

CAPACITY

HOG INTESTINES	800 PER HOUR
SHEEP INTESTINES	800 PER HOUR



INTESTINES HANGING CONVEYOR

The Intestines Hanging Conveyor is specially designed for the hanging processing of the complete Hog or Sheep intestines packages (offal) in an easy, efficient, and safe way, without cross-contamination. Besides this, compared to processing on a working table and other conventional ways of processing, the packages can be processed much more efficiently. This also has ergonomic and logistic advantages.

The Intestines Hanging Conveyor brings the intestine packages (offal) right in front of the production workers. Parts such as spleen, net fat, pancreas, stomach, runner, ruffle fat, fat-end and chitterling can be removed easily and clean for further processing.

The stainless-steel package-clamps of the Intestines Hanging Conveyor are specially designed for hanging the package and to fully automated release and collection of the chitterlings and crowns. At the end of the process-run, the stainless-steel package-clamps will be thoroughly rinsed with fresh water. Depending on the type of packages to be processed (Hog, Sow or Sheep), the Intestines Hanging Conveyor can be equipped with different types of package-clamps. The process direction, size, and configuration of the Intestines Hanging Conveyor is determined on the basis of the gutroom layout.

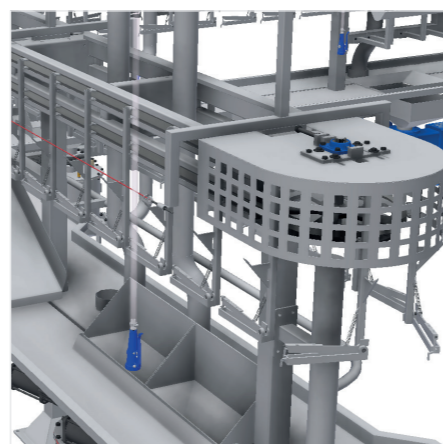
In addition to the standard supplied hand showers and working platforms for the sections package hanging, Fatend cleaning and de-fatting, various optional accessories are available such as a package shower and a package counter. The package shower allows the packages (offal) to be moistened during processing. This is very contributinal to product quality and will ensure even higher yields for your end products.

With this Intestines Hanging Conveyor it is possible to separate up to 800 Hog or Sheep Intestines per hour.

The Intestines Hanging Conveyor is manufactured from high quality stainless steel and other corrosion resistant materials. It is also supplied with an electric control panel with a stainless-steel cabinet, including start/stop and emergency-stop buttons and -cords.

This durable and reliable Hanging Conveyor is easy to use, to clean and to maintain. It has been carefully designed regarding ergonomics, food-safety requirements and CE-safety regulations.

All food process contact surfaces are in accordance with regulation (EC) 1935/2004.



Turning section





SUPPLIED WITH

- Electrical control panel including start/stop and emergency-stop buttons and cords
- Greasing pump
- Stainless-steel package-clamps
- Chain RS16B conveyor
- Electric motor
- Several working platforms
- Hand showers
- Integrated working tables
- Automated release devices
- Package-clamp rinsing cabinet
- Robust stainless-steel frame

CAPACITY PER HOUR

- Hog - Sheep Intestines Up to 800 Hog or Sheep Intestines per hour

TECHNICAL FEATURES

- Execution AISI 304 stainless-steel and other corrosion resistant materials.
- Dimensions Length x Width x Height > Depending on the Capacity Demand.
- Installed Power •3 Phase/50Hz •U=400V •P=0.75kW.
- Electro Technical Materials In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motors IP55 - Switches IP65.

TECHNICAL ILLUSTRATIONS

