss. This unit is rated at holding and dispatching 500kg of live product per 24 hours. The MC 500 is the perfect model for entry-level local wholesale or for retailers who wish to increase buying power and hold stock. The Tank is also useful for fisherman to value-add on their catch.





## Model - MC1000

The MC1000 is also a fully self contained unit with all the machinery located in an enclosed machinery unit. The tank is designed at the ideal working height for moving large volumes of live seafood in and out of the tank. The MC1000 is also easily drained and moved to a new location. The control system on MC1000 is even more advanced than the MC500, with programmable high/low temperature alarms, anti short cycling from power fluctuation, low water alarms, pump protection devices and alarms, automatic fan cycle control and protection against equipment failure. The MC1000 is ideal for import/export or medium sized wholesale operations and is suited for handling product of up to 1000kg per 24 hour. The Tank is also useful for fisherman to value-add on their catch.



## MODEL - MC5000



The MC5000 is the largest bulk holding tank in the Austmarine range and is designed to facilitate the throughput of up to 5000kg of product per 24h period. The tank is 13M long with twenty four individual holding compartments. The electrical equipment is located in a machinery unit that is usually recessed into a wall to make the most efficient use of space.

The MC5000 is driven by seven magnetic drive pumps that massively aerate the water. The control system on the MC5000 has programmable high/low temperature alarms, anti short cycling from power fluctuation, low water alarms, pump protection devices and alarms, automatic fan cycle control and protection against equipment failure. As the MC5000 is too large to transport, it is assembled to its final stage on site.

The MC5000 is ideal for operators who move very large volumes of live seafood or those who choose to buy large volumes or aquaculture operations and value-add on valuable stock.







# OCEANTRONIC<sup>®</sup>

TECHNOLOGY

The Technology that underpins the Oceantronic system design has been developed to enable large commercial quantities of live seafood product to be stored in a perfectly healthy condition with limited space.

The environment created by the system emulates the ocean's natural ecosystem. Through the injection of creative engineering, the water environment can hold up to 220kg of live product per cubic meter of water space. Water Quality is maintained perfectly through the Super-Bacteria Culture that is enhanced through efficient system design. The saltwater in the tank is as pristine as the seawater in the ocean.





# Live Transport Tanks



Live Transport tanks are designed to assist the movement of Wet live seafood products whilst maintaining the upmost quality. Although many live seafood products can be transported out of water there are some that cannot survive very long out of their natural environment due to their physiology. Eg., finfish, octopus, prawns, etc. The TR range is a huge step away from the conventional means of air compressors and oxygen bottles, in that the TR units contain a complete biological, aeration and refrigeration system. These systems allow for long fish collection and delivery runs without any risk to the product.

## Model - TR100

The TR 100 is a robustly built, compact, double skin, vacuum sealed insulated fiberglass tank ,with all equipment located within the sub frame. The tank equipment is generator driven and employs the same patented system that is unique to the Austmarine Oceanronic© equipment. The TR100 can be fitted to a truck, trailer or boat and provides an effective means of transporting live fin-fish. The TR100 is the smallest model in the transport range and is designed holding up to 170kg of live product in any given 24 hour period.

The TR100 is ideal for local deliveries as it guarantees your product will be delivered in a perfect, stress free condition.



## Model - TR500



Image shown with TR500 on transport vehicle

The TR 500 is the largest transport tank in the Austmarine range. The unit is designed to be fitted to the back of a truck or boat. These tanks are constructed from heavily insulated, vacuum sealed fiberglass to reduce the thermal conductivity and running costs in warm climates. The TR500 employs the same patented Austmarine system as the other MC models however it is modified to suit the harsh conditions associated with transport.

The TR 500 gives the operator the ability to travel long distance with live product on board. Market research has shown live product will last around 8 weeks with no weight loss in the TR500. This TR500 is suited to fishermen, wholesalers operating in remote locations and high volume distributors.

MODEL	LENGTH mm	WIDTH mm	HEIGHT mm	SEAFOOD CAPACITY	WATER CAPACITY	GROSS WEIGHT	ELECTRICAL DEMAND
TR100	1840	880	1300	170kg	950Lt	1400kg	220-250V 10Amp
TR500	3650	1850	1300	500kg	4000Lt	5500kg	220-250V 20Amp



# ARCTIC MERCHANDISER<sup>®</sup> TECHNOLOGY

## REFRIGERATED SEAFOOD DISPLAY

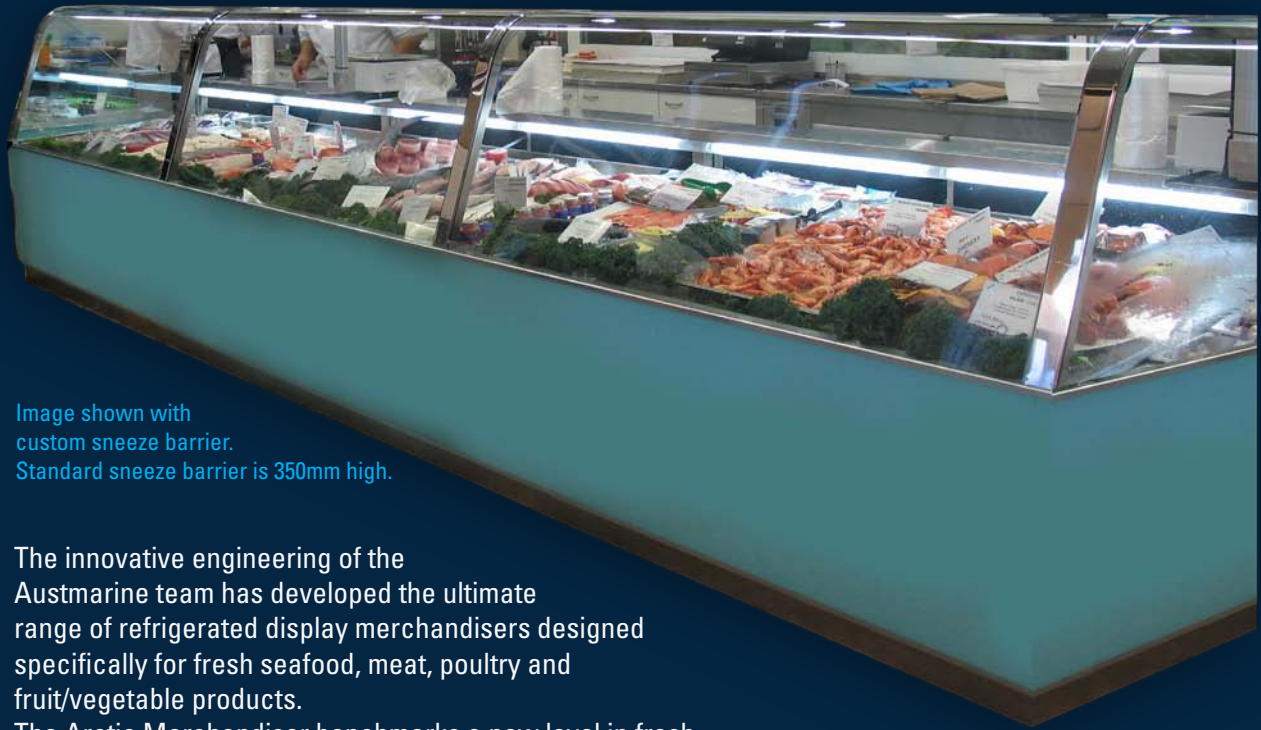
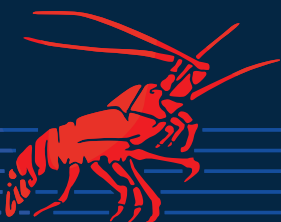


Image shown with  
custom sneeze barrier.  
Standard sneeze barrier is 350mm high.

The innovative engineering of the Austmarine team has developed the ultimate range of refrigerated display merchandisers designed specifically for fresh seafood, meat, poultry and fruit/vegetable products.

The Arctic Merchandiser benchmarks a new level in fresh food holding and displaying in a quality controlled manner. The design eliminates all the drawbacks of conventional refrigerated display cabinets.

The Arctic Merchandiser has many features specifically targeted at maintaining the freshness and quality of the raw product. See below for the Arctic Merchandiser's unique features.



## Minimal Ice Meltdown

The Arctic Merchandisers have a complete direct refrigeration system that utilises a forced draft (fan driven) evaporator coil. This evaporator coil delivers air to the cabinet at a temperature of  $-2^{\circ}\text{C}$ . This eliminates the need for laborious replacement of ice, as the ice will not melt.

## No Odours

The Merchandisers have a complete washout function which removes all seafood waste, fish juices and scales from underneath the trays. This washout function is automatically programmed to occur every 6 hours. This eliminates the chance for any odours to develop and prevents the need to wash out underneath the display trays after every days trading.

## Seafood Will Not Dry Out

The unique design of the refrigeration system creates air off the coil that is high in humidity, which assists in keeping the seafood moist. In addition to this, the merchandiser is fitted with water misters that spray a fine mist over the seafood at the touch of a button. As the  $-2^{\circ}\text{C}$  air hits this mist it encapsulates the seafood in a micron-thin barrier of ice, which seals in the freshness and provides an attractive glazed appearance.

## Fast Defrost

The display merchandisers employ a "highly efficient" water defrost system which remove all the ice from the coil in under five minutes. This provides the operator the ability to trade for long hours without loss of refrigeration effect. There is no need to remove all the seafood to defrost the merchandiser as is often the case with conventional cabinets.



## No Spoilage

This fast defrost allows for the refrigeration to be switched off for a short period of time and prevents spoilage. Also with the forced draft system the seafood can be stacked up to 200mm above the top of the tray without the risk of spoilage. The forced air will move up over the product and refrigerate down unlike conventional cabinets.

## Highly presentable Product

The Arctic Merchandiser is available in a self-contained unit with all the machinery located in the pedestal legs or box base. The large angled display tray provides the perfect visual platform for presentation of the product, all illuminated by the hidden light and protected by the clear acrylic sneeze barrier. The merchandiser can be finished in white Colour-bond Steel, 304 grade or 316 grade Stainless Steel.

## Low Operating Cost

The energy smart design of the refrigeration system is in line with rest the Austmarine equipment. All areas have been addressed to provide the client with a low total cost of ownership. All equipment can be self contained in pedestal legs or box base for easy access to serviceable parts. Standard models are self contained for lower servicable cost and operation cost.



## The Austmarine client list reads like the who's who of the hospitality industry....

Zabeel Palace Dubai  
Court of the Crown Prince of Bahrain  
Grand Lisboa Macau  
MGM Casino Macau  
Wynn Resort Macau  
City of Dreams Macau  
Le Meridien Hotel Dubai  
OCTI - Burj Dubai  
Hyatt Regency Delhi  
Park Hyatt Beijing  
Americana Food Co. Kuwait  
New World Hotel Shanghai  
Hilton Hotel Maldives  
Rockpool Restaurant Melbourne  
Conrad Treasury Brisbane  
Rockpool Bar & Grill Sydney  
JSC Fish house Moscow  
Kamori Kanko Hotel Chain Japan  
Great Wall Sheraton Hotel Beijing  
Skjelleman Norway  
Wafi Centre Dubai  
Kempinski Hotels Tanzania  
QLD bio-processing Laboratory  
Conrad Hotel Hong Kong  
Shangri-la Hotels from Behei to Harbin (China)  
Shangri-la Hotel Hong Kong  
Shangri La Qingdao  
Shangri La Abu Dhabi  
Hong Kong Jockey Club  
Hong Kong Golf Club  
Hong Kong Country Club  
Mandarin Oriental Hong Kong  
Grand Hyatt Hong Kong  
Grand Hyatt Mumbai  
Atlantis Resort- The Palm Island Dubai  
Crustace Bourbon Reunion Island  
Madinat Jumeriah Resort Dubai  
Sofitel Hotel Shanghai  
Movenpick Hotel Beijing  
Sheraton Hotel Hong Kong  
Western Plaza Hotel Manila  
Furama Hotel Danang  
Oberoi Hotel Mumbai  
The Oberoi Delhi  
Trident Hilton Mumbai  
Capital Towers Hotel Dubai  
Raddison Hotel Prague  
Conrad Hotel Bangkok  
Harnett Corporation Japan  
Pacific Catch Auckland  
Fairmont Hotel Dubai  
Grand Hyatt Hotel Jakarta  
Hyatt Regency Hotel Mumbai  
Grand Imperial Hyatt Hotel Saigon  
Bajan Blue Resort Barbados  
Rulers Platinum Yacht Dubai





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 **OCEANTRONIC®**

 **ARCTICMERCHANDISER®**