

Maranello arrives home to Union Hall



Maranello steaming in to Union Hall. All Photos: Derek Hosie

Union Hall has added to its growing prawn freezer fleet with the arrival last month of the secondhand modern freezer trawler Maranello.

New owners, the well known West Cork duo Jim and Nicholas Swanton steamed the vessel back to their home port after it had completed an extensive refit in Killeel, Co Down.

Maranello was built in France in 1989. The vessel has overall dimensions of 24m in length with a beam of 7.3m. The vessel is powered by a Baudouin main engine with auxiliary power supplied a Mitsubishi engine. A Masson 6-1 gearbox runs to a 4-blade variable pitch propeller in a nozzle.

After arriving in Killeel last

year, the vessel underwent major modifications under the guidance of main contractor DR Diesel. Belco Marine rewired all the electrical systems onboard and Prolines surveyed the Maranello in advance of the Code of Practice inspection.

Safety equipment on board was upgraded by CH Marines depot in Skibbereen and Swan Net Gundry replaced the vessels warps. Insurance cover was supplied by MCM and Gordon Ryan Eng renewed the hydraulic system.

The wheelhouse is fitted with an extensive range of electronics including Maxsea and Soda plotters, Furuno sounders, two Furuno radars, a full suite of ICOM and Furuno GMDSS and VHF's and a 6 camera CCTV monitoring system.

The vessel came with a full range of Bopp deck machinery including 3 x 10 tonne Winches carrying 650 fathoms of Swan net Gundry 20mm warp, 3 netdrums, a 1 tonne landing crane and bag handling winches.

Using 3 new 30 fathom prawn scraper single bag trawls, based a new design by Swan Net Gundry in Union Hall and proven to fish very successfully off the south coast, coupled with Morgere trawl doors the vessel will be twin rigged to maximise fuel efficiency.

With the cod ends coming in over the transom, the catch drops into a hopper where it is brought forward to a sorting table. This handling system runs forward to the 500kg capacity blast freezer and then to an 8 tonne capacity -40 degree refrigerated hold room which is beside a 200 box

capacity fresh fish hold.

The Maranello will target mainly prawns off the South coast and will land their catch to their homeport of Union Hall when possible. The Maranello replaces the Lours de Mer which was sold to Castletownbere last year and the AIB bank in Skibbereen arranged the finance for the new vessel.

Speaking to the Skipper Jim Swanton said; "I would like on behalf of myself and Nicholas to express our appreciation to all those who worked getting the Maranello ready to fish and thank you to our family & friends for their support"

The Skipper wishes Jim and Nicholas their families and crew every success with this impressive new venture.



Engine room.



Forepeak.



Galley.



Fish deck.



Stern View.



Wheelhouse.



MCM Insurance

MCM Insurance Brokers Limited - Specialist broker to the Irish fishing sector.



Wishing every success to Jim and Nicholas with your vessel Maranello

Contact our experts: Ballina office on - 096 72977
MCM Insurance Brokers Ltd. are regulated by the Central Bank of Ireland



"Serving Fishermen on the South & West Coasts of Ireland"

CONGRATULATIONS TO JIM & NICHOLAS ON YOUR VESSEL MARANELLO

Irish South & West Fish Producers Organisation Ltd.
The Pier, Castletownbere, Co. Cork
Email: info@irishsouthandwest.ie
Tel: 027-70670. Fax: 027 70771.



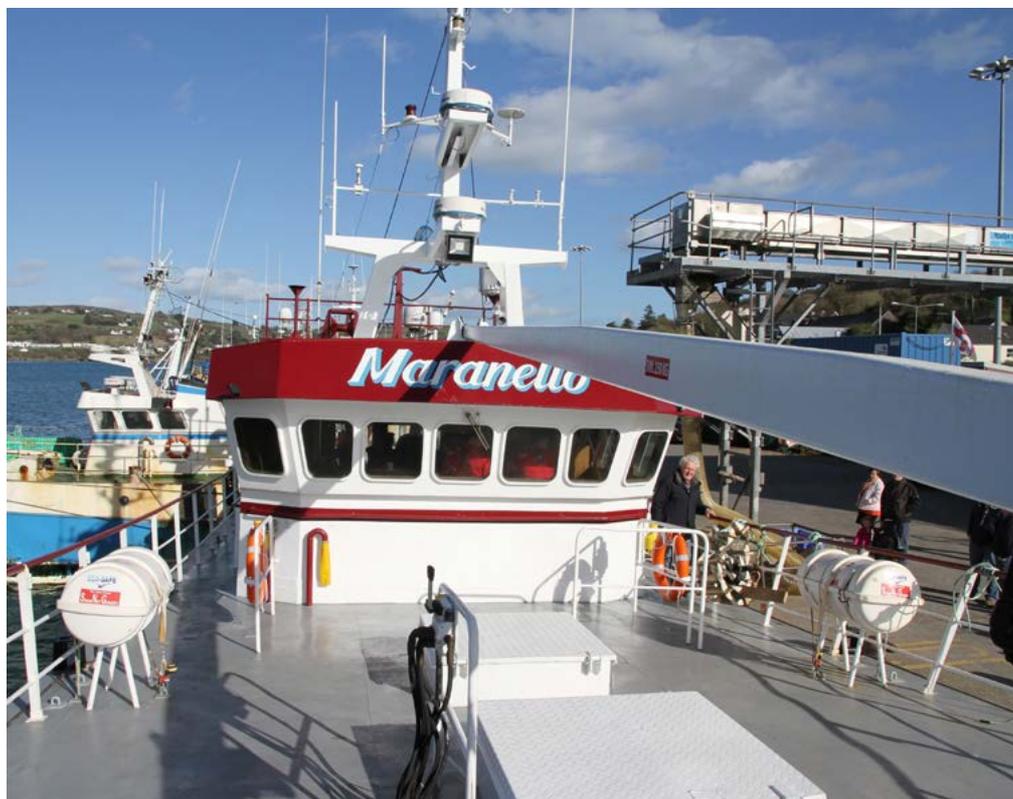
SWAN NET GUNDRY



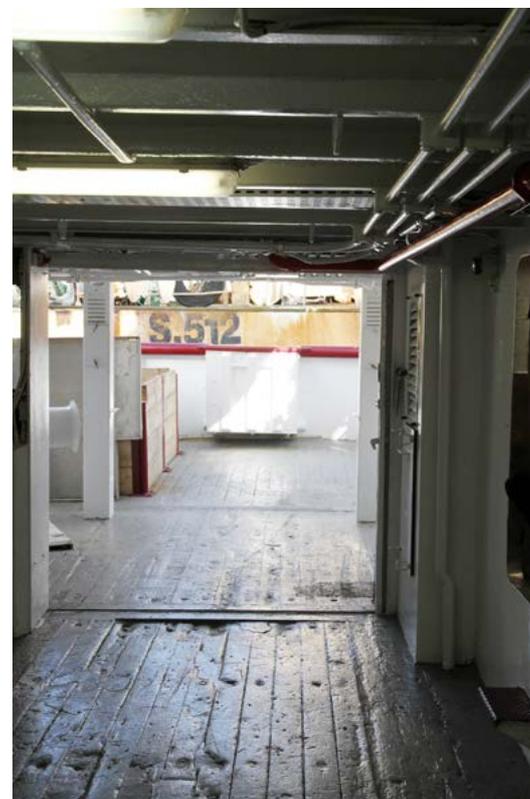
Wishing every success and safe fishing to Jim & Nicholas. We are proud to have supplied the entire gear package to MFV Maranello.

Contact Swan Net-Gundry depots nationwide for information on products and prices available on a comprehensive range of Pelagic Trawls & Bottom Trawls, Safety Equipment & Electronics and Chandlery.

Tel: 00353(0)74 9731180 Email: enquiries@swannetgundry.com
www.swannetgundry.com



Alongside Union hall pier.



Trawl deck.



Bopp main winch.



West Cork Seafood Company Launch Easy To Cook Product Range

Fish Seafood Deli, a successful and well established seafood company based in West Cork, have developed and launched a new product range under the brand name 'Fresh Fish Deli'

Made using locally caught fish from DC Fish's trawler off Union Hall and a network of local fishing boats from West Cork, this delicious range of fish cakes and pies can be put straight in the oven in their containers and are ready in 20 minutes.

Business partners Monica Buckley of DC Fish and Peter Shanahan of Fish Seafood Deli are both well recognised in the Irish Seafood Sector with DC Fish receiving the award for 'Fishing Enterprise of the Year' at the BIM Awards in 2016 and Peter Shanahan, a finalist in the 2016 BIM Young Fishmonger of

the Year.

Monica Buckley explains their plans for this year; 'We are both very excited about this new range. We are, after all, seafood people. Peter is a master fishmonger and seafood retailer and along with my husband Niall Deasy, I run a successful seafood business. We are proud to say our products are now stocked in Super Valu stores in Munster and they will be available nationwide this year. We are delighted to be taking part in Supervalu's Food Academy and working with BIM's Seafood Innovation Academy who are assisting us with another new product concept- so watch this space!'

Fish Seafood Deli and DC Fish collectively employ 25 people. DC Fish operate a successful seafood



Monica and Peter at The Fresh Fish Deli stand.

business model that offers a 'frozen at sea' product range to domestic, retail and export driven wholesale seafood business.

Fish Seafood Deli has gone from being a retail operation to selling fresh fish directly to hotels and restaurants

and from two mobile units.

So look out for the delicious new 'Fresh Fish Deli' range in a Supervalu store near you. For more information on Fresh Fish Deli products, visit www.westcorkgourmet.ie