



Crab Catcher 5514

CCa 5514

GENERAL

Basic functions	Crab catching with conical pots or rectangular cages, onboard processing, onboard cooking, freezing and storage in a freezer hold and/or live crab storage
Classification	RMRS KM ☉, Ice3, AUT3, (REF) ★, 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
Deck area	250 m ²
Conical pots	5000 pcs
or: Rectangular cages	275 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

Crab freezer hold	900 m ³
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PERFORMANCES

Speed at summer draught	11.5 kn
Endurance	45 days
DWT at summer draught	900 tons

PROPULSION SYSTEM

Propulsion	Diesel direct
Propulsion power	1x 1600 kW @ 1000 rpm
Gearbox	Reduction, ratio 5,375:1
Propeller	CPP, diameter: 3000 mm
Rudder	Streamlined, balanced type
Bow thruster	FPP, 250 kW, prop diameter: 1100 mm
Stern thruster	FPP, 250 kW, prop diameter: 1100 mm

AUXILIARY EQUIPMENT

Networks	230/440 V 60 Hz
Main generator sets	3x 700 kW / 875 kVA @ 900 rpm
Emergency generator set	1x 76 kW / 95 kVA @ 1800 rpm

DECK EQUIPMENT

Anchor windlass	2x stockless anchor 1440 kg HHP
Capstan	2x 3 ton SWL at 15m/min
Crane	1x knuckle boom crane at starboard side, 3.2 tons @ 10 m, 1 ton @ 21 m SWL
Loading/unloading derricks	2 pivoted derricks of approx. 8 m length, complete with connection eyes for slewing, luffing and hoisting blocks, One hoisting winch, capacity 750 kg @ 10 m/min.

FISHING EQUIPMENT

A sliding table, a hydraulic tilting platform at SB side, a release gutter for female and juvenile catch.
 A crab butchering table with conveyor belt to the factory deck and conveyor belt from the butchering area overboard.
 Pot line hauler, up to 2 tons of line pull
 Hydraulic powered line coiler, coiling speed 3 m/s
 A bait area and bait store

PROCESSING, BOILING, FREEZING AND PACKING

Main deck level: 3x double manually crab butcher machines with conveyor, chute down to deck under. Conveyor for offal/waste.
 Factory deck level: Graders, packing and weighing station. 5x cookers with lifting cover and 5x bins for cooling in sea water and 5x bins for cooling in RSW. 1x Brine mixing tanks for freezing. Conveyor and elevator for cartons. Cartons go automatically to conveyor in 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

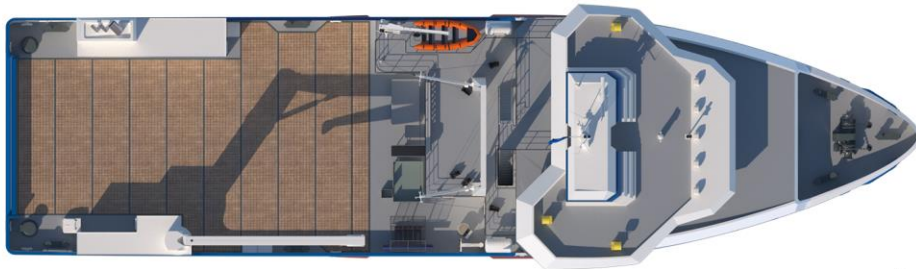
External communication system according to Northern Sea Areas A3. Internal communication systems, navigation systems and fish finding equipment.

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

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