

A REVOLUTIONARY MACHINE WHICH SWIFTLY AND HUMANELY STUNS CRUSTACEANS READY FOR COOKING.

HUMANE

No need to cook or butcher animals alive. Crustastun will be a real benefit to chefs and fishmongers.

EASY TO USE

Live crustacean is placed inside the brine-filled unit and the lid is closed. A pre-set electric current is delivered at the touch of a button.

QUICK

Crustacean is anaesthetised within a fraction of a second. A lobster or crayfish is ready to cook within 5 seconds and a crab within 10 seconds.

STRESS-FREE

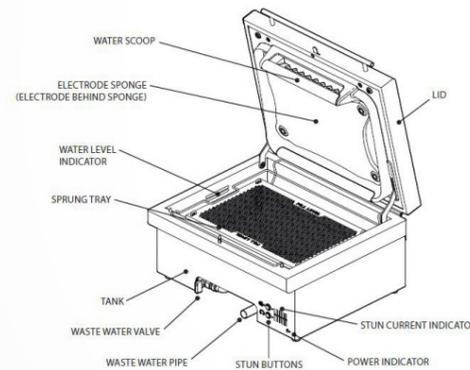
The speed and efficiency of Crustastun reduces stress in food animals, resulting in a better flavour and texture.

Crustastun is
Manufactured by



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Manufactured in the UK

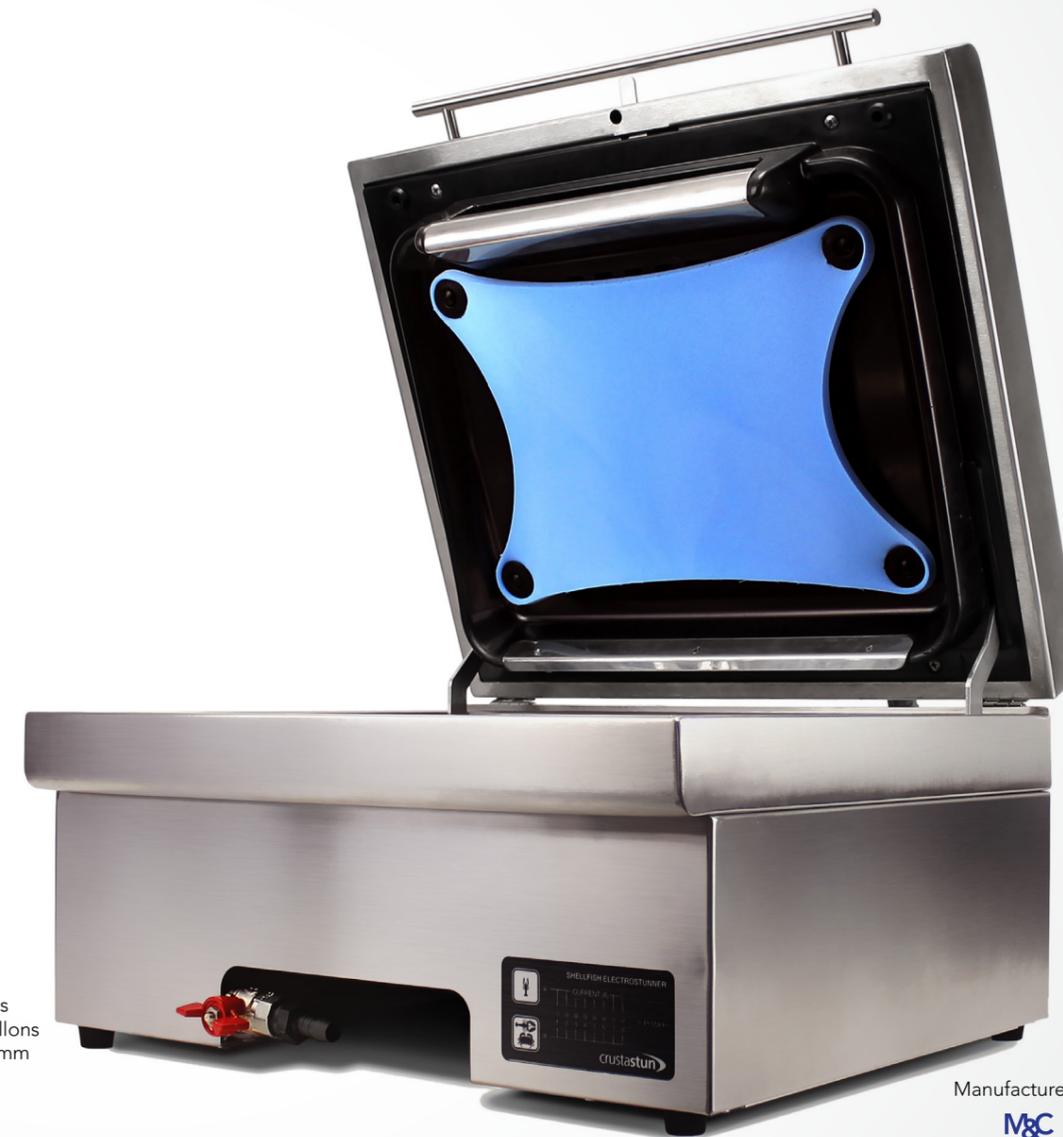


Specifications

Supply voltage	220-240V or 110-120V
Max power rating	1.2kW
Stun tank	W440mm x D360mm, 14 litres W17.3in x D14.2in, 3.7 US gallons
Dimensions	W500mm x H270mm x D470mm W19.7in x H10.6in x D18.5in
Weight	25kg / 55lbs
Material	316 Stainless Steel
Patents	Worldwide



COMMITTED TO HUMANE FOOD PREPARATION



Manufactured by
M&C
MITCHELL & COOPER



THE WORLD'S ONLY HUMANE STUNNING SYSTEM FOR LOBSTER, CRABS AND CRAYFISH.

NO SPECIAL TRAINING NEEDED

Now any member of kitchen staff can safely prepare lobsters and crabs without fear of knife injury.

TECHNOLOGICALLY ADVANCED

The Cruststun is the result of extensive research and development at the University of Bristol, UK and the Silsoe Research Institute UK.

SAFE

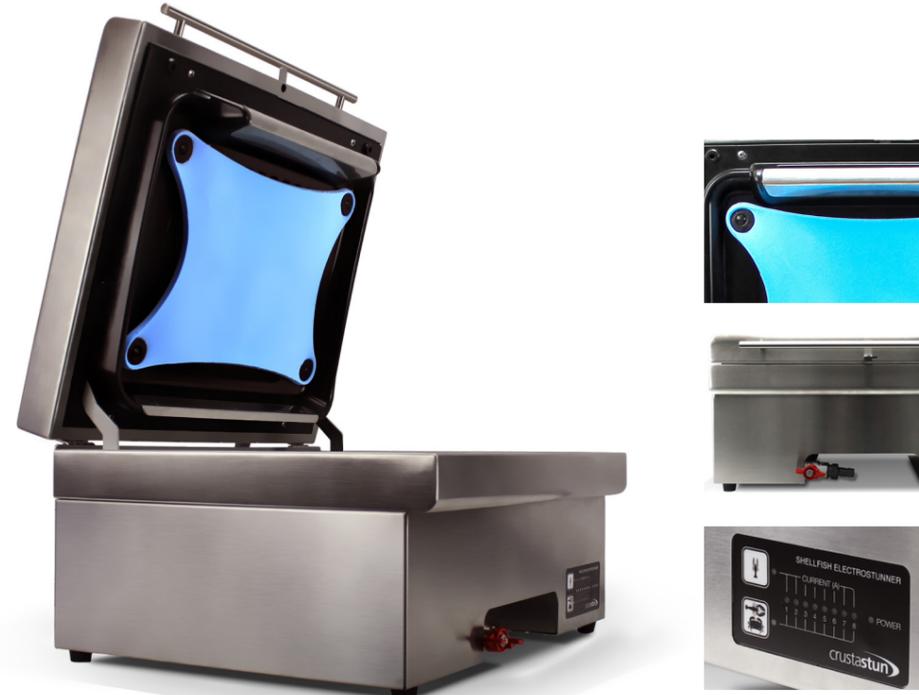
The system incorporates 3 fail-safe sequential interlocking devices which ensure safety.

MARKETABLE

With many diners believing that boiling lobsters and crabs alive to be unacceptable, advertise that you humanely prepare using a Crustastun!



IT IS RECOGNISABLY THE ONLY HUMANE METHOD OF STUNNING CRUSTACEANS. CONFORMING TO EVERY WORLDWIDE REQUIREMENT OF HUMANE PREPARATION OF ANIMALS.



THE CURRENT SITUATION

Traditional methods of killing lobsters and crabs, have become increasingly controversial in recent years following growing evidence that crustaceans can feel pain. The Crustastun has been created as an alternative method with the additional benefit of improving the taste and texture of the meat.

Many people believe that boiling lobsters and crabs alive is unacceptable. The alternative is cutting the animal with a knife requiring skill and precision, the Crustastun provides a quick and painless alternative. As consumers have become increasingly aware of the controversy surrounding these practices, and the distress these traditional methods can cause the animal, pressure has increased to get the practice of boiling crustaceans made illegal.

WIPE OUT NEGATIVE SOCIAL CONSEQUENCES

The Crustastun is recognised and approved by virtually every Animal Welfare organisation including the RSPCA in the UK and Australia, PETA (People for the Ethical Treatment of Animals), HSA and many French, Swiss, Austrian and many other animal welfare organisations worldwide.

Diners want to know that the food they consume has been treated fairly and no suffering has taken place – guilt free.

Many young chefs and culinary schools find it unacceptable to kill crustaceans by cooking them alive.

WHY TRADITIONAL METHODS ARE UNACCEPTABLE

Scientific research has shown that even small lobsters placed in boiling water will take **two to three minutes** to die.

Gradual water heating prolongs the killing process to as much as **15 minutes** for lobsters and **20 minutes** for crabs. Drowning crabs takes several hours and cutting lobsters in half does not kill reliably, so that many are dismembered and cooked alive.

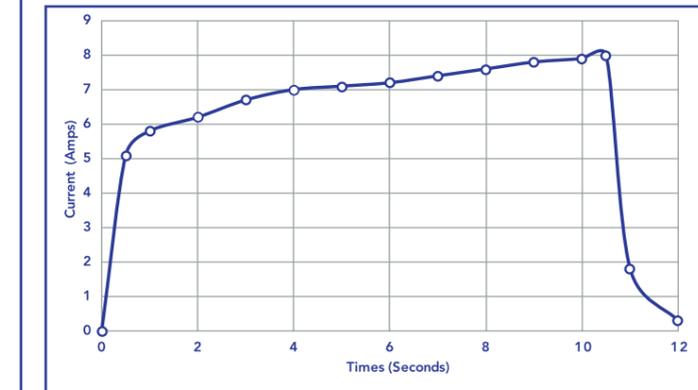
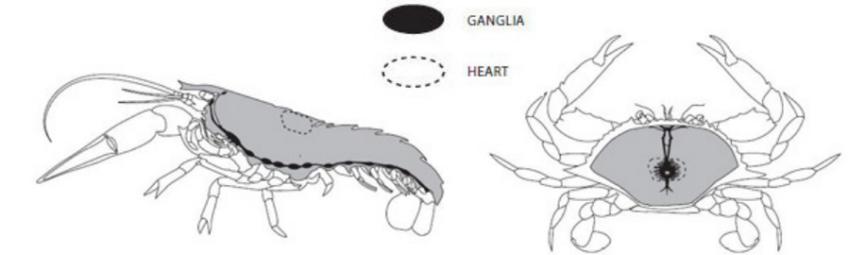
Chilling in a freezer - body fluids can freeze into crystals in the body and joints - inhumane and harmful to meat flavour and texture. When placed in boiling water, the animal may revive. Water-temperature is reduced by the chilled animal, making killing time longer.

Crustastun - stuns shellfish within seconds by electro-stunning - for the entire duration of the cooking process - and is supported by Animal Welfare Organisations and Scientists Worldwide - as the best and most humane method.



HOW IT WORKS

The crustacean is placed belly down on a sprung tray in the unit. As the lid is closed, the shellfish and tray are pushed down by the electrode sponge into the saline solution. The operator then presses one of the stun buttons on the front of the machine and a current passes through the 13 brain centres of a lobster, or the two brain centres of a crab.



Lobsters in 5 seconds, Crabs in 10 seconds.

Graph illustrates the typical current profile when stunning a crab during a 10 second stun cycle. The current peaks at 8 amps, even though a current of only 1.3 amps is required to successfully stun the animal.

It achieves this by delivering an electric current through the body of the Crustacean to the "ganglia" which form the brain of the animal, such as to render the animal unconscious - virtually instantly.

The science underlying the invention has been authenticated by world renowned scientists and academic institutions.