

LOBSTERBOX[®]

A happy lobster due to the Lobsterbox[®]

Cost saving salt-water life-system for lobsters and oysters.

The idea

Years ago Mr. Cor van Gils created the idea to develop a simple method to keep lobster fresh and alive for a long period. In co-operation with marine experts of the Netherlands Institute for Fisheries Research (RIVO) and the University of Zeeland, they discovered a unique and alternative filtering system that simulated the natural life environment of the lobster. After years of experimenting and improvement the final design has now been completed. This new innovative product will be introduced at the international slow fish convention in Genoa in 2004 as an attractive alternative for the actual homaria. The Lobsterbox is expected to diminish the sale of fresh lobster from the classic glass homaria.

New era for lobsters

For restaurant keepers it has always been a costly and difficult step to add lobster to the menu card. The fast reduction of the freshness of the lobster combined with the high mortality rate makes it a very delicate product. The Lobsterbox is developed to keep the water quality fresh, cool and clean. Lobsters produce toxic waste but they are also very sensitive to metals and other substances. Small amounts of this can kill them so it is of the utmost importance to use a very effective filter system. Until now very complicated and expensive filter systems were used.

The Lobsterbox provides a new and less expensive alternative. Combined with the unique

- Unique filter and cooling system
- Natural, dark life environment
- Extensive user's guide
- Less expensive in investment and maintenance
- Easy to handle
- Easy to install
- First in, first out
- Silent
- Easy to work with
- Effective use of electrical energy



cooling system, the isolation and the untransparency; the Lobsterbox creates a proven effective salt water life system for lobsters and oysters. Another important aspect is that more and more guests do not appreciate the presence of a homarium in a restaurant. It is more appreciated to select the lobster in another room or for example in the kitchen. The Lobsterbox can be placed nearly anywhere even outdoors.

Economic efficiency

The Lobsterbox can host 25 lobsters per compartment. This is equivalent to approximately 30 kgs of lobster in total. Oysters can be held in a removable Oyster-tray. As a lobster defends its territory it is required to separate the new arrivals from the old ones. Therefore the Lobsterbox is divided into two compartments.

This also stimulates first in first out usage. When correctly used the lobster can be held fresh and alive for more than 6 months in the Lobsterbox. This implicates that a different purchasing strategy can be adapted and even an extension of the lobster season throughout the year can be realised. A minimised mortality rate ensures high quality fresh lobster for minimum additional costs.

The lobsterbox has double walls with isolating polyurethane foam to maximise the output of the cooling system and thus saving electrical energy. The lids are isolated for noise reduction and to ensure no light will come through. The Lobsterbox is unbreakable, maintenance friendly and easy to work with. A modern alarm system to inform you on your mobile phone is optional.

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