

HOLDIJK & HAAMBERG GMBH

EDELSTAHL MASCHINENBAU

TOGETHER WE CAN BRING YOUR PRODUCTS TO THEIR **FULL POTENTIAL**,
NOW AND **IN THE FUTURE**.



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HOLDIJK & HAAMBERG

Introduction Holdijk & Haamberg
Our Divisions
Project Management & Engineering
Service & Spare Parts

CASING PROCESSING

Automatic Beef Casing Cleaning Line
Automatic Hog Casing Cleaning Line
Automatic Sheep Casing Cleaning Line
Universal Casing Cleaning Line
Water Treatment
Hog & Beef Casing Puller
Sheep Casing Puller
Intestines Hanging Conveyor
Fatends Rinsing & De-fatting
Chitterling Rinsing & Turning

CASING FURTHER PROCESSING

Hog Casing Calibrating Machine
Casing Measuring Machine
Casing Tubing Machine
Casing Salting-Netting & Bundling

BY PRODUCTS PROCESSING

Hog Stomach Cutting & Cleaning
Hog Stomach & Red Offal Washing - Cleaning Machine
Paunch & Tripe Washing - Cleaning Machine
Scalding & De-hairing Machine
De-fatting & De-sliming Machine
Chitterling De-manuring

**“Equipment and related accessories
for all animal by-products
including white offal.”**

INTRODUCTION HOLDIJK & HAAMBERG

HOLDIJK & HAAMBERG

Holdijk & Haamberg is the leading global supplier of high-quality turnkey systems, integrated production lines and stand-alone processing equipment for processing animal by-products in the red meat industry.

In 1950 Holdijk started as a producer of high-quality casings. In order to deliver casings of the best quality we began to design our own range of reliable and professional machines that increase the productivity. When our machines proved to be highly successful, we decided to make them available to you. Thanks to our extensive knowledge of your operational processes and our machinery, we can optimize your value proposition to suit your needs.

What: Equipment and related accessories for all animal by-products including white offal.

For whom: Slaughterhouses, Collectors, Processing facilities and Pharmaceutical plants.

Holdijk & Haamberg is **'Made in Germany'** and headquartered in Gronau (NRW), Germany. With our dedicated team of professionals, we strive to provide our clients, located all over the world, with high quality equipment, innovating value adding solutions, lifetime services, abundant experiences and turnkey solutions for processing animal by-products with maximum quality and lowest operational expenses.

Thanks to our dedicated agents in many European countries as well as in emerging markets, such as Russia, Brazil and Asia, we are able to serve you best.

Your input combined with our continuous innovation has made Holdijk & Haamberg an important name in the slaughtering industry. Together we can bring your products to their full potential, now and in the future.

Your success is our best pleasure!

Team Holdijk & Haamberg



OUR DIVISIONS

- › **Project Management**
 - › **Mechanical Engineering**
 - › **Electrical Engineering**
 - › **Spare Parts**
 - › **Service & Maintenance**

OUR DIVISIONS

VALUE ADDING SOLUTIONS

Turnkey systems
Integrated production lines
Stand-alone processing equipment

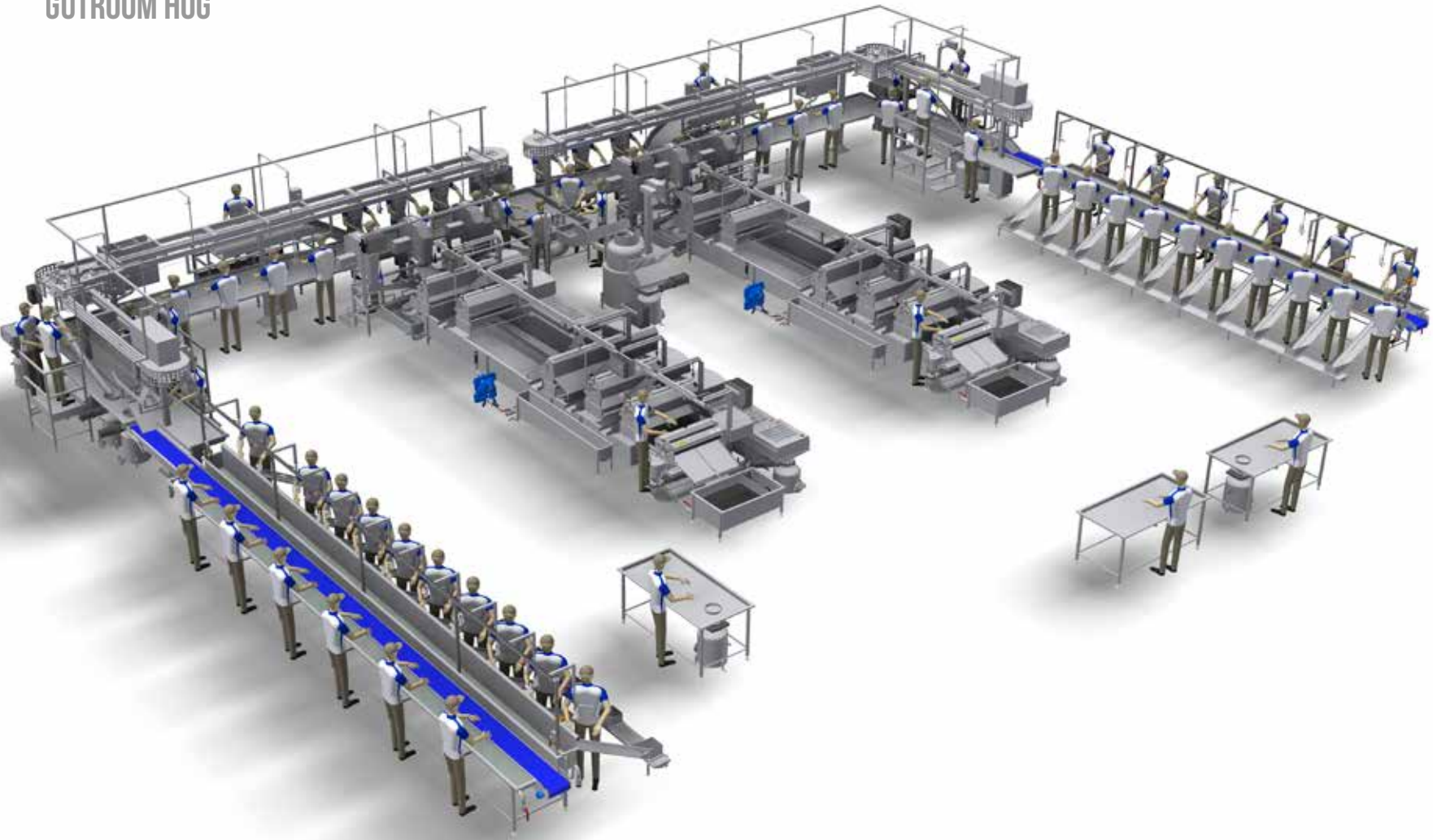
CUSTOMER SUCCESS MANAGEMENT

Equipment Installation
Commissioning & Training
24/7 emergency support
Preventive Maintenance
Spare parts
Optimizing, modernization and upgrades

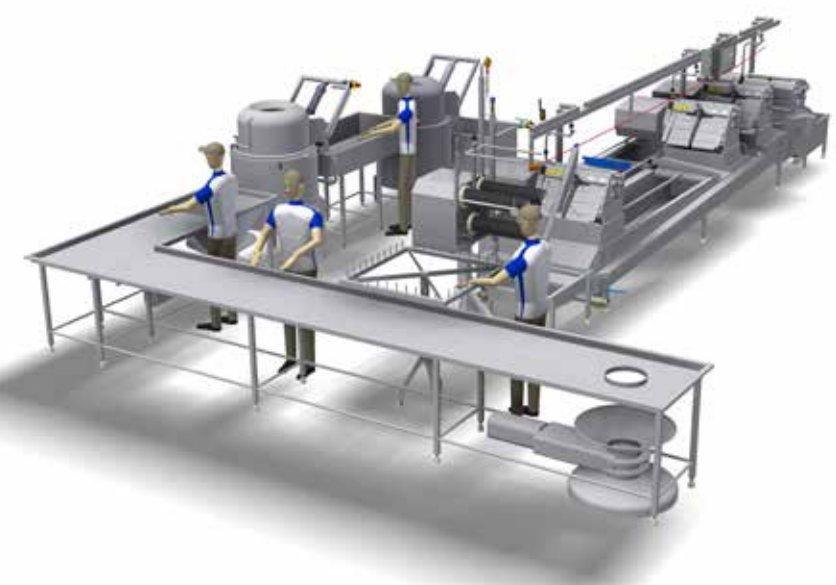
RESEARCH & DEVELOPMENT

Internal R&D-projects
Customer specific R&D-projects

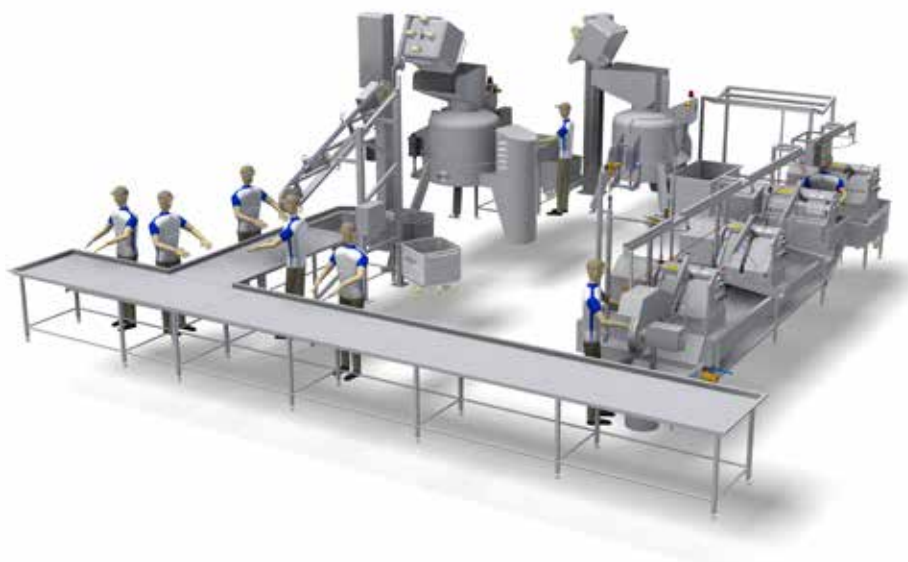
GUTROOM HOG



GUTROOM SHEEP



GUTROOM BEEF



PROJECT MANAGEMENT & ENGINEERING

TURNKEY SYSTEMS AND STAND-ALONE EQUIPMENT

Managing your project means determining customer needs, engineering the project, building the equipment and take care of installation and start-up. All this is performed under the dedicated direction of our team within our headquarters in Gronau, Germany. Our goal is to provide and support this to our customers at the level they desire, from stand-alone equipment to fully integrated turnkey projects.

We call this help: **Value adding solutions**

OUR PROJECT MANAGEMENT

Our dedicated project management team, with professionals in various fields of expertise, will guide you intensively in realizing the best possible layout for your gutroom. We approach each project from a professional and personal perspective. We listen to your wishes, provide tailor-made advice, build the equipment, deliver and install turnkey and of course this will all being done in time. We are only satisfied when you are and even there we go a few steps further by continuously upgrading our equipment to the latest safety standards and best available techniques. Our service and spares team is ready for you to maintain the success of your Holdijk & Haamberg equipment. You can always contact us. Due to our expertise, the use of the best materials and our high production requirements, Holdijk & Haamberg equipment have a very long service life and are above average in low maintenance. They score very high in terms of low downtime. This is the result of decades of experience and the dedication of our in-house engineering team, both mechanically and electrically.

Holdijk & Haamberg distinguishes itself worldwide through total unburdening in the operational realization of your gutrooms. We are specialized in the processing of Hog-, Beef-, and Sheep By-Products. We go much further than building equipment and selling them. The processing of offal is in our DNA and we know the needs of our customers. This will result in high yields. In practice, there is actually no gutroom which is the same. Our challenge is always in connecting factors such as available space, the offal to be processed, the method of internal transport and the required quality of the various end products. We offer solutions to keep the ecological footprint as low as possible. This includes our water- and energy-saving solutions and waste processing equipment. In addition, our focus is on safety and ergonomics for your staff.

Our projects will bring you the highest yields and the lowest life cycle costs within the field.

Together we can bring your products to their full potential, now and in the future!

WE SUPPORT YOU IN MANAGING YOUR SUCCESS WITHIN THE FOLLOWING AREAS

EQUIPMENT INSTALLATION

After delivering our equipment we can support you by installing it in your production area. We can support you Turn Key, with an Installation Team or with a Installation Supervisor.

COMMISSIONING & TRAINING

When your employees fully understand the equipment, have increased their level of competency, and built up a solid knowledge base of the machinery and technology, they will be able to ensure that production keeps running at an optimum level. Holdijk & Haamberg is your partner in training your employees to maximize the capabilities of your equipment.

24/7 EMERGENCY SUPPORT

With several service vehicles we can guarantee optimal support in Germany, the Netherlands, and other neighboring countries. To provide optimal global support, Service & Spares has a rapid-react team equipped with professional technical engineers, mechanics, logistics specialists and after-sales managers.

Our specialists are customer oriented and flexible, which gives them the ability to act on an ad hoc basis. They have extensive knowledge and experiences in slaughtering by-products equipment.

PREVENTIVE MAINTENANCE

Due to successive operation and life cycle constrains, all machines need maintenance and repairs to ensure a stable performance and to minimize downtime. Our service team delivers the best solution on site. Thanks to our service vehicles our team can reach virtually all clients in Western Europe. Worldwide we support you by using your tools or together with your maintenance team in the role of maintenance supervisor.

SPARE PARTS

All our manufactured parts are using high quality materials and are designed for optimal performance in our equipment. We make use of specially selected original (OEM) parts because of their proven performance, which makes Holdijk & Haamberg your first choice in providing the right part for the right application. We have all critical spare parts on stock and ensure the shortest possible delivery time. We can also offer you the optimal spare parts package for your basic service needs. We will inform you of the spare parts you should keep in stock to guarantee certain parts are immediately available. This results in the shortest possible interruption of your equipment availability, thus getting the most out of your investment and maximizing the performance of your equipment. We have a team of logistic spare parts coordinators that will help you in efficiently handling your spare parts needs, whether an individual part is concerned or a spare parts package.

OPTIMIZING, MODERNIZATION and UPGRADES

We make sure that the quality of your production line is maintained and continually improved. Our team of specialists is dedicated to providing you with suitable suggestions and ideas to optimize the operational process to ensure the quality of your output. We help you by sharing our growing knowledge with you and applying this to our upgrades.

TOTAL SOLUTIONS IN SERVICE & SPARE PARTS

The Holdijk Service & Spares team is headquartered in Gronau, Germany. Our goal is to support our customers in realizing their optimal balance in Maximizing equipment availability, Highest Yields and minimal Life Cycle costs.

We call this help: **Customer success management**

SERVICE & SPARE PARTS

OUR SERVICE & SPARES TEAM

OUR SERVICE AGREEMENT

A Service Agreement ensures that your machines always receive the highest attention, which required to operate at an optimal level. Our Service Area Manager is happy to visit you to discuss your wishes and expectations regarding service, and compiling a Service Agreement that fits your needs.

DIFFERENT KIND OF SERVICE AGREEMENTS

Technical: Bases upon the agreement made, your site receives a number of visits from our expert engineers. They assess the performance and technical state of your line and carry out small repairs and adjustments. Together with your management, our engineers discuss the improvement potential of your equipment, based on its technical state and performance.

Preventive: An option to include are our recommended revisions according to the Preventive Maintenance Schedule and the required spare parts.

Technological: If you would like to focus more on the technology, there is an option to include visits from one of our technologists, whereby the focus lies mainly on the optimization of the production line/machines.

Combination: A combination of the above supplemented with on-site training.

Our Service Agreements all have a fixed price that covers everything stated in the agreement. In this way, you know what to expect when it comes to making use of our Customer Success Management program.

ENGINEER VISITS

In the Service Agreement, there is an option to include regular inspection visits from our service engineers. These visits consist of mechanical alterations, advise on spare parts and minor to extensive repairs of upgrades. Our aim is to have the right engineers in the right place at the right time, whereby quality is paramount, On occasion our engineers also give some training on the spot when they see things that can be improves immediately through minor alterations or extra knowledge. For example, the engineer can ensure your yield by making changes to the settings of your production line.



| CASING PROCESSING

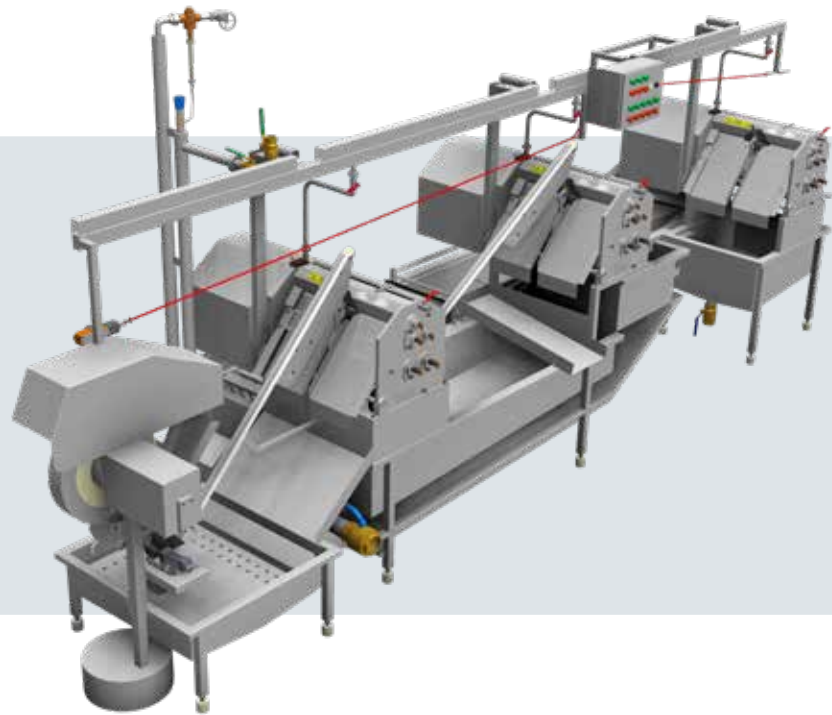
Automatic Beef Casing Cleaning Line
Automatic Hog Casing Cleaning Line
Automatic Sheep Casing Cleaning Line
Universal Casing Cleaning Line
Water Treatment
Hog & Beef Casing Puller
Sheep Casing Puller
Intestines Hanging Conveyor
Fatends Rinsing & De-fatting
Chitterling Rinsing & Turning

| CASING FURTHER PROCESSING

Hog Casing Calibrating Machine
Casing Measuring Machine
Casing Tubing Machine
Casing Salting-Netting & Bundling

| BY PRODUCTS PROCESSING

Hog Stomach Cutting & Cleaning
Hog Stomach & Red Offal Washing – Cleaning Machine
Paunch & Tripe Washing – Cleaning Machine
Scalding & De-hairing Machine
De-fatting & De-sliming Machine
Chitterling De-manuring



CAPACITY

BEEF CASINGS 140 CASINGS PER HOUR



AUTOMATIC BEEF CASING CLEANING LINE

The Automatic Beef Casing Cleaning Line is special designed for cleaning Beef Casings in an easy, efficient, and safe way, without damaging the Casings. This will result in high yields and reduced worker fatigue.

The capacity of the Automatic Beef Casing Cleaning Line depends on number of Machine Units in Line and the length of the rollers present in the Machine Units. The number of Machine Units in a Beef Casing Cleaning Line can vary from 2 up to 5 and the length of the rollers can vary from 600 up to 1200mm. The capacity is up to 140 Beef Casings per hour.

The First Machine Units in Line are Manure Stripper and Stripper/De-fatter Machines combined.

These Machine Units will thoroughly clean the casings by stripping out (squeeze by means of different types of Rollers) the Manure & Mucus. The last Machine Unit in the Beef Casing Cleaning Line is the De-slimmer Machine. This Machine unit is special designed to de-slime the inside of the Beef Casings.

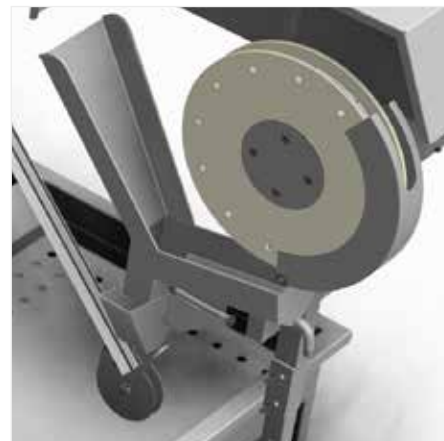
The Mucosa will be collected in a chute and diverted to the side of the Machines.

The Beef Casing Cleaning Line is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with Electric Control Panels according to NEN-EN-IEC 60204-1, including Start/ Stop Buttons.

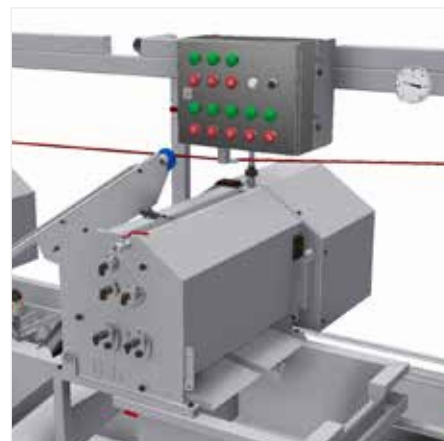
For maximum safety, the Beef Casing Cleaning Line is provided with Emergency Stop Buttons and an Emergency Stop Cord over the entire length of the working range.

This durable and reliable Beef Casing Cleaning Line 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.



Pneumatic Casing Loader



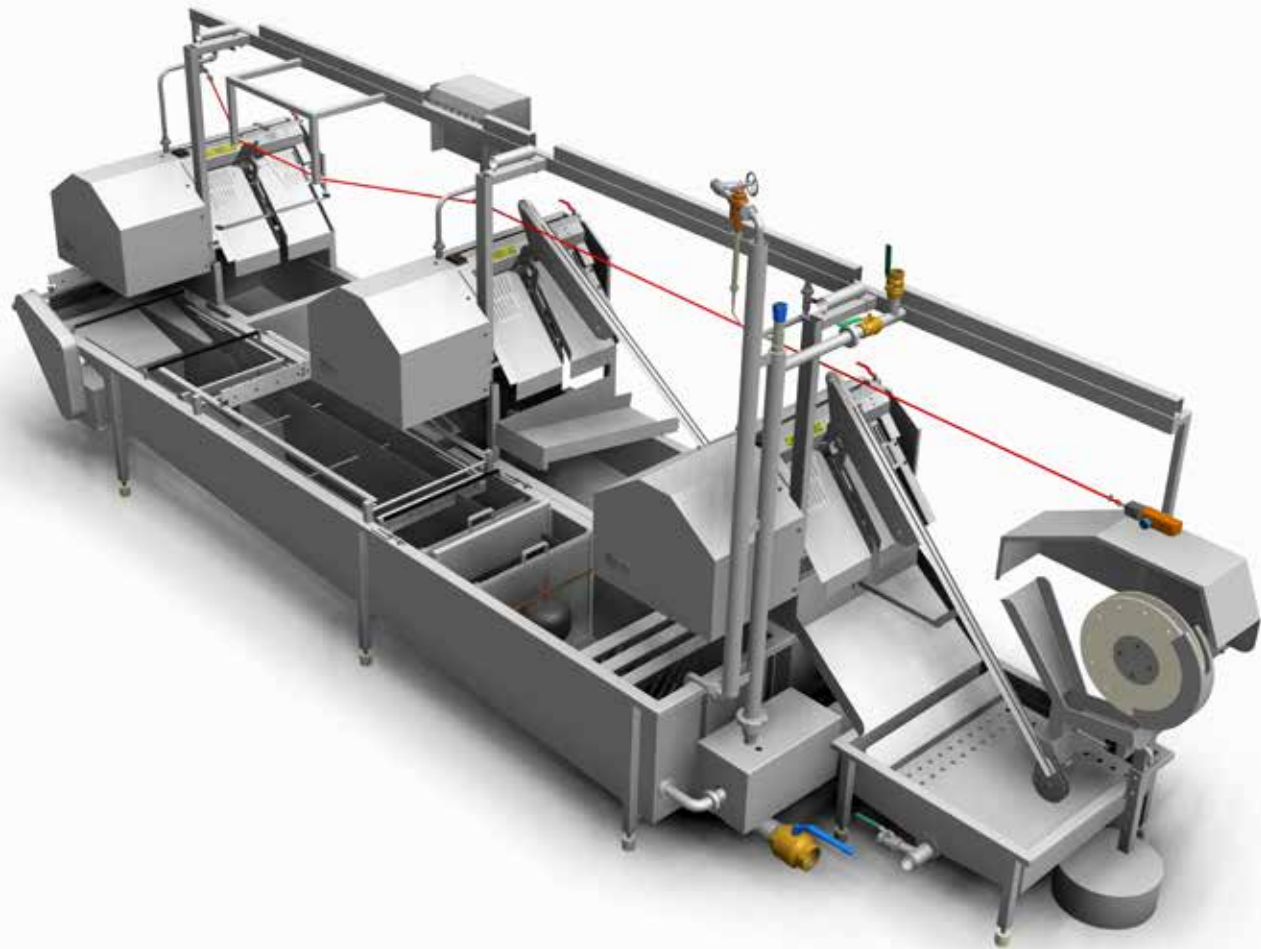
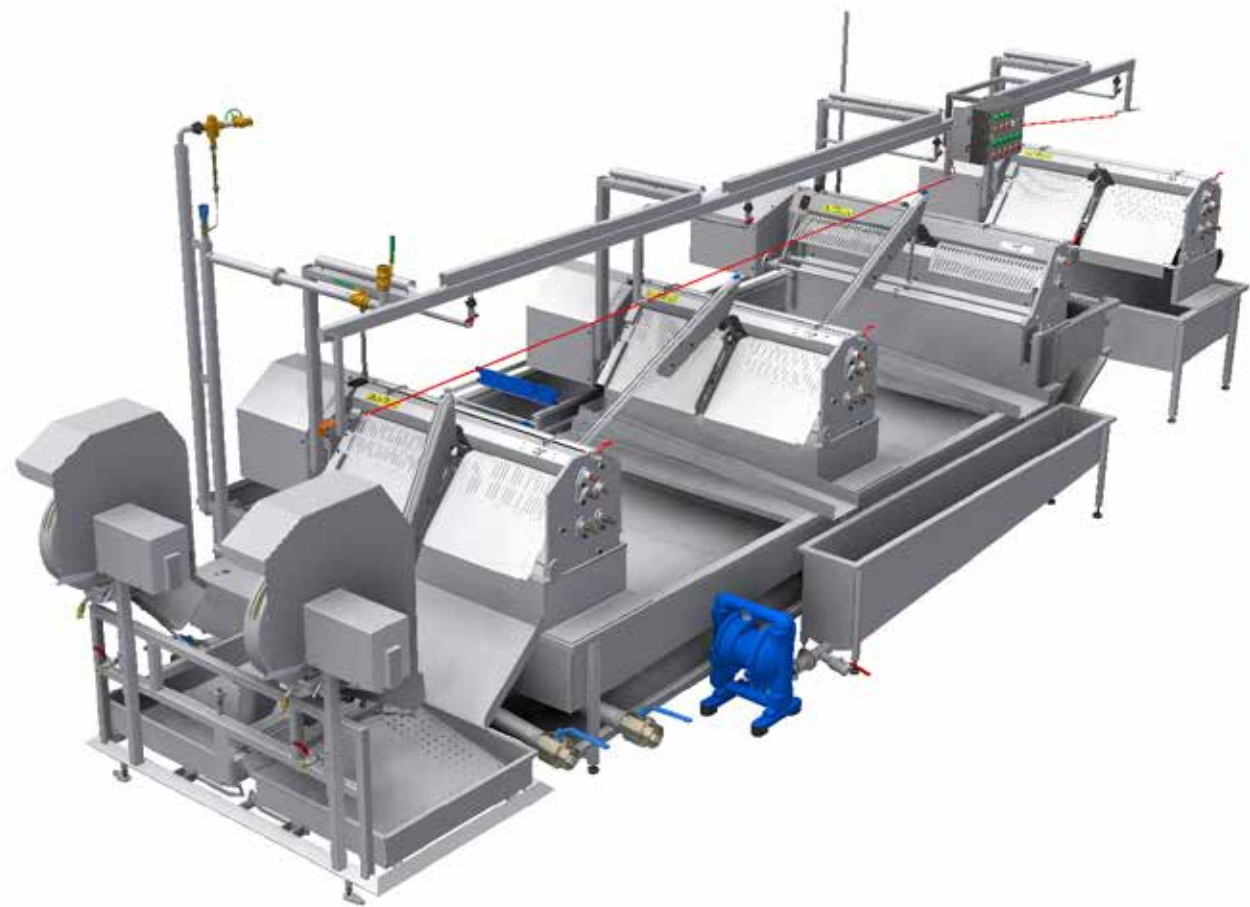
Control panel

60-120 RD 2-5

HS CODE: 84385000



TECHNICAL ILLUSTRATIONS



TECHNICAL DATA LINES

Type RD	60	80	60	80	100	60	80	100	120	60	80	100	120
Width (cm)	60	80	60	80	100	60	80	100	120	60	80	100	120
ASD	1	1	2	2	2	2	2	2	2	3	3	3	3
AMS	-	-	-	-		1	1	1	1				
Desliming machine	1	1	1	1	1	1	1	1	1	2	2	2	2
Total machines	2	2	3	3	3	4	4	4	4	5	5	5	5
Capacity runners p/h	20	25	60	90	100	80	100	120	140	80	100	120	140

Smaller capacities are available as also universal cleaning lines for multiple animal species.

HOT WATER CONSUMPTION (45°C)													
Without HWR (m³/h)	1.2	1.6	1.8	2.4	3.0	2.4	3.2	4.0	4.8	3.0	4.0	5.0	6.0
With HWR (m³/h)	0.2	0.3	0.4	0.5	0.6	0.5	0.6	0.8	1.0	0.6	0.8	1.0	1.2

TECHNICAL FEATURES													
Power (kW)	5.2	5.2	6.8	6.8	6.8	8.3	8.3	8.3	8.3	11.8	11.8	11.8	11.8
HWR Pump (kW)	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	4.0	4.0	4.0	4.0
HWR Paddle motor (kW)	-	-	0.12	0.12	0.12	0.12	0.12	0.12	0.12	0.12	0.12	0.12	0.12

EXPLANATION	
ASD	Automatic Stripper/De-fatter machine
AMS	Automatic Manure/Mucus Stripper machine
HWR	Hot Water Recycling system (55°C)

EXTRA
24 Volt-switch panel (CE-Norm) for safety

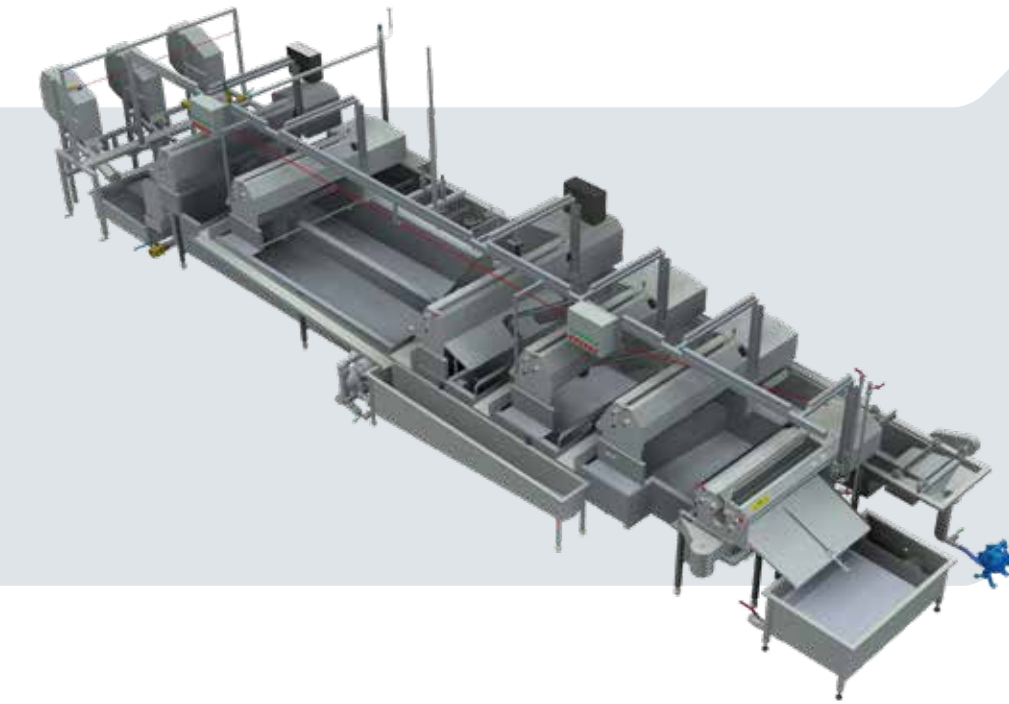
OPTIONAL
Hot Water Recycling System
Air Flotation System: 5 kW + Air Pressure 6 bar
Automatic Greasing System: All rollers and/or motor shafts will be greased automatically. Grease pump: 24 Watt
Applying the Hot Water Recycling system can result in water saving up to 90%.

60-120 RD 2-5

HS CODE: 84385000



60-150 SD 2-6
HS CODE: 84385000



CAPACITY

HOG CASINGS 900 CASINGS PER HOUR



AUTOMATIC HOG CASING CLEANING LINE

The Automatic Hog Casing Cleaning Line is special designed for cleaning Hog Casings in an easy, efficient, and safe way, without damaging the Casings. This will result in high yields and reduced worker fatigue.

The capacity of the Automatic Hog Casing Cleaning Line depends on number of Machine Units in Line and the length of the rollers present in the Machine Units. The number of Machine Units in a Hog Casing Cleaning Line can vary from 2 up to 6 and the length of the rollers can vary from 600 up to 1500mm. The capacity is up to 950 Hog Casings per hour.

The First Machine Units in Line are Manure Stripper and Stripper/De-fatter Machines combined.

These Machine Units will thoroughly clean the casings by stripping out (squeeze by means of different types of Rollers) the Manure & Mucus. The last Machine Unit in the Hog Casing Cleaning Line is a Finisher-Machine. This Machine unit is special designed to takes off the outer skin (thread-membranes) of the Hog Casing.

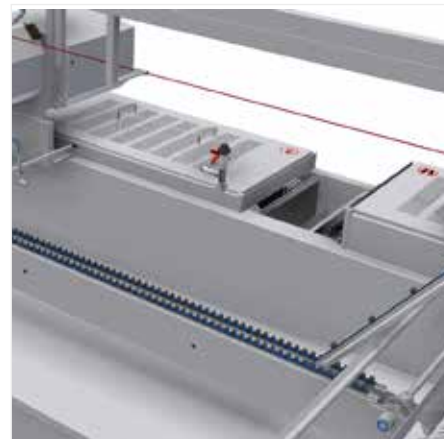
The Mucosa will be collected in a chute and diverted to the side of the Machines.

The Hog Casing Cleaning Line is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with Electric Control Panels according to NEN-EN-IEC 60204-1, including Start/ Stop Buttons.

For maximum safety, the Hog Casing Cleaning Line is provided with Emergency Stop Buttons and an Emergency Stop Cord over the entire length of the working range.

This durable and reliable Hog Casing Cleaning 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.



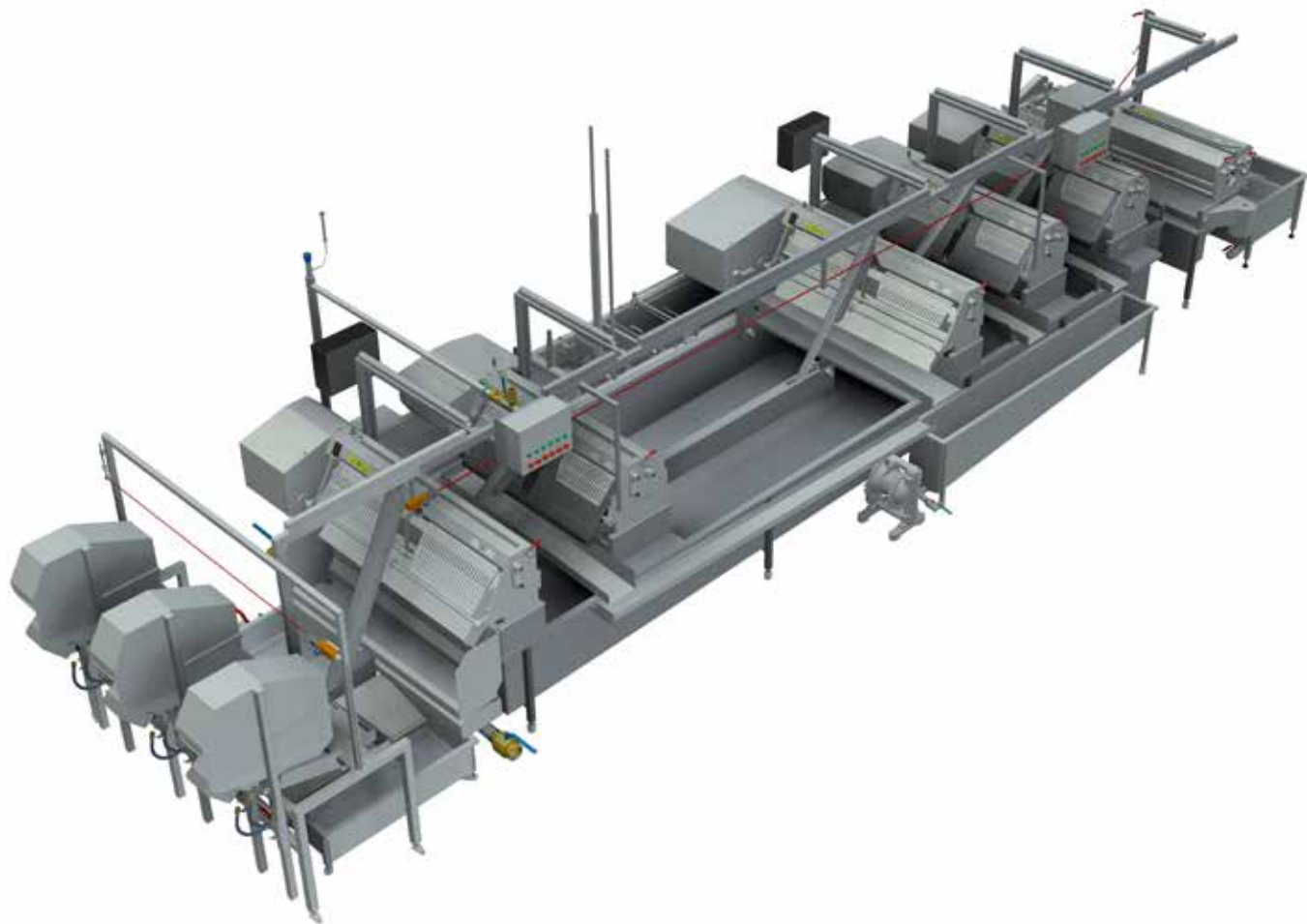
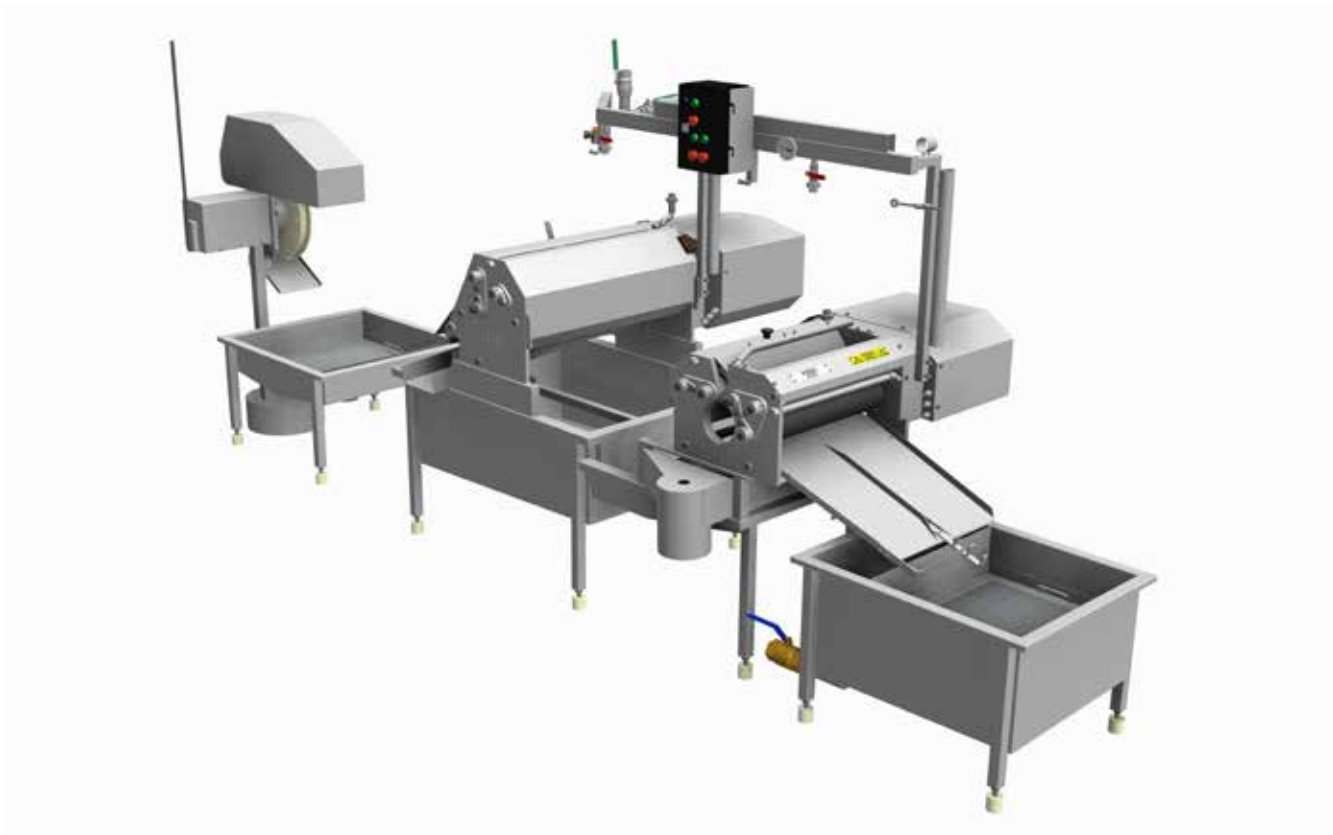
Soaking compartment with slow conveyor chain



Roller adjustment ring



TECHNICAL ILLUSTRATIONS



TECHNICAL DATA LINES

Type SD	60	80	60	80	60	80	100	120	120	120	150
Width (cm)	60	80	60	80	60	80	100	120	120	120	150
ASC	1	1	2	2	3	3	3	3	3	3	3
FIN	1	1	1	1	1	1	1	1	1	1	1
AMS	0	0	0	0	0	0	0	0	1	2	2
Total machines	2	2	3	3	4	4	4	4	5	6	6
Capacity runners p/h	60	80	150	200	250	350	450	550	600	750	950

Smaller capacities are available as also universal cleaning lines for multiple animal species.

HOT WATER CONSUMPTION (45°C)											
Without HWR (m³/h)	1.2	1.4	1.8	2.2	3.0	3.6	4.4	5.2	6.4	7.4	9.0
With HWR (m³/h)	0.24	0.28	0.36	0.44	0.4	0.45	0.5	0.55	0.6	0.65	1.8

COLD WATER CONSUMPTION											
Without HWR (m³/h)	0.6	0.6	0.6	0.6	0.6	0.6	0.8	1.0	1.0	1.0	1.2
With HWR (m³/h)	0.06	0.06	0.06	0.06	0.06	0.06	0.08	0.1	0.1	0.1	0.12

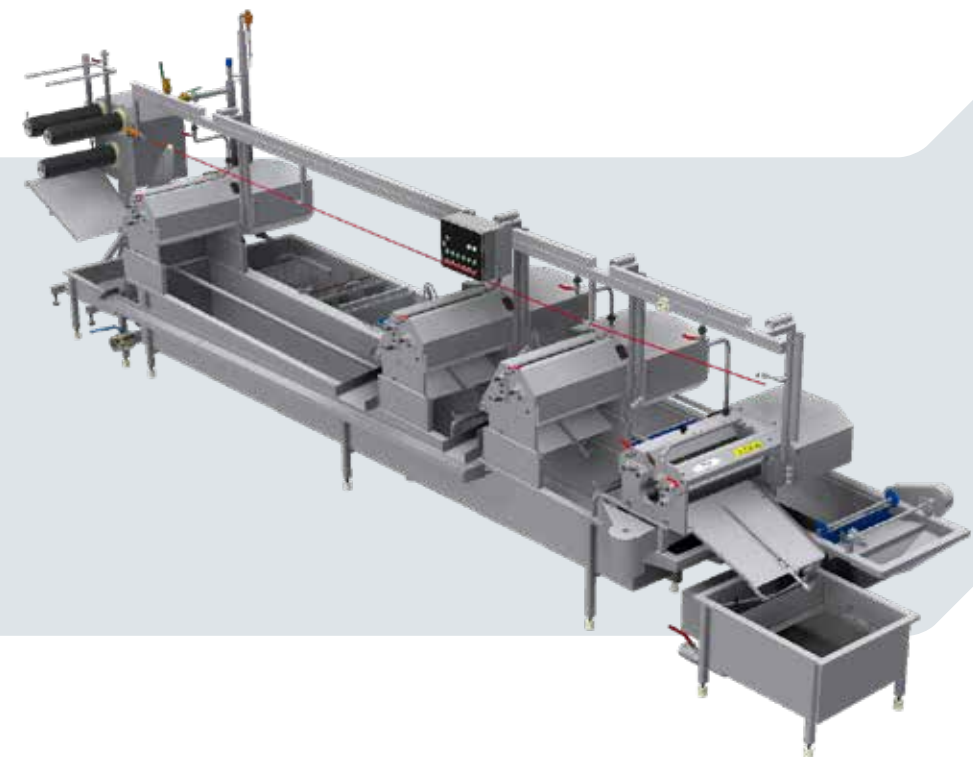
TECHNICAL FEATURES											
Power (kW)	4.5	4.5	7	7	10.5	10.5	10.5	10.5	11.8	13.1	13.1
HWR Pump (kW)	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	4.0	4.0	5.5
HWR Paddle motor (kW)	-	-	0.12	0.12	0.12	0.12	0.12	0.12	0.12	0.12	0.12
CWR Pump (kW)	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85

EXPLANATION	
ASC	Automatic Stripper/Crusher machine
AMS	Automatic Manure/Mucus Stripper machine
FIN	Finisher/De-threading machine
HWR	Hot Water Recycling system (45°C)
CWR	Cold Water Recycling system

EXTRA	
24 Volt-switch panel (CE-Norm) for safety	

OPTIONAL	
Hot Water Recycling system: pump: 4.0 kW, fat paddle motor: 0.12 kW	
Cold Water Recycling system pump: 1.85 kW	
Air flotation system: 5 kW + Air pressure 6 bar	
Automatic greasing system: All rollers and/or motor shafts will be greased automatically – Grease pump: 24 Watt	

Applying the Hot and Cold-Water Recycling system can result in water saving up to 90%.



CAPACITY

SHEEP CASINGS

600 CASINGS PER HOUR



AUTOMATIC SHEEP CASING CLEANING LINE

The Automatic Sheep Casing Cleaning Line is special designed for cleaning Sheep Casings in an easy, efficient, and safe way, without damaging the Casings. This will result in high yields and reduced worker fatigue.

The capacity of the Automatic Sheep Casing Cleaning Line depends on number of Machine Units in Line and the length of the rollers present in the Machine Units. The number of Machine Units in a Sheep Casing Cleaning Line can vary from 2 up to 5 and the length of the rollers can vary from 600 up to 1200mm. The capacity is up to 600 Sheep Casings per hour.

The First Machine Units in Line are Manure Stripper and Stripper/De-fatter Machines combined.

These Machine Units will thoroughly clean the casings by stripping out (squeeze by means of different types of Rollers) the Manure & Mucus. The last Machine Unit in the Sheep Casing Cleaning Line is a Finisher-Machine. This Machine unit is special designed to takes off the outer skin (thread-membranes) of the Sheep Casing.

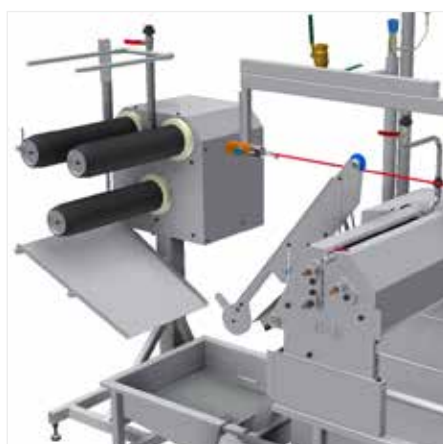
The Mucosa will be collected in a chute and diverted to the side of the Machines.

The Sheep Casing Cleaning Line is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with Electric Control Panels according to NEN-EN-IEC 60204-1, including Start/ Stop Buttons.

For maximum safety, the Sheep Casing Cleaning Line is provided with Emergency Stop Buttons and an Emergency Stop Cord over the entire length of the working range.

This durable and reliable Sheep Casing Cleaning 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.



Sheep Casing Puller with feed-in conveyor

60-120 SSD 2-5

HS CODE: 84385000

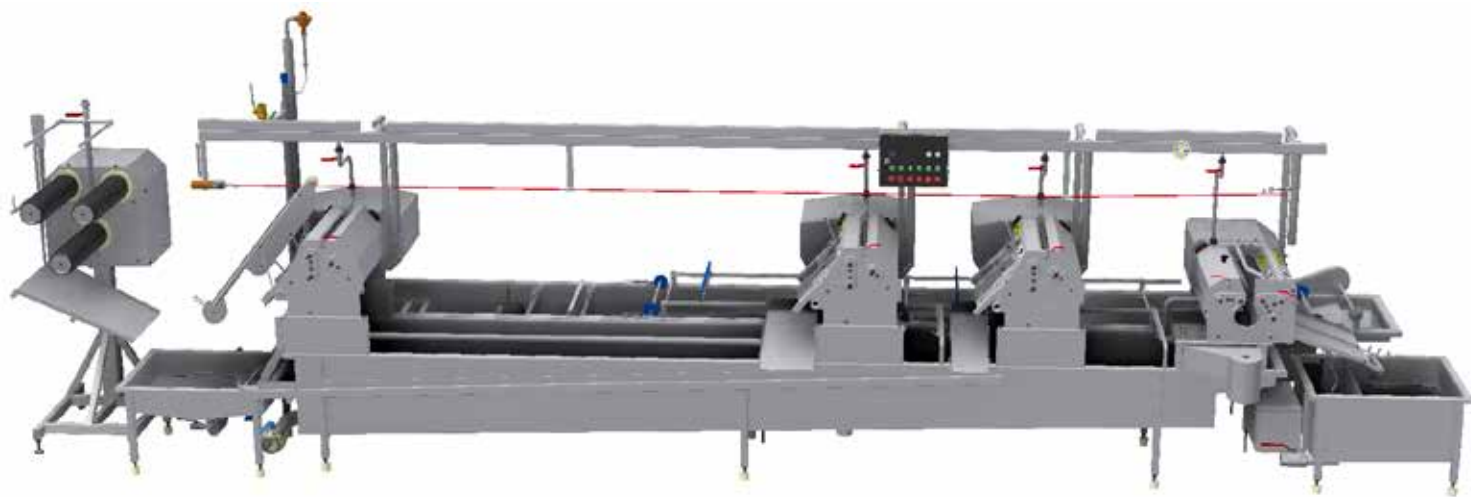
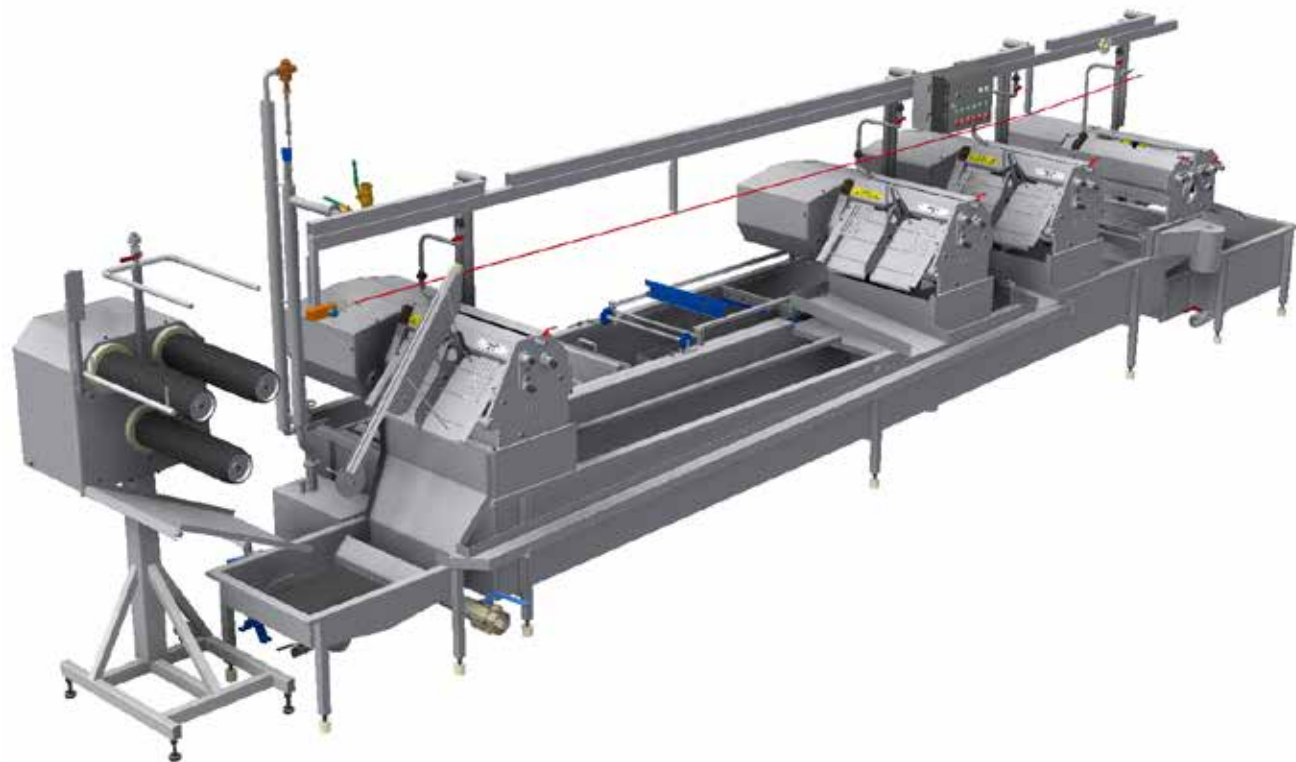


ENGLISH

Holdijk.com ►



TECHNICAL ILLUSTRATIONS



TECHNICAL DATA LINES

Type SSD	60SSD2	80SSD2	60SSD3	60SSD4	80SSD3	80SSD4	100SSD3	100SSD4	120SSD3	120SSD4	120SSD5
Width (cm)	60	80	60	60	80	80	100	100	120	120	120
ASC	1	1	1	1	1	1	1	1	1	1	1
SFSC	-	-	1	2	1	2	1	2	1	2	3
FIN	1	1	1	1	1	1	1	1	1	1	1
Total machines	2	2	3	4	3	4	3	4	3	4	5
Cap. runners p/h	60	80	300 Collect.	300 Fresh	400 Collect.	400 Fresh	500 Collect.	500 Fresh	600 Collect.	600 Fresh	650

Smaller capacities are available as also universal cleaning lines for multiple animal species.

HOT WATER CONSUMPTION (35°C)											
Without HWR (m³/h)	1.2	1.6	1.8	2.4	2.2	3.0	2.8	3.8	3.4	4.6	5.8
With HWR (m³/h)	0.2	0.3	0.36	0.48	0.44	0.6	0.56	0.76	0.68	0.92	1.16

Cold WATER CONSUMPTION (35°C)											
Without CWR (m³/h)	0.6	0.6	0.6	0.6	0.6	0.6	0.8	0.8	1.0	1.0	1.2
With CWR (m³/h)	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1

TECHNICAL FEATURES											
Power (kW)	4.4	4.4	7.0	9.2	7.0	9.2	7.0	9.2	7.0	9.2	10.7
HWR Pump (kW)	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	4.0
HWR Paddle motor (kW)	-	-	0.12	-	0.12	0.12	0.12	0.12	0.12	0.12	0.12
CWR Pump (kW)	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85

EXPLANATION	
ASC	Automatic Stripper/Crusher machine
SFSC	Side Feed Stripper/Crusher
FIN	Finisher/De-threading machine
HWR	Hot Water Recycling system (35°C)
CWR	Cold Water Recycling system

EXTRA
24 Volt-switch panel (CE-Norm) for safety

OPTIONAL
Hot Water Recycling system pump: 4.0 kW, fat paddle motor: 0.12 kW
Cold Water Recycling system pump: 1.85 kW
Air Flotation System: 5 kW + Air pressure 6 bar
Automatic greasing system: All rollers and/or motor shafts will be greased automatically – Grease pump: 24 Watt
Applying the Hot and Cold-Water Recycling system can result in water saving up to 90%.



CAPACITY

HOG CASINGS	450 CASINGS PER HOUR
SHEEP CASINGS	450 CASINGS PER HOUR
BEEF ROUNDS	120 ROUNDS PER HOUR



UNIVERSAL CASING CLEANING LINE SRD 2-5

The Automatic Multi-Purpose SRD Casing Cleaning Lines is specially developed for cleaning the Hog Casings, Sheep Casings or Beef Rounds in an easy, efficient, and safe way without damaging the products. The Automatic Multi-Purpose SRD Casing Cleaning Line is supplied including two Mobile last stage machines units which can be exchanged depending on the type of product that has to be processed.

One Mobile Machine unit is suitable for the last stage processing of Hog Casings and Sheep Casings (Finisher Machine) and the other Mobile Machine unit is suitable for the last stage processing of Beef Rounds (De-slimer Machine).

The capacity of the Automatic Multi-Purpose SRD Casing Cleaning Line depends on number and size of the Machines in line. The number of Machine Units in an Automatic Multi-Purpose SRD Casing Cleaning Line can vary from 2 up to 5 Units and the length of the rollers, present in the Machine Units, can vary from 600 up to 1000 mm. The capacity of the Automatic Multi-Purpose SRD Casing Cleaning Line can be up to 450 Hog Casings, 450 Sheep Casings or 120 Beef Rounds per hour.

The First Machine Units in Line are Manure Stripper and Stripper/Crusher Machines combined. These Machine Units will thoroughly clean the casings by stripping out (squeeze by means of different types of Rollers) the Manure & Mucus.

The last Machine Unit is for the Hog-Sheep Casings always a Finisher-Machine and for the Beef Rounds a De-slimer Machines. This Machine takes off the Outer Skin (Thread-Membranes) of the Hog-sheep Casings or de-slime the Beef Rounds. The Mucosa will be collected in a chute and diverted to the side of the Machines.

Our Multi-Purpose SRD Casing Cleaning Lines are manufactured from high quality stainless-steel and other corrosion resistant materials and are supplied with an Electric Control Panel (CE-Norm NEN-EN-IEC 60204-1) with a Stainless-Steel cabinet including Start/Stop and Emergency switch and Emergency safety-line.

Our Multi-Purpose SRD Casing Cleaning Lines are manufactured from high quality stainless-steel and other corrosion resistant materials and are supplied with an Electric Control Panel (CE-Norm NEN-EN-IEC 60204-1) with a Stainless-Steel cabinet including Start/Stop and Emergency switch and Emergency safety-line.

This durable and reliable machine is easy to use, to clean and 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.



Pulling roller UV 1-2

UV 1-2 / SRD 2-5
HS CODE: 84385000





TECHNICAL DATA 60-100 SRD 2-5

AUTOMATIC MULTI-PURPOSE CASING CLEANING LINE TYPES : 60-100 SRD 2-5									
TECHNICAL & CAPACITY FEATURES									
Type SD	60	80	60	80	60	80	60	80	100
Width (cm)	60	80	60	80	60	80	100	120	120
ASC	1	1	2	2	3	3	3	3	3
FIN or De-slimer machine	1	1	1	1	1	1	1	1	1
AMS	0	0	0	0	0	0	0	0	1
Total machines	2	2	3	3	4	4	4	4	5
Capacity Hog – Sheep Casings or Beef rounds ph	60 – 60 10	80 – 80 15	60 – 60 20	80 – 80 25	150 – 150 60	200 – 200 80	250 – 250 90	350 – 350 100	450 – 450 120

Smaller capacities are available as also universal cleaning lines for multiple species.

HOT WATER CONSUMPTION (45°C)									
Without HWR (m³/h)	1.2	1.4	1.8	2.2	3.0	3.6	4.4	5.2	6,4
With HWR (m³/h)	0.24	0.28	0.36	0.44	0.4	0.45	0.5	0.55	0.6
Without CWR (m³/h)	0.6	0.6	0.6	0.6	0.6	0.6	0.8	1.0	1.0
With CWR (m³/h)	0.06	0.06	0.06	0.06	0.06	0.06	0.08	0.1	0.1
Power (kW)	4.5	4.5	7	7	10.5	10.5	10.5	10.5	11.8
HWR Pump (kW)	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	4.0
HWR paddle Motor (kW)	–	–	0.12	0.12	0.12	0.12	0.12	0.12	0.12
CWR Pump (kW)	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85

EXPLANATION	
ASC	Automatic Stripper/Crusher Machine.
AMS	Automatic Manure/Mucus Stripper Machine.
FIN or De-slimer Machine	Finisher or De-slimer Machine.
HWR	Hot Water Recycling System.
CWR	Cold Water Recycling System.

EXTRA
24 Volt-switch panel (CE-Norm) for safety

OPTIONAL
Hot Water Recycling System: Pump: 4.0 kW, Fat Paddle Motor: 0.12 kW
Cold Water Recycling System Pump: 1.85 kW
Air Flotation System: 5 kW + Air Pressure 6 bar
Automatic Greasing System: All Rollers and/or Motor Shafts will be Greased Automatically – Grease Pump: 24 Watt
Applying the Hot Water Recycling system can result in water saving up to 90%.

UNIVERSAL CASING CLEANING MACHINE UV 1-2

The Universal Casing Cleaning Machine is special designed for cleaning the Hog Casing, Sheep Casings or the Beef Rounds in an easy, efficient and safe way without damaging the products.

The capacity of the Universal Casing Cleaning Machine depends on number of Machine Units and the length of the rollers, present in the Machine Units. The number of Machine Units in a Universal Casing Cleaning Machine can vary from one to two and the length of the rollers can vary from 600 to 800 mm. The capacity is up to 70 Hog Casings, 70 Sheep Casings or 15 Beef Rounds per hour.

The Machine strip out (squeeze by rubber rollers) the manure + mucus in a few stages so the Hog Casings, Sheep Casings or Beef Rounds are being thoroughly cleaned. The final phase is the De-threading/De-sliming phase.

The Universal Casing Cleaning Machine is manufactured from high quality stainless steel and other corrosion resistant materials and are supplied with an Electric Control Panel (CE-Norm NEN-EN-IEC 60204-1) with a stainless-steel cabinet including Start/Stop and Emergency Switch.

This durable and reliable Machine is easy to use, to clean and 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.

TECHNICAL DATA UV1 & UV2

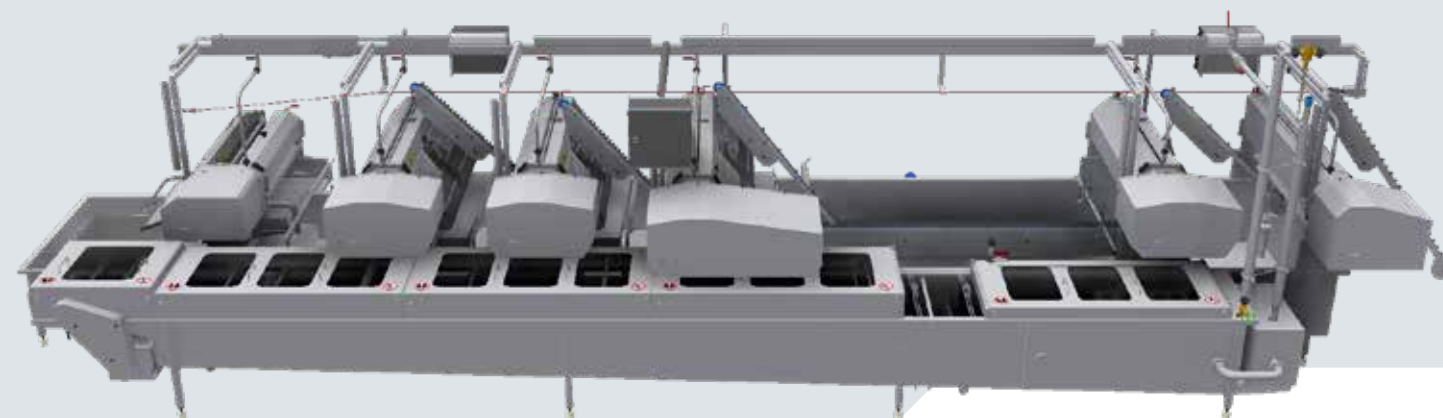
Type UV Machine	60UV1	80UV1	60 UV2	80 UV2
Width (cm)	60	80	60	80
Total machine units	1	1	1	2
Hot Water Consumption	0.6 m3	0.8 m3	1.2 m3	1.6 m3
Dimensions (LxWxH mm)	±1.350 x 1.425 x 1.915	±1.350 x 1.625 x 1.915	±2.260 x 1.750 x 2.575	±2.260 x 1.950 x 2.575
Installed power	3.7 kW	3.7 kW	5.9 kW	5.9 kW
Capacity Hog Casings p/h	30 Hog Casings p/h	50 Hog Casings p/h	50 Hog Casings p/h	70 Hog Casings p/h
Capacity Sheep Casings p/h	30 Sheep Casings p/h	50 Sheep Casings p/h	50 Sheep Casings p/h	70 Sheep Casings p/h
Capacity Beef Rounds p/h	10 Beef Rounds p/h	15 Beef Rounds p/h	10 Beef Rounds p/h	15 Beef Rounds p/h





WATER TREATMENT

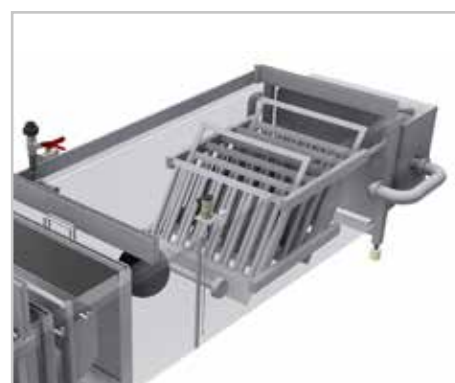
HOT WATER RECYCLING SYSTEM | TYPE: HWR



Overview Hot Water Recycling



Fat Paddle System



Steam Heater

COLD WATER RECYCLING SYSTEM | TYPE : CWR



Finisher Machine with Cold Water Recycling



HWR / CWR

HS CODE: 84385000



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HOT WATER RECYCLING SYSTEM | TYPE: HWR

The Hot-Water Recycling System has been specially developed to reduce 90% of the hot water consumption, measured over an 8-hour work shift and will be positioned alongside the Casing Cleaning Line. The used water, coming from the machine units of the Casing Cleaning Line, flows into the system and will be cleaned, filtered and reheated by means of an integrated heat exchanger. This heat exchanger can be heated by steam, hot water or electricity, depending on the customer-specific situation in the gutroom.

The Hot Water Recycling System is equipped with a paddle system for separating and collecting the fat, coming from the cleaned casings. After this process, this reconditioned water will be pumped back to the various machine units of the Casing Cleaning Line, after which a new cycle will start. To even increase the efficiency of the Hot Water Cleaning Process, this system can be equipped with an air flotation system specially developed by Holdijk & Haamberg. The fat, originating from the cleaned casings, is brought to the water surface at an accelerated rate by using microscopic small air bubbles.

The Hot-Water Recycling System is manufactured from high quality stainless steel and other corrosion resistant materials. Electrically it will be connected to the Casing Cleaning Line circuit and can be operated from there.

This durable and reliable Hot-Water Recycling System 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.

SUPPLIED WITH

- Electrical connection to the Casing Cleaning Line circuit.
- Fat paddle system
- Electric motor
- Hot water electrical pump
- Heat exchanger

TECHNICAL FEATURES

- | | |
|-------------------------------|---------------------------------------------------------------------------------------------|
| • Execution | AISI 304 stainless-steel and other corrosion resistant materials. |
| • Dimensions | Length x Width x Height: Depending on associated Casing Cleaning Line. |
| • Installed Power | •3 Phase/50Hz •U=400V : 2.2-5.5kW. |
| • Electro Technical Materials | In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motors IP55 – Switches IP65. |

By use of the Hot Water Recycling System, in combination with the Holdijk & Haamberg Casing Cleaning Line, you can save up to 90% on processing water consumption!

TECHNICAL FEATURES HOT WATER RECYCLING SYSTEM FOR CASING LINES

Type SD	60	80	60	80	60	80	100	120	120	120	150
Capacity runners p/h	60	80	150	200	250	350	450	550	600	750	950
HOT WATER CONSUMPTION (45°C)											
Without HWR (m³/h)	1.2	1.4	1.8	2.2	3.0	3.6	4.4	5.2	6,4	7.4	9.0
With HWR (m³/h)	0.24	0.28	0.36	0.44	0.4	0.45	0.5	0.55	0.6	0.65	1.8
TECHNICAL FEATURES											
HWR Pump (kW)	2.2	2.2	2.2	2.2	2.2	2.2	2.2	2.2	4.0	4.0	5.5
HWR Paddle Motor (kW)	–	–	0.12	0.12	0.12	0.12	0.12	0.12	0.12	0.12	0.12

Applying the Hot and Cold-Water Recycling System can result in water saving up to 90%.

COLD WATER RECYCLING SYSTEM | TYPE : CWR

The Cold-Water Recycling System has been specially developed to reduce 90% of the cold processing water, coming from the last machine unit (Finisher Machine) of the Casing Cleaning Line, measured over an 8-hour work shift.

Working principle: The process water, coming from the finisher machine unit, is collected in this special water tank developed by Holdijk & Haamberg. This tank is equipped with a filter system, a float-driven fresh water supply and a Cold-Water pump. The primary purpose of this Cold-Water Recycling System is to quickly cool down the cleaned casings to ensure premium quality and, secondly, to conserve water for the finisher process.

The Cold-Water Recycling System is available in different sizes and can be used on all Hog and Sheep Casing Cleaning Lines.

The Cold-Water Recycling System is manufactured from high quality stainless steel and other corrosion resistant materials. Electrically it will be connected to the Casing Cleaning Line circuit and can be operated from here.

This durable and reliable Cold-Water Recycling System 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.

SUPPLIED WITH

- Electrical connection to the Casing Cleaning Line circuit.
- Cold water electrical pump
- Float operated water valve.

TECHNICAL FEATURES

- | | |
|-------------------------------|---------------------------------------------------------------------------------|
| • Execution | AISI 304 stainless-steel and other corrosion resistant materials. |
| • Dimensions | Length x Width x Height: Depending on associated Casing Cleaning Line. |
| • Installed Power | •3 Phase/50Hz •U=400V : 1.85kW. |
| • Electro Technical Materials | In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification Water Pump: IP55. |

By use of the Cold-Water Recycling System, in combination with the Holdijk & Haamberg Finisher Machine, you can save up to 90% on fresh- water consumption!

TECHNICAL FEATURES COLD WATER RECYCLING SYSTEM FOR CASING LINES

Type SD	60	80	60	80	60	80	100	120	120	120	150
Capacity runners p/h	60	80	150	200	250	350	450	550	600	750	950
COLD WATER CONSUMPTION											
Without CWR (m³/h)	0.6	0.6	0.6	0.6	0.6	0.6	0.8	1.0	1.0	1.0	1.2
With CWR (m³/h)	0.06	0.06	0.06	0.06	0.06	0.06	0.08	0.1	0.1	0.1	0.12
TECHNICAL FEATURES											
CWR Pump (kW)	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85	1.85

Applying the Hot and Cold-Water Recycling System can result in water saving up to 90%.



CAPACITY

HOG CASINGS	350 CASINGS PER HOUR
BEEF ROUNDS	60 ROUNDS PER HOUR



HOG & BEEF CASING PULLER

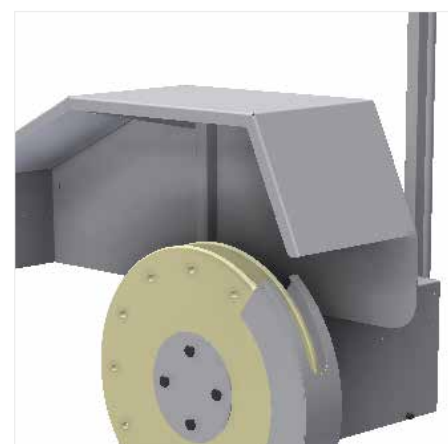
The Hog & Beef Casing Puller is equipped with a motorized pulling wheel to optimize the extraction of the Hog Casings or Beef Rounds in an easy, efficient, and safe way, without damaging the casings. This will result in high yields and reduced worker fatigue.

With this Hog & Beef Casing Puller it is possible to extract up to 350 Hog Casings or up to 60 Beef Rounds per hour.

The Hog & Beef Casing Puller is manufactured from high quality stainless steel and other corrosion resistant materials. It is also supplied with an electric control panel including a start/stop and emergency-stop button.

This durable and reliable Casing Puller 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.



Casing pulling wheel

450/315

HS CODE: 84385000





SUPPLIED WITH

- Electrical control panel including start/stop and emergency-stop button.
- Food grade pulling wheel
- Stainless-steel protective housing.

CAPACITY PER HOUR

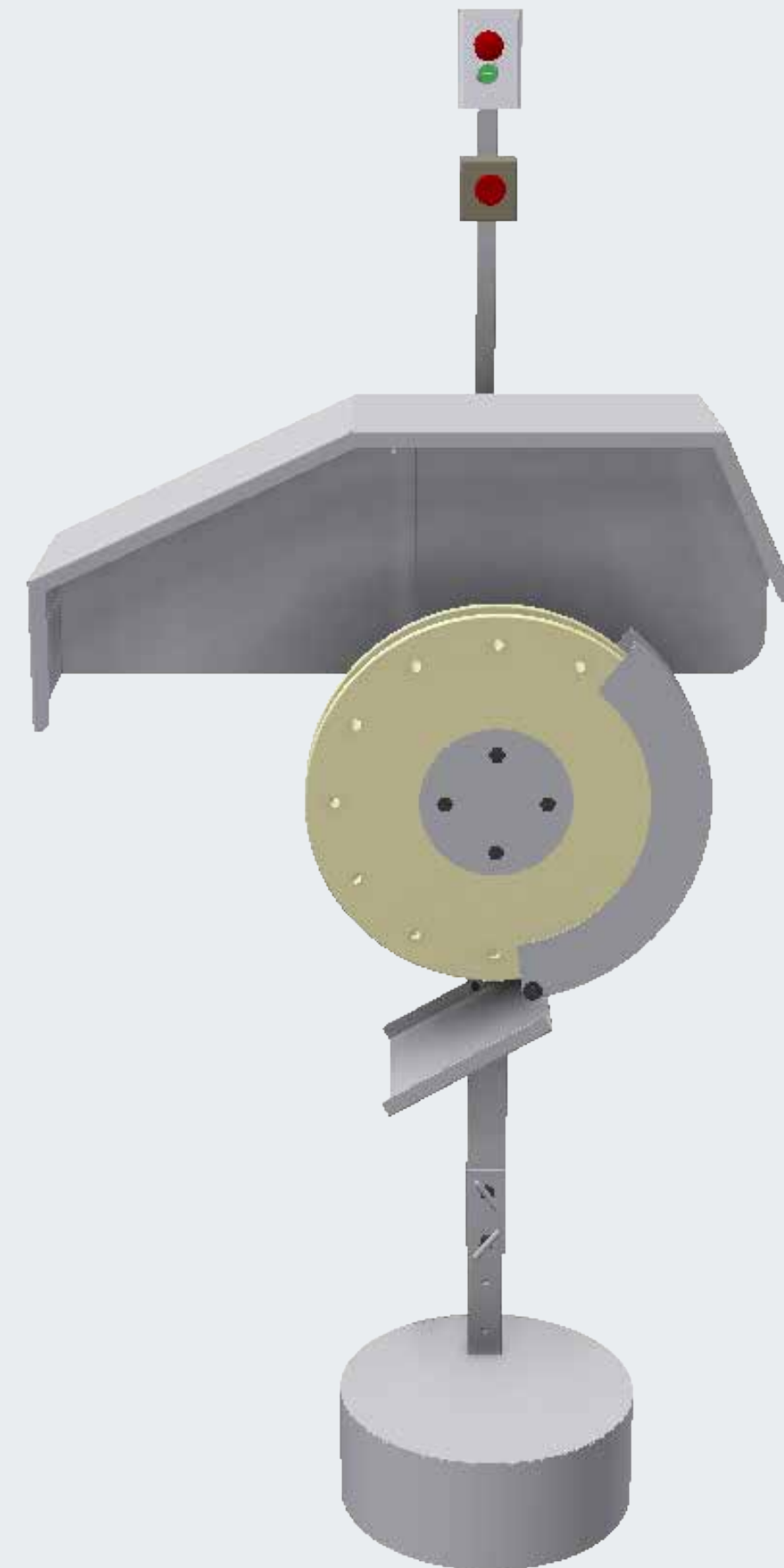
- | | |
|---------------|--------------------------------|
| • Hog Casings | Up to 350 Hog Casings per hour |
| • Beef Rounds | Up to 60 Beef Rounds per hour |

TECHNICAL FEATURES

- | | |
|-------------------------------|---------------------------------------------------------------------------------------------|
| • Execution | AISI 304 stainless-steel and other corrosion resistant materials. |
| • Dimensions | ± 300mm x 645mm x 1.910mm (Length x Width x Height). |
| • Installed Power | •3 Phase/50Hz •U=400V •P=0.37kW. |
| • Electro Technical Materials | In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motors IP55 – Switches IP65. |

Depending on the required capacity we can place multiple Casing Pullers in line and equip them with pneumatic casing loaders to feed the runner over the feeding chain of the Casing Cleaning Line.

TECHNICAL ILLUSTRATIONS





CAPACITY

SHEEP CASINGS 650 CASINGS PER HOUR



SHEEP CASING PULLER

The Sheep Casing Puller is equipped with several motorized rollers to optimize the extraction of the Sheep Casings in an easy, efficient, and safe way, without damaging the Casings. This will result in high yields and reduced worker fatigue.

With this Sheep Casing Puller, it is possible to extract up to 550 Sheep Casings per hour.

The Sheep Casing Puller is manufactured from high quality stainless steel and other corrosion resistant materials. It is also supplied with an electric control panel including a start/stop and emergency-stop button.

This durable and reliable Sheep Casing Puller 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.



Pulling rollers

SGP600-MK2
HS CODE: 84385000





SUPPLIED WITH

- Electrical control panel, including start/stop and emergency switch button
- Stainless-steel protective housing
- Food grade pulling rollers
- Tensioning-device
- Electric motor

CAPACITY PER HOUR

- Sheep Casings Up to 550 Sheep Casings per hour

TECHNICAL FEATURES

- Execution
- Dimensions - Roller Length 600 mm
- Dimensions - Roller Length 800 mm
- Installed Power
- Electro Technical Materials

AISI 304 stainless-steel and other corrosion resistant materials.
± 1.075mm x 1.050mm x 1.965mm (Length x Width x Height)
± 1.275mm x 1.050mm x 1.965mm (Length x Width x Height)
•3 Phase/50Hz •U=400V •P=0.55kW
In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification:
Motor IP55 - Switches IP65

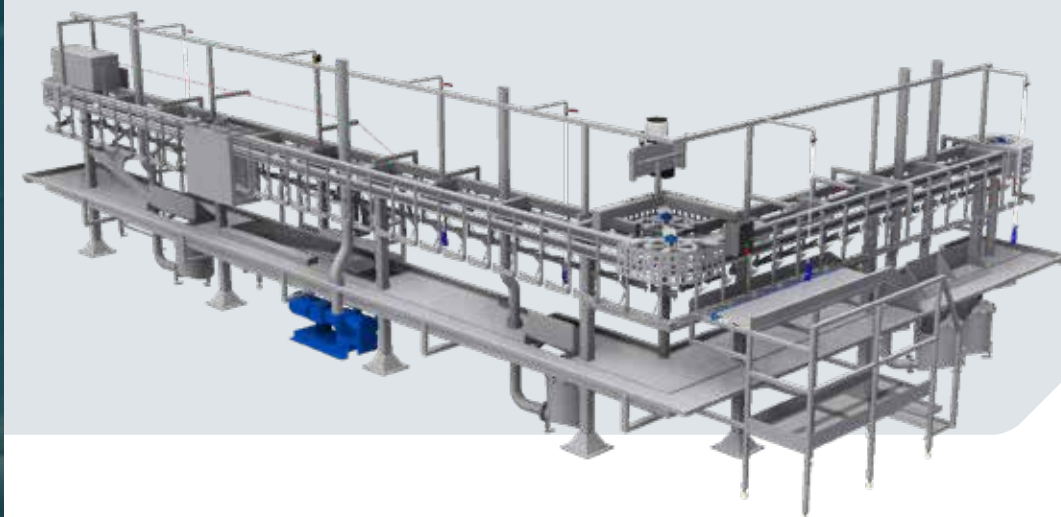
TECHNICAL ILLUSTRATIONS



Pulling rollers length 600 mm



Overview sheep processing with sheep gut pulling off machine



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.

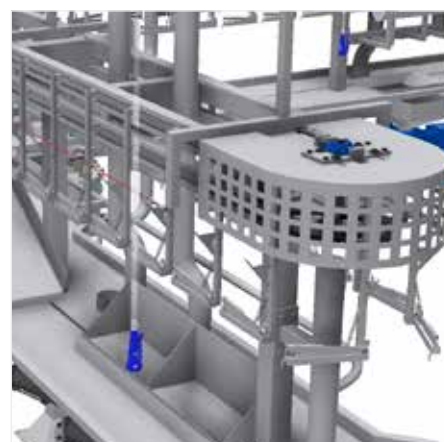
In addition to the standard supplied hand showers and working platforms for the sections package hanging, Fatend cleaning and de-fatting, various optional accessories are available such as a package shower and a package counter. The package shower allows the packages (offal) to be moistened during processing. 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

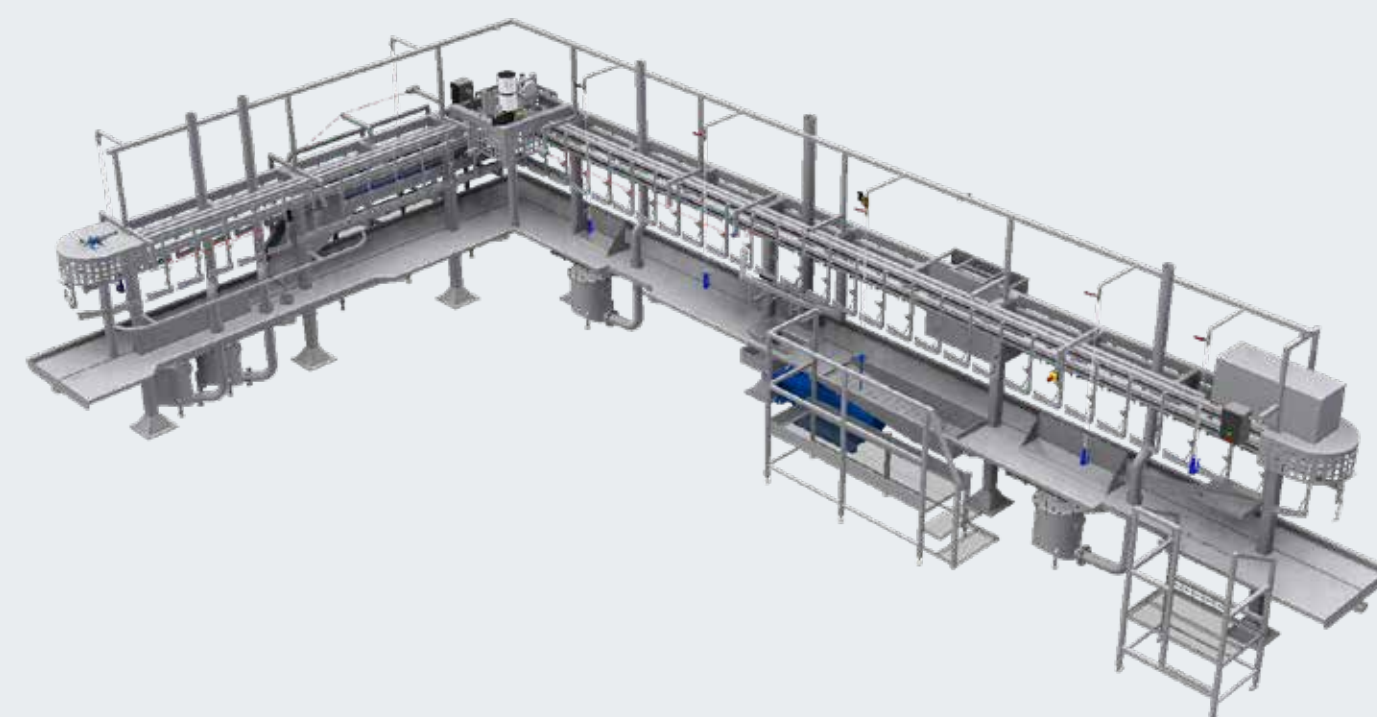
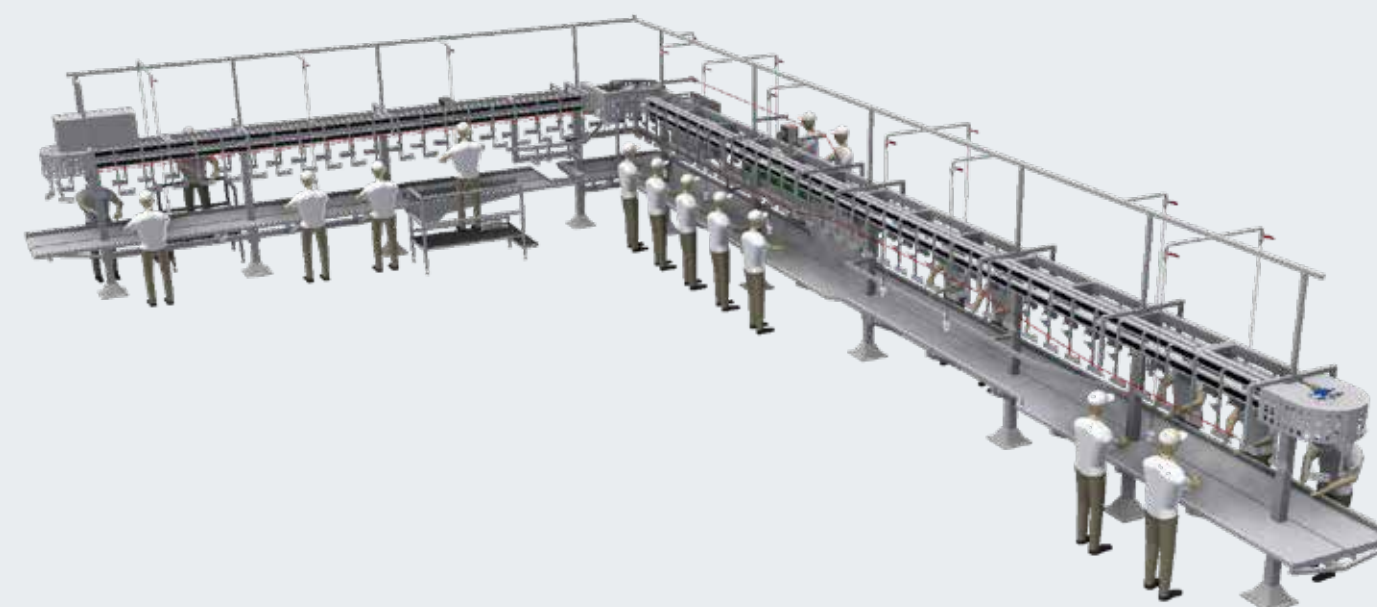
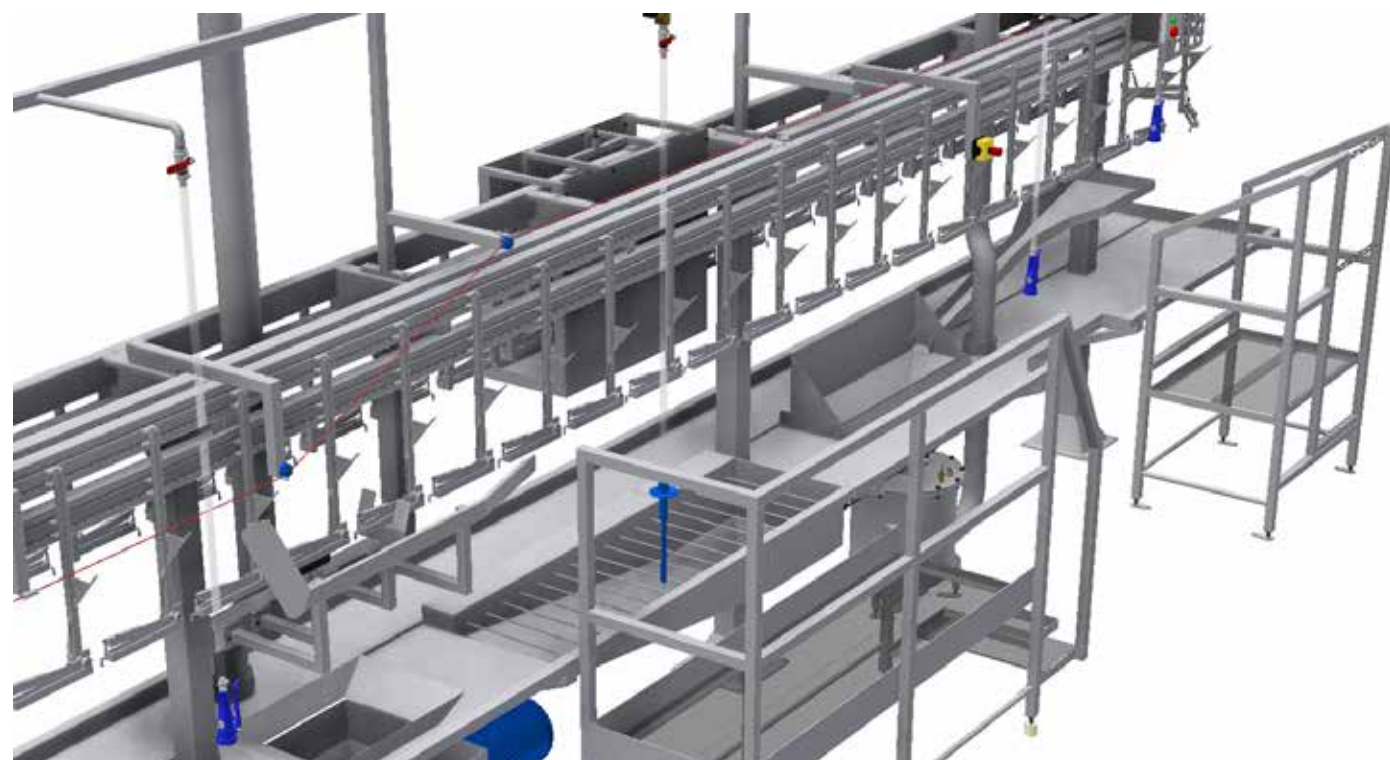
CAPACITY PER HOUR

- 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.

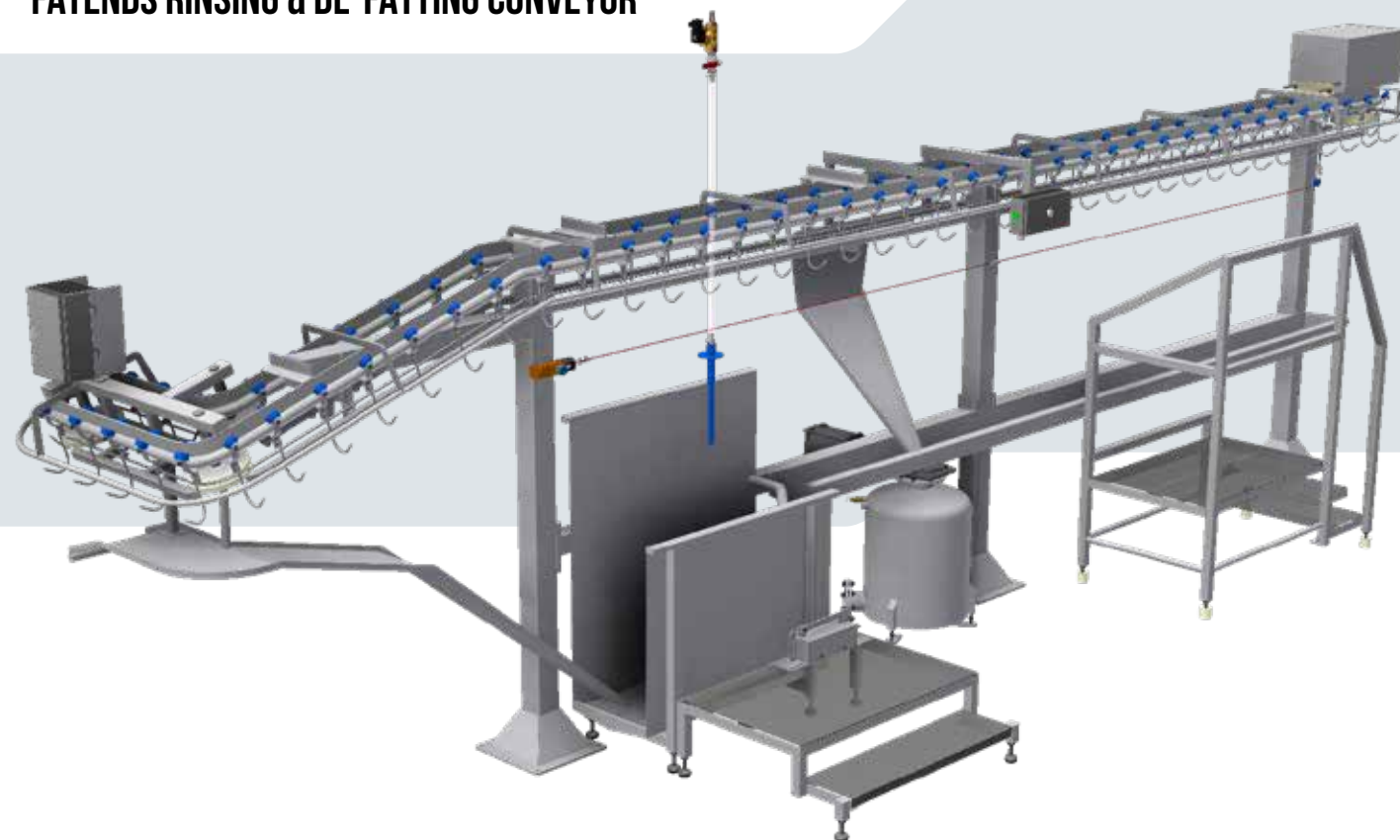
TECHNICAL ILLUSTRATIONS





FATENDS RINSING & DE-FATTING

FATENDS RINSING & DE-FATTING CONVEYOR



HOG FATEND RINSING TUBE



FPR / FRT
HS CODE: 84385000

ENGLISH

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FATENDS RINSING & DE-FATTING CONVEYOR

The Fatends Rinsing and De-fatting Conveyor is specially designed for hanged processing the Hog Fatends package* in an easy, efficient, and safe way. By use of the Fatends Rinsing and De-fatting Conveyor, processing the Hog Fatends can be performed much more efficiently compared to conventional ways of processing.

The stainless-steel Fatends package hanging hooks of the Fatends Rinsing and Defatting Conveyor are specially designed for secure hanging the Fatends package and to fully automated release and collection of the processed Fatends. The process direction, size, and configuration of the Fatends Rinsing and De-fatting Conveyor is determined on the basis of the gutroom layout.

In addition to standard supplied items such as the Fatend rinsing lance and working platforms for the sections Fatend rinsing, and Fatend de-fatting, various optional accessories are available such as a mechanical- or electrical package counter and a motion mechanical- or pneumatic Fatend ejector. The Fatends Rinsing and Defatting Conveyor is very contributonal to product quality and will ensure high yields.

With this Fatends Rinsing and De-fatting Conveyor it is possible to process up to 1250 Fatends packages per hour. The Fatends Rinsing and De-fatting 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 -cord.

This durable and reliable Fatends Rinsing and De-fatting 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.

** The Hog Fatends package consist of the Fatend with Bladder, Uterus & Ureter.*

SUPPLIED WITH

- Electrical control panel including start/stop and emergency-stop buttons and cord
- Fatend rinsing lance including Foot pedal for solenoid water valve
- Stainless-steel conveyor chain with hanging hooks
- Electric motor
- Working platforms
- Robust stainless-steel frame

CAPACITY PER HOUR

- Hog Fatends Up to 1250 Hog Fatends 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=0.25kW.
- Electro Technical Materials In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motors IP55 – Switches IP65.

HOG FATEND RINSING TUBE

The Hog Fatend Rinsing Tube is specially designed to rinse the Hog Fatends in a convenient and efficient way without damaging the Fatends.

This Hog Fatend Rinsing Tube is standard equipped with a mechanical foot controlled water supply which significantly reduces the operator fatigue resulting into improved production figures.

With this Rinsing Tube, it is possible to clean 400 Hog Fatends per hour.

The Hog Fatend Rinsing Tube is manufactured from high quality stainless steel and other corrosion resistant materials.

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

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

SUPPLIED WITH

- Foot pedal including water hose and hose pillars

CAPACITY PER HOUR

- Hog Fatends Up to 400 Hog Fatends per hour

TECHNICAL FEATURES

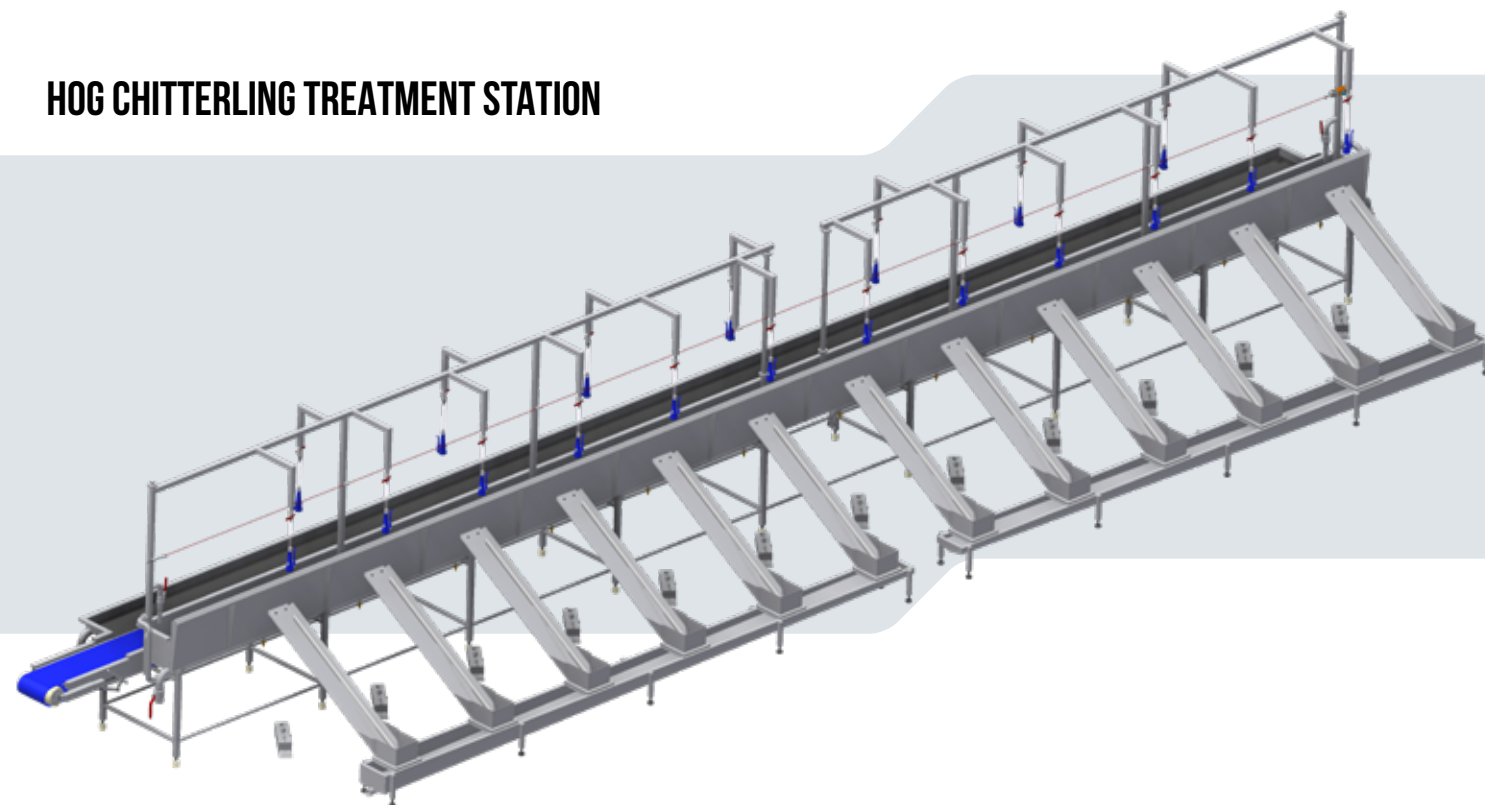
- Execution AISI 304 stainless-steel and other corrosion resistant materials.
- Dimensions ±1.130mm x 335mm x 1.140mm (Length x Width x Height)
- Water Consumption Up to 3 Liter per product





CHITTERLING RINSING & TURNING

HOG CHITTERLING TREATMENT STATION



CHITTERLING RINSING-TURNING TUBE

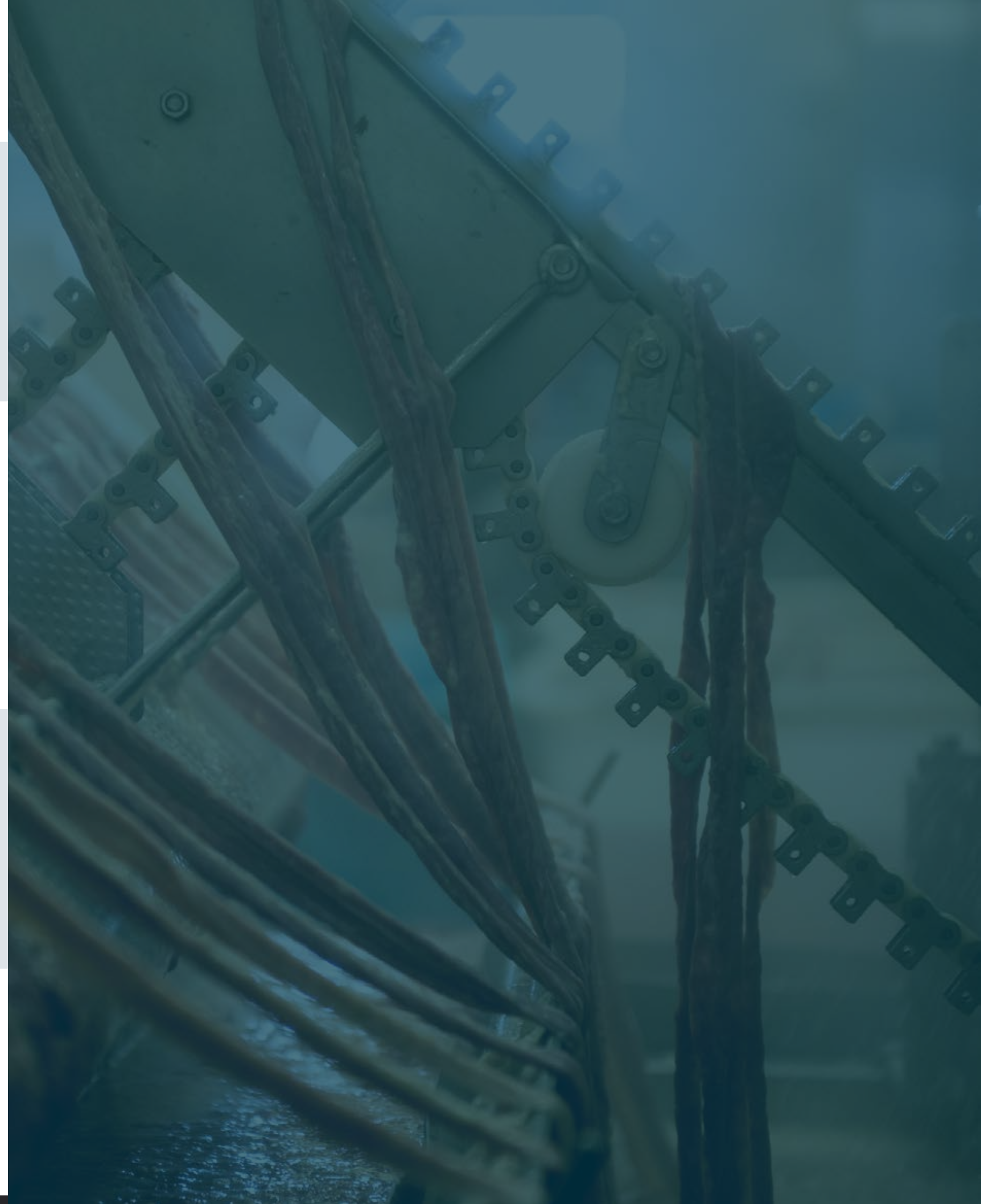


 **Holdijk Haamberg®**
Edelstahl Maschinenbau

KAS / KSR | 033-040-045
HS CODE: 84385000

 ENGLISH

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HOG CHITTERLING TREATMENT STATION

The Hog Chitterling Treatment Station is specially designed for Rinsing/Cleaning-, Turning inside-out- and Transporting the Hog Chitterlings in an easy, efficient, and safe way. By use of this Hog Chitterling Treatment Station, processing the Chitterlings can be performed much more efficiently compared to conventional ways of processing. The Hog Chitterling Treatment Station is very contributinal to product quality and will ensure high yields.

The capacity of a Hog Chitterling Treatment Station is always determined project-specifically. In practice, the Station can be equipped with up to 15 rinsing/turning tubes and an integrated conveyor belt with a length of up to 18 meters. The Rinsing capacity can be up to 900 Hog Chitterlings per hour. The Rinsing-Turning capacity can be up to 450 Hog Chitterlings per hour. The Hog Chitterling Treatment Station is equipped with an integrated belt conveyor. This conveyor serves for an efficient supply of the Chitterling packages and for the transport of the residual material after the chitterlings manually have been extracted.

The Chitterling Treatment Station 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 an emergency-stop button and -cord. This durable and reliable Fatends Rinsing and De-fatting 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.

SUPPLIED WITH

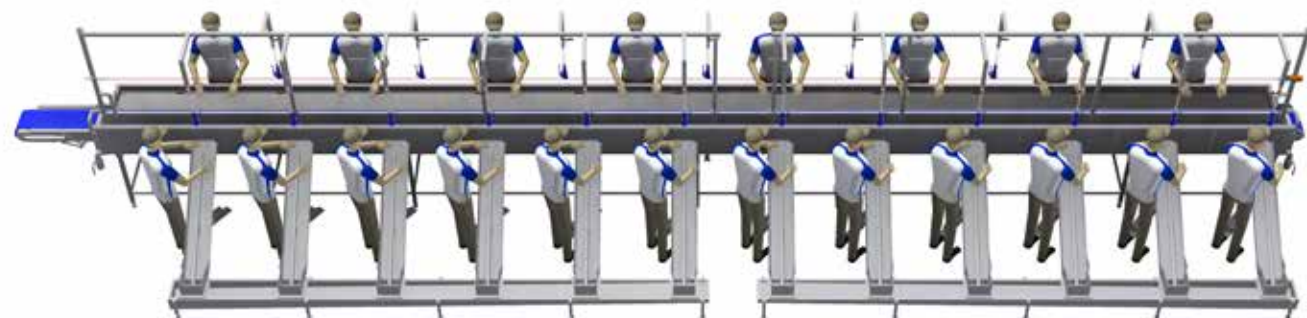
- Electrical control panel including start/stop and emergency-stop button and cord
- Integrated Chitterling Rinsing/Turning tubes including one foot pedal per tube
- Water soaking tank with drainage and hand showers
- Electric motor
- Integrated belt conveyor
- Robust stainless-steel frame

CAPACITY PER HOUR

- | | |
|---------------------|----------------------------|
| • Only Rinsing | Up to 60 Hog Chitterlings. |
| • Rinsing & Turning | Up to 30 Hog Chitterlings. |

TECHNICAL FEATURES

- | | |
|-------------------------------|---------------------------------------------------------------------------------------------|
| • Execution | AISI 304 stainless-steel and other corrosion resistant materials. |
| • Dimensions | Depending on number of integrated Chitterling Rinsing/Turning Tubes |
| • Installed Power | Belt Conveyor > •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. |
| • Water Consumption | Depending on number of integrated Chitterling Rinsing/Turning Tubes. |



CHITTERLING RINSING-TURNING TUBE

The Rinsing-Turning Tube is Specially Designed for Rinsing and Turning inside-out of the Hog/Sow chitterlings and Beef Middle Casings in a convenient and efficient way without damaging the Products.

For the best possible cleaning process of different products, this Rinsing-Turning Tube comes in a variety of different diameters. The Rinsing-Turning Tube is standard equipped with a mechanical foot controlled water supply which significantly reduces the operator fatigue resulting into improved production figures.

The Rinsing-Turning Tube is manufactured from high quality stainless steel and other corrosion resistant materials.

This durable and reliable Rinsing-Turning Tube is easy to use, to clean and to maintain. It has been carefully designed regarding ergonomics and food-safety requirements.

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

SUPPLIED WITH

- Foot pedal including water hose and hose pillars

CAPACITY PER HOUR

With this Rinsing-Turning Tube, it is possible Rinse up to:

- 60 Hog Chitterlings;
- 40 Sow Chitterlings;
- 40 Beef Middle Casings.

With this Rinsing-Turning Tube, it is possible Rinse and Turn up to:

- 30 Hog Chitterlings;
- 20 Sow Chitterlings;
- 20 Beef Middle Casings.

TECHNICAL FEATURES

- | | |
|-----------------------------------------|-------------------------------------------------------------------|
| • Execution | AISI 304 stainless-steel and other corrosion resistant materials. |
| • Dimensions (Tube ø40) | ±1.305mm x 405mm x 1.040mm (Length x Width x Height) |
| • Water Consumption | Up to 400 liters per hour |
| • Recommended process water temperature | 35°C |





CAPACITY

HOG HANKS 17,5 HANKS PER HOUR



HOG CASING CALIBRATING MACHINE

The Hog Casing Calibrating Machine is special designed to accurately calibrate the casings with great comfort and ease, in an efficient and safe way, without damaging the Hog Casings. It is equipped with a motorized pulling wheel, an ergonomically arranged intuitive sorting tap, an adjustable Stainless Steel Calibration Block and a special safety-cutting facility. This will result in higher yields and reduced worker fatigue which is normally associated with hand pulling.

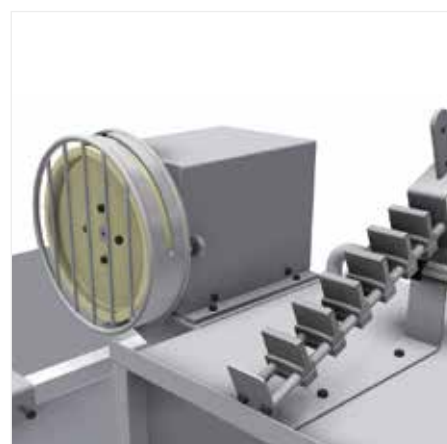
A built-in electronic counter device with display will keep record of the operator's target over a one-day shift .

This machine is also available in a double version. With this version calibration can be performed with two persons (In Opposite direction-Face to Face) at double machine-capacity. It is equipped with two motorized pulling wheels, two ergonomically arranged intuitive sorting taps, two adjustable Stainless Steel Calibration Blocks and two special safety-cutting facilities.

The Hog Casing Calibrating Machine is manufactured from high quality stainless-steel and other corrosion resistant materials and is supplied with an Electric Control Panel with a stainless-steel cabinet including digital display, Start button, Stop button and Counter-Reset button.

This durable and reliable Hog Casing Calibrating Machine 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.



Pulling Wheel & Calibrating Block

SDSM18
HS CODE: 84385000



SUPPLIED WITH

- Electrical Control Panel, including keyboard, digital display and Start/Stop buttons
- Stainless-steel base with worktable top
- 2 different suitable plastic boxes/crates
- Adjustable Stainless Steel calibration block
- Counting device
- Intuitive sorting tap
- Electric Motor
- Safety-cutting facility
- Motorized pulling wheel

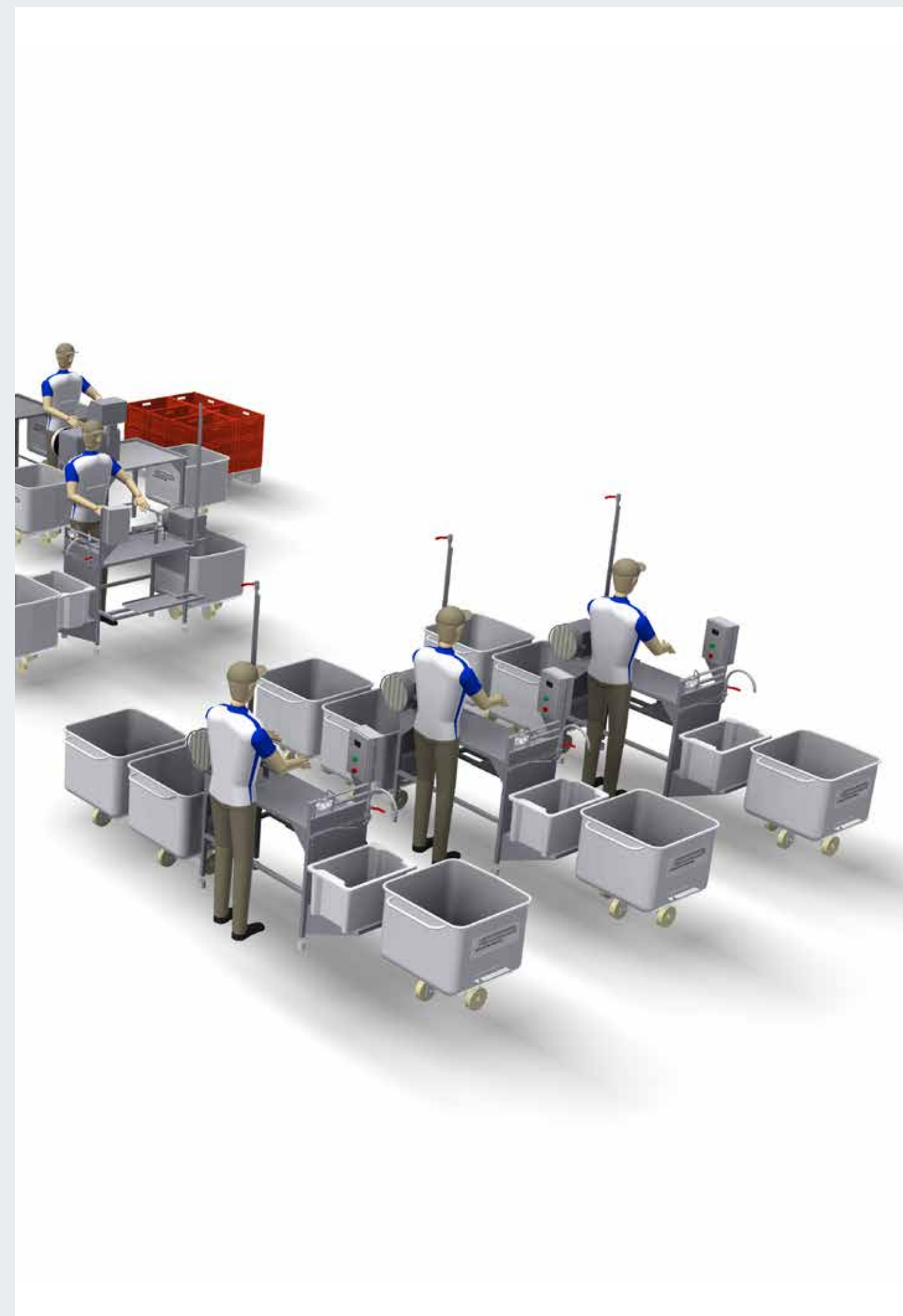
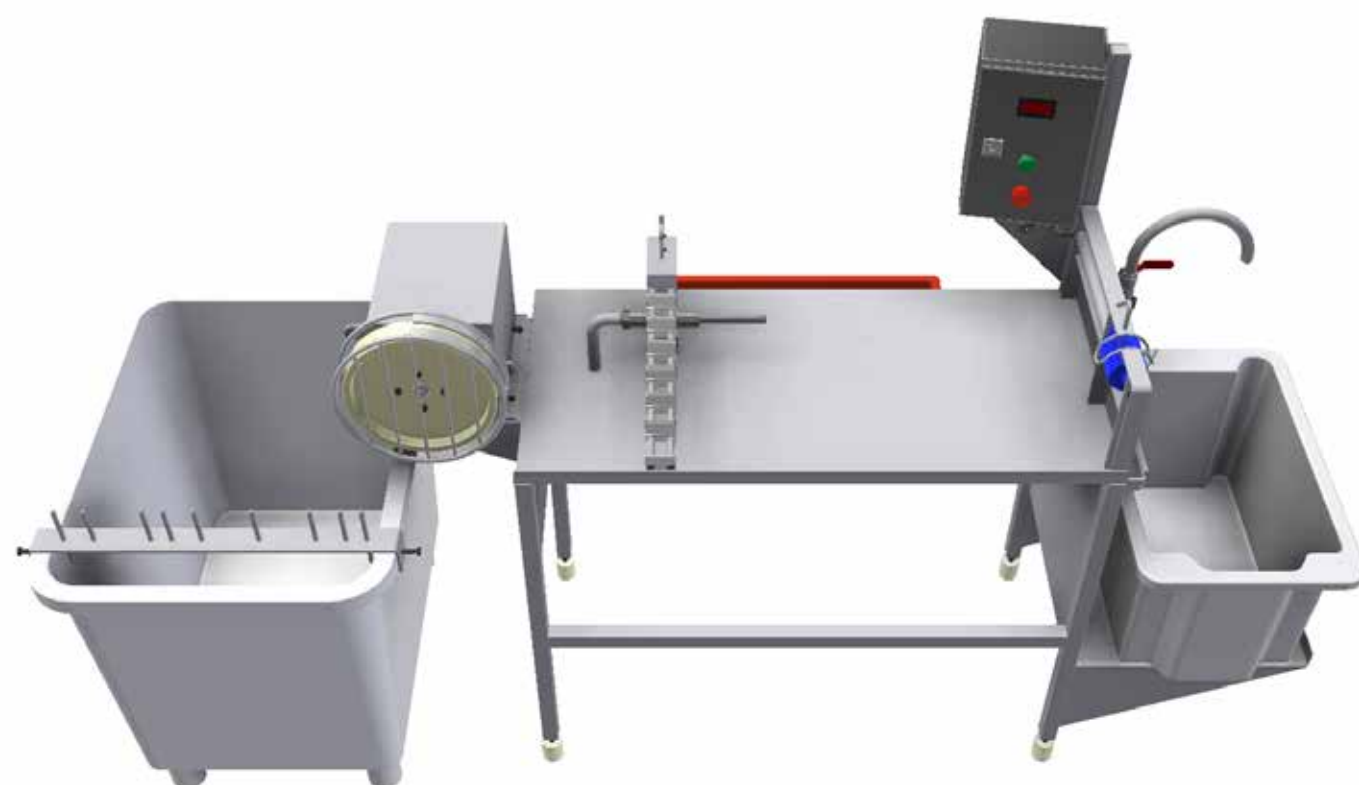
CAPACITY PER HOUR

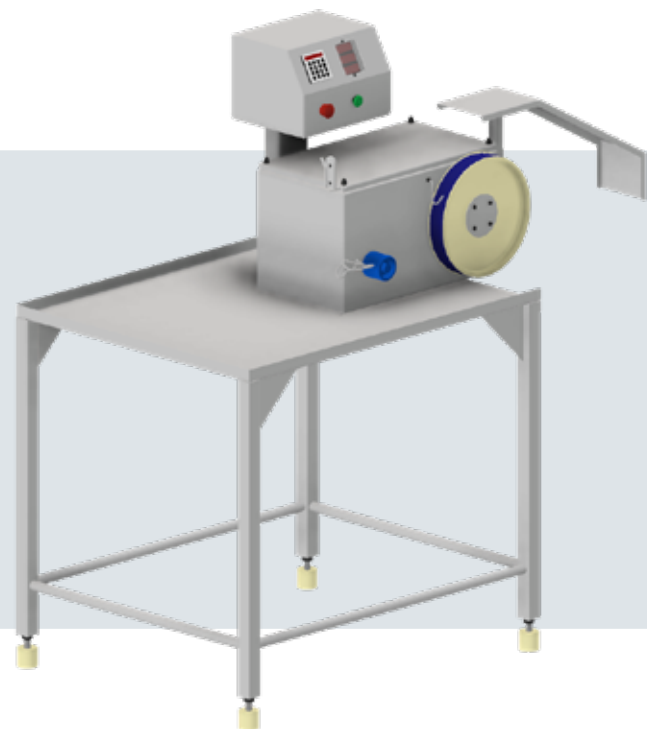
- Hog Casings Up to 17,5 Hanks per hour. *1 Hank is 91 meter.

TECHNICAL FEATURES

- Execution AISI 304 stainless-steel and other corrosion resistant materials.
- Dimensions $\pm 2.500\text{mm} \times 800\text{mm} \times 1.300\text{mm}$ (Length x Width x Height)
- Installed Power •3 Phase/50Hz •U=400V •P=0.55kW
- Electro Technical Materials : In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motor IP55 – Switches IP65

TECHNICAL ILLUSTRATIONS





CAPACITY

HOG CASINGS	70 HANKS PER HOUR
SHEEP CASINGS	70 HANKS PER HOUR
BEEF ROUNDS	150 BUNDLES PER HOUR



CASING MEASURING MACHINE

The Casing Measuring Machine is special designed to accurately measure the processed hog casings, sheep casings and/or beef rounds in an easy, efficient, and safe way, without damaging the products. This will result in high yields and reduced worker fatigue. The Casing Measuring Machine is equipped with a special safety-cutting facility to cut casings when needed.

To visualize different counting values, the Casing Measuring Machine is equipped with four digital displays, each with its own functionality:

Display 1

Preset Length: Displays the preset length.

As soon as this measure of length is reached, the machine will stop automatically.

Display 2

Number of Casing/Round-Ends: Displays the measured number of ends per hank/bundle.

Each time a new piece of casing/round is measured, the displayed number will increase by 1.

This counter automatically resets itself to 0 after each hank/bundle.

Display 3

Number of hanks/bundles per caliber measured: This counter will display the number of different measured hanks/bundles per caliber. This counter manually can be set to 0 prior to a specific caliber to be measured. The display will show the number of measured hanks/bundles of a certain caliber. This counter can be reset manually.

Display 4

Day counter number of processed hanks/bundles: This counter shows the total number of measured hanks/bundles over a one-day shift.

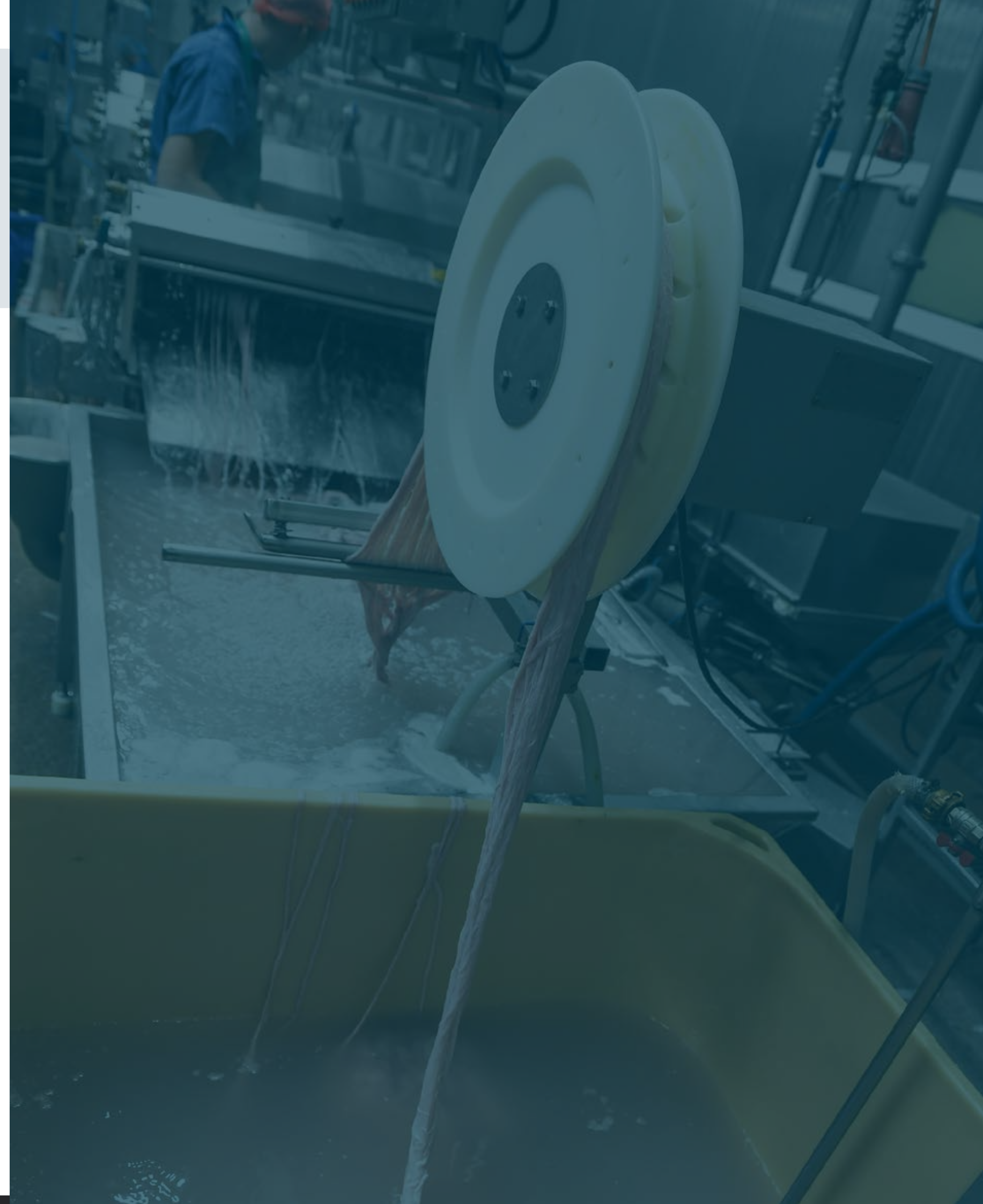
Example in hanks (1 hank is 91.4 meters) : If a total of 50,000 meters of Casings has been measured over a one-day shift, this counter will display 547 (50,000/91.4). This counter can be reset manually.

With this machine it is possible to measure up to 70 hanks Hog or Sheep Casings- or 150 Bundles Beef Rounds per hour. The Casing Measuring Machine is equipped with a motorized pulling wheel which significantly reduces the operator fatigue in comparison with manual measuring. This will also upgrade the production figures. The measuring can be performed in an easy, efficient, and safe way, without damaging the casings. This will result in higher yields. The Casing Measuring Machine is manufactured from high quality stainless-steel and other corrosion resistant materials and is supplied with an electric control panel with a stainless-steel cabinet including keyboard, four digital displays, start button and stop button.

Option: An ergonomic worktable, specially designed for this machine, is optionally available. This robust stainless-steel table is specially prepared for placement and safe securing of the Casing Measuring Machine.

This durable and reliable Casing Measuring Machine 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.





SUPPLIED WITH

- Electrical control panel: 24V Switchboard CE-Norm including start/stop and emergency switch.
- Electromotor
- Measuring wheel
- Adjustable digital counter
- Pulling belt
- Pulling wheel
- Knife blade JT1/JT3

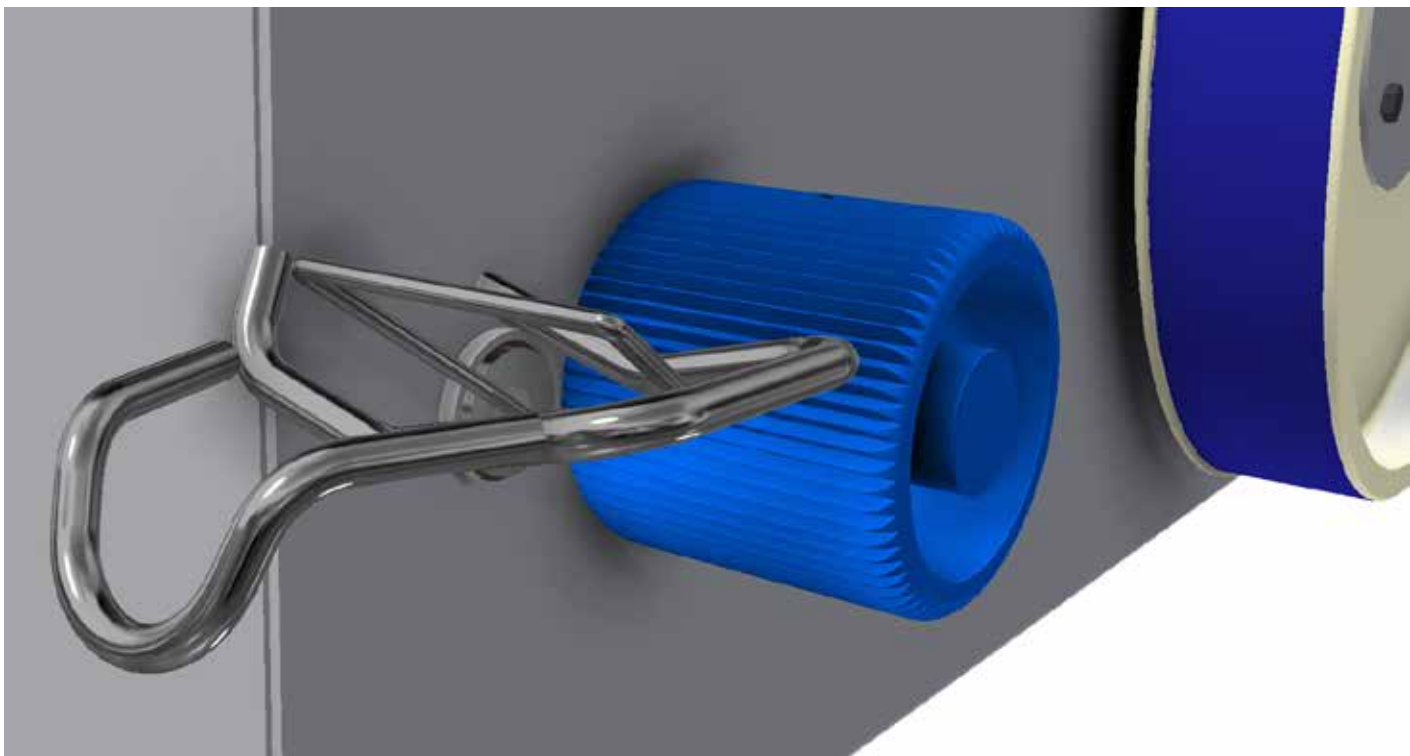
CAPACITY PER HOUR

- | | | |
|-----------------|-----------------------------|--------------------------------------------|
| • Hog Casings | Up to 70 hanks per hour. | |
| • Sheep Casings | Up to 70 hanks per hour. | *1 Hank is 91 meter – 1 Bundle is 18 meter |
| • Beef Rounds | Up to 150 bundles per hour. | |

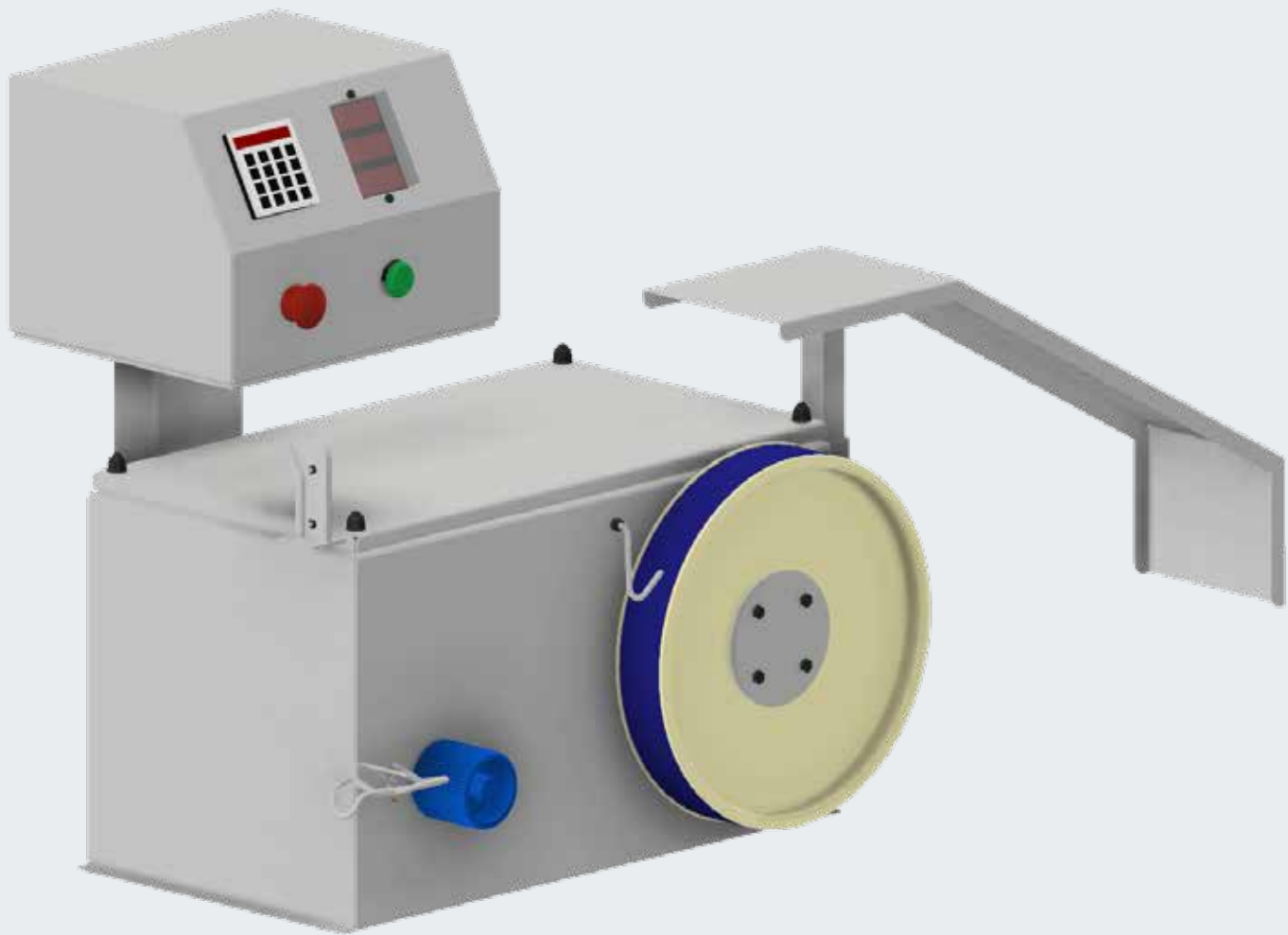
TECHNICAL FEATURES

- | | |
|-------------------------------|---------------------------------------------------------------------|
| • Execution | AISI 316 stainless-steel and other corrosion resistant materials. |
| • Dimensions | ± 595mm x 450mm x 625mm (Length x Width x Height) |
| • Installed power | •3 Phase/50Hz •U=400V •P=0.37kW •I=00,00 Ampere •R=1500rpm at 50Hz. |
| • Electro technical materials | Motors IP55 – Switches IP65 |

TECHNICAL ILLUSTRATIONS



Counting activation device with roller



Measuring Counting Device



CAPACITY

HOG CASINGS	15 HANKS PER HOUR/PER SIDE
SHEEP CASINGS	15 HANKS PER HOUR/PER SIDE
BEEF ROUNDS	110 BUNDLES PER HOUR/PER SIDE



CASING TUBING MACHINE

The double operated Casing Tubing Machine is specially designed for spooling processed Hog Casings, Sheep Casings and Beef Rounds in an easy, efficient, and safe way, without damaging the products. The machine is equipped with four motorized tubing rolls for optimum spooling of casings or rounds. This will result in high yields and reduced worker fatigue. The machine is suitable for soft and hard tubes. The double operated Casing Tubing Machine is equipped with two special cutting facilities to for manually cutting the casings/rounds if required.

This tubing machine is designed for double operating – 2 operators on 1 machine. (In opposite direction-face to face)

The standard equipment of this machine consists of: stainless steel machine housing on base with water canalization, two sets of tubing pipes in diameters of Ø12mm; Ø16mm and Ø20mm for hard tubing and a set of four tubing rollers-soft, pre-installed on to the machine.

Optional, various types of tubing rollers and hard tube pipes are available. We can also provide adapters in various sizes for soft tubing.

The Casing Tubing Machine is manufactured from high quality stainless steel and other corrosion resistant materials. It is also supplied with an electric control panel including a start/stop and emergency-stop button.

This durable and reliable Casing Tubing Machine 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.



Soft Tubing Rollers

TB2

HS CODE: 84385000





SUPPLIED WITH

- Electrical Control Panel including Start/Stop and Emergency-stop Button/Switch Cord
- Cutting facilities
- Tubing rollers-soft
- Intuitive operated water valve
- Electric motor

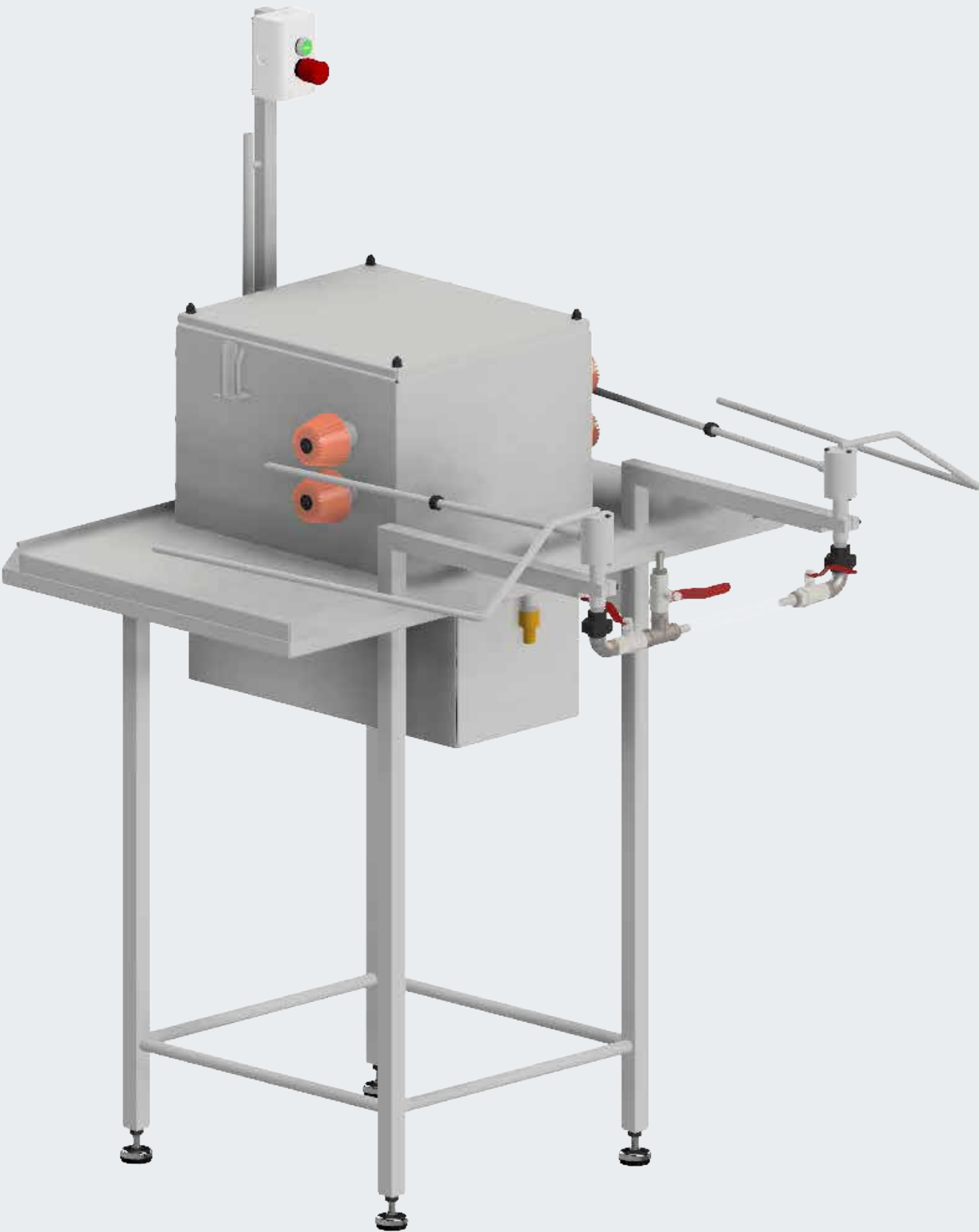
CAPACITY PER HOUR

- | | | |
|-----------------|------------------------------------|--------------------------------------------|
| • Hog Casings | Up to 15 Hanks per hour/per side. | *1 Hank is 91 meter – 1 Bundle is 18 meter |
| • Sheep Casings | Up to 15 Hanks per hour/per side. | |
| • Beef Casings | Up to 110 Bundle per hour/per side | |

TECHNICAL FEATURES

- | | |
|-------------------------------|----------------------------------------------------------------------------------------------|
| • Execution | AISI 316 stainless-steel and other corrosion resistant materials. |
| • Dimensions | ± 1.050mm x 1.155 x 1.700mm (Length x Width x Height) |
| • Installed Power | •3 Phase/50Hz •U=400V •P=1.1kW |
| • Electro Technical Materials | In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification:
Motor IP55 – Switches IP65 |

TECHNICAL ILLUSTRATIONS





CASING SALTING-NETTING & BUNDLING

CASING SALTING-NETTING MACHINE | TYPE : SNM200



CASING SALTING-BUNDLING MACHINE | TYPE : SBM200



 **Holdijk Haamberg®**
Edelstahl Maschinenbau

SNM200 / SBM200
HS CODE: 84385000

 ENGLISH

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CASING SALTING-NETTING MACHINE

The Casing Salting–Netting Machine is the result of years of practical experience in the field, combined with thorough engineering. This machine is specially designed for accurately semi-automatic salting and net packing of Hog Casings, Sheep Casings, and Beef Rounds with great comfort and ease, in an efficient, and safe way, without damaging the products. This machine is equipped with a motorized knee-operated conveyor belt. Use of this Casing Salting–Netting Machine will result in higher yields and reduced worker fatigue compared to conventional salting.

The Casing Salting–Netting Machine is manufactured from high quality stainless steel and other corrosion resistant materials. It is also supplied with an electric control panel including a start/stop and emergency-stop button.

This durable and reliable Casing Salting–Netting Machine 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.

SUPPLIED WITH

- Electrical Control Panel, including Start/Stop and Emergency Stop Button
- Stainless Steel Salting Table with Casing Wiper
- Pulling Conveyor Belt
- Stainless Steel Salt Catch Tray
- Casing Netting–Pipes
- Knee-operating device
- Casing Divider

CAPACITY PER HOUR

- | | | |
|-----------------|-----------------------------|--------------------------------------------|
| • Hog Casings | Up to 360 hanks per hour. | |
| • Sheep Casings | Up to 360 hanks per hour. | *1 hank is 91 meter – 1 bundle is 18 meter |
| • Beef Casings | Up to 240 bundles per hour. | |

TECHNICAL FEATURES

- | | |
|-------------------------------|-------------------------------------------------------------------------------------------|
| • Execution | AISI 316 stainless-steel and other corrosion and salt resistant materials. |
| • Dimensions | ±2.250mm x 905mm x 1.765mm (Length x Width x Height) |
| • Electro Technical Dates | •3 Phase/50Hz •U=400V •P=0.75KW |
| • Electro Technical Materials | In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motor IP55 – Switches IP65 |



Casing Transport Conveyor



Netting Tubes



Water-separator & Dividing Pins

CASING SALTING-BUNDLING MACHINE

The Casing Salting–Bundling Machine is the result of years of practical experience in the field, combined with thorough engineering. This machine is specially designed for accurately semi-automatic salting and bundling of Hog Casings, Sheep Casings, and Beef Rounds with great comfort and ease, in an efficient, and safe way, without damaging the products. This machine is equipped with a motorized knee-operated bundling device. Use of this Casing Salting–Bundling Machine will result in higher yields and reduced worker fatigue compared to conventional salting and bundling.

The Casing Salting–Bundling Machine is manufactured from high quality stainless steel and other corrosion resistant materials. It is also supplied with an electric control panel including a start/stop and emergency-stop button.

This durable and reliable Casing Salting–Bundling Machine 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.

SUPPLIED WITH

- Electrical Control Panel, including Start/Stop and Emergency Stop Button
- Stainless Steel Salting Table with Casing Wiper
- Motorized Bundling device
- Knee-operating device
- Casing Divider

CAPACITY PER HOUR

- | | | |
|-----------------|-----------------------------|--------------------------------------------|
| • Hog Casings | Up to 200 hanks per hour. | |
| • Sheep Casings | Up to 200 hanks per hour. | *1 hank is 91 meter – 1 bundle is 18 meter |
| • Beef Casings | Up to 150 bundles per hour. | |

TECHNICAL FEATURES

- | | |
|-------------------------------|-------------------------------------------------------------------------------------------|
| • Execution | AISI 316 stainless-steel and other corrosion and salt resistant materials. |
| • Dimensions | ± 1.965mm x 1.235mm x 1.640mm (Length x Width x Height) |
| • Installed Power | •3 Phase/50Hz •U=400V •P=0.75kW |
| • Electro Technical Materials | In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motor IP55 – Switches IP65 |



Bundling Device



Bundling Rotor & Dividing Pins



HOG STOMACH CUTTING & CLEANING

HOG STOMACH CUTTING & RINSING MACHINE
(BUTTERFLY CUT) | TYPE : ASCM



AUTOMATIC HOG STOMACH CUTTING, RINSING & CLEANING LINE
(BUTTERFLY CUT) | TYPE : ASCL



Outlet Cutting & Cleaning Machine



ASCL
HS CODE: 84385000

 ENGLISH

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HOG STOMACH CUTTING & RINSING MACHINE

(BUTTERFLY CUT) | TYPE : ASCM

The Automatic Hog Stomach Cutting & Rinsing Machine is the result of our significant practical experience in the field, combined with thorough engineering. The special designed Automatic Hog Stomach Cutting & Rinsing Machine is equipped with a Motorized Circular Cutting knife and a Motorized internal transport system with Flushing Device for fully automated Cutting–open, Rinsing and Transport the Hog Stomachs with great comfort and ease, in an efficient, and safe way. This machine is designed for the, in technical jargon named, “Butterfly” Cut.

After the Hog Stomach is manually slid onto a pin, specially developed for this purpose, the Hog Stomachs are fully Automated guided through the cutting- and rinsing section of the Machine after which the processed Hog Stomachs can be collected for further processing. Use of this Automatic Hog Stomach Cutting & Rinsing Machine will result in high yields and reduced worker fatigue.

The Automatic Hog Stomach Cutting & Rinsing Machine is manufactured from high quality stainless–steel and other corrosion resistant materials. It is also supplied with an Electric Control Panel including a Start/Stop and Emergency–stop Button.

This durable and reliable Automatic Hog Stomach Cutting & Rinsing Machine 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.

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Motorized Circular Cutting knife
- Chain conveyor
- Water- and manure pump
- Electric motor

CAPACITY PER HOUR

- Hog Stomachs Up to 1200 Hog Stomachs per hour (Butterfly cut)

TECHNICAL FEATURES

- Execution AISI 304 stainless–steel and other corrosion resistant materials.
- Dimensions ±2.500mm x 900mm x 2.100mm (Length x Width x Height)
- Installed Power •3 Phase/50Hz •U=400V •P=4.0kW
- Electro Technical Materials In accordance with NEN–EN–IEC 60204–1_2006; IP–Classification: Motors IP55 – Switches IP65.
- Water Consumption ±0.8m3 per hour.



AUTOMATIC HOG STOMACH CUTTING, RINSING & CLEANING LINE

(BUTTERFLY CUT) | TYPE : ASCL

The Automatic Hog Stomach Cutting, Rinsing & Cleaning Line is the result of our significant practical experience in the field, combined with thorough engineering. The Automatic Hog Stomach Cutting, Rinsing & Cleaning Line consists of two seamlessly connected machines, The Automatic Hog Stomach Cutting & Rinsing Machine, and the Hog Stomach Washing–Cleaning Machine, to form a total solution for fully automated “Butterfly” Cut–open, Rinsed and Washed Hog Stomachs. Use of this Automatic Hog Stomach Cutting & Rinsing Machine will result in high yields and reduced worker fatigue. The Automatic Hog Stomach Cutting, Rinsing & Cleaning Line can be operated and maintained with great comfort and ease. The Hog Stomachs can be processed in an efficient, and safe way.

The Automatic Hog Stomach Cutting, Rinsing & Cleaning Line is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN–EN–IEC 60204–1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Hog Stomach Washing–Cleaning Machine status.

This durable and reliable Automatic Hog Stomach Cutting, Rinsing & Cleaning Line 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.

SUPPLIED WITH

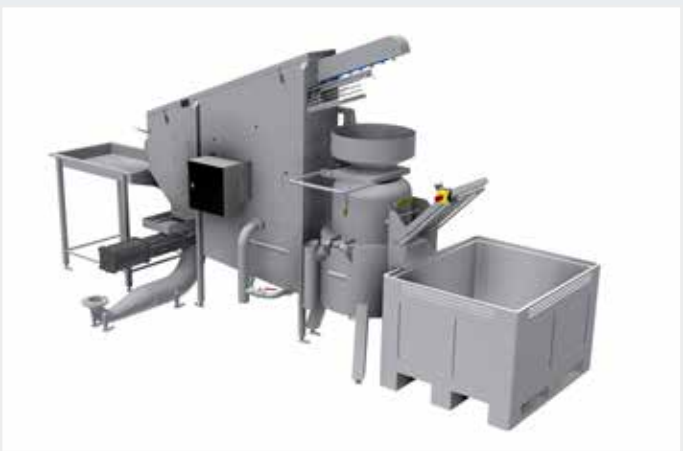
- Electrical control panel, including a start/stop and emergency stop button.
- Hog Stomach Cutting & Rinsing Machine
- Hog Stomach Washing–Cleaning Machine
- Motorized Circular Cutting knife
- Stomach Cleaning Disc
- Water- and manure pump
- Emergency stop button
- Chain conveyor
- Pneumatic door cylinder
- Electric motor

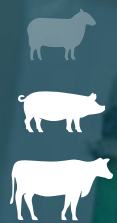
CAPACITY PER HOUR

- Hog Stomachs Up to 1200 Hog Stomachs per hour (Butterfly Cut)

TECHNICAL FEATURES

- Execution AISI 304 stainless–steel and other corrosion resistant materials.
- Dimensions ±4.250mm x 900mm x 2.100mm (Length x Width x Height).
- Total Installed Power •3 Phase/50Hz •U=400V •P=4.0kW and •3 Phase/50Hz •U=400V •P=5.5kW.
- Electro Technical Materials In accordance with NEN–EN–IEC 60204–1_2006; IP–Classification: Motors IP55 – Switches IP65.
- Water Consumption ±1.4m3 per hour.





HOG STOMACH & RED OFFAL WASHING - CLEANING MACHINE

HOG STOMACH WASHING — CLEANING MACHINE

TYPE : STM & ASTM-K Ø550 UP TO Ø1000



RED OFFAL WASHING — CLEANING MACHINE

TYPE : STM & STM-K Ø550 UP TO Ø1300



STM & ASTM-K | Ø550 UP TO Ø1000
HS CODE: 84385000



ENGLISH

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HOG STOMACH WASHING — CLEANING MACHINE

TYPE : STM & ASTM-K Ø550 UP TO Ø1000

The Hog Stomach Washing–Cleaning Machine is special designed for washing and cleaning the Hog Stomachs in an easy, efficient, and safe way, without damaging the Stomachs. This will result in high yields and reduced worker fatigue. The Hog Stomach Washing–Cleaning Machine is available in different configurations. From manual operated to semi-automatic– and fully automatic operated, where number of washing cycles, –processing times and –intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment–resistant touchscreen that can be specially adapted to customer requirements.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley/bin–lifter up to 300 liters, according to customer preferences. In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part. The models of The Hog Stomach Washing–Cleaning Machine 550 and 750 series are equipped with a gas spring to ease opening and closing.

The upper part of the larger, heavier Machines of the 900 and 1000 series can be opened and closed pneumatically. Depending on the chosen control system, this can be performed semi–automatically by using a manually operated pneumatic valve, or fully electro–pneumatically controlled by operating a push button or touchscreen. Regardless of customer–specific wishes, a working table and/or a wastewater separator can be supplied with this machine. The Hog Stomach Washing–Cleaning Machine is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN–EN–IEC 60204–1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Machine status.

This durable and reliable Hog Stomach Washing–Cleaning Machine 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.

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Stomach cleaning disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

SUPPLIED WITH

- Installed power •3 Phase/50Hz •U=400V

TECHNICAL & CAPACITY FEATURES

AUTOMATIC WASHING–CLEANING MACHINE FOR HOG STOMACHS TYPE : STM & ASTM-K Ø550 up to Ø1000				
CAPACITY FEATURES		TECHNICAL FEATURES		
CAPACITY	TYPE : STM – TYPE : ASTM-K	(•3 Phase/50Hz – •U=400V)		
	Kg. per charge	Cold Water Consumption	Installed Power	Dimensions for types STM Length x Width x Height
Ø 550	35	0.6m ³ per hour	1.5 kW	±1.380mm x 1.175mm x 2.000mm
Ø 750	65	0.8m ³ per hour	5.5 kW	±1.630mm x 1.195mm x 2.000mm
Ø 900	130	1.1m ³ per hour	11 kW	±1.940mm x 1.700mm x 2.340mm
Ø 1000	300	1.5m ³ per hour	11 kW	±1.940mm x 1.700mm x 2.400mm

Smaller capacities are available as also universal cleaning lines for multiple species.

RED OFFAL WASHING — CLEANING MACHINE

TYPE : STM & STM-K Ø550 UP TO Ø1300

This Washing–Cleaning Machine is special designed for the washing and cleaning of Tongues, Lungs, Hearts, etc. (Red Offal) in an easy, efficient, and safe way, without damaging the Products. This will result in high yields and reduced worker fatigue. The Washing–Cleaning Machine for Red Offal is available in different configurations. From manual operated to semi-automatic– and fully automatic operated, where number of washing cycles, –processing times and –intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment–resistant touchscreen that can be specially adapted to customer requirements.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley/bin–lifter up to 300 liters, according to customer preferences. In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part. The models of the Washing–Cleaning Machine for Red Offal 550 and 750 series are equipped with a gas spring to ease opening and closing.

The upper part of the larger, heavier Machines of the 900 and 1000 series can be opened and closed pneumatically. Depending on the chosen control system, this can be performed semi–automatically by using a manually operated pneumatic valve, or fully electro–pneumatically controlled by operating a push button or touchscreen. Regardless of customer–specific wishes, a working table and/or a wastewater separator can be supplied with this machine. The Washing–Cleaning Machine for Red Offal is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN–EN–IEC 60204–1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Machine status.

This durable and reliable Washing–Cleaning Machine for Red Offal 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.

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Red offal cleaning disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

SUPPLIED WITH

- Installed power •3 Phase/50Hz •U=400V

TECHNICAL & CAPACITY FEATURES

AUTOMATIC WASHING–CLEANING MACHINE FOR RED OFFALS TYPE : STM & ASTM-K Ø550 up to Ø1300				
CAPACITY FEATURES		TECHNICAL FEATURES		
CAPACITY	TYPE : STM TYPE : ASTM-K	(•3 Phase/50Hz – •U=400V)		
	Kg. per charge	Cold Water Consumption	Installed Power	Dimensions for types STM Length x Width x Height
Ø 550	35	0.6m ³ per hour	1.5 kW	±1.380mm x 1.175mm x 2.000mm
Ø 750	65	0.8m ³ per hour	5.5 kW	±1.630mm x 1.195mm x 2.000mm
Ø 900	130	1.1m ³ per hour	11 kW	±1.940mm x 1.700mm x 2.340mm
Ø 1000	300	1.5m ³ per hour	11 kW	±1.940mm x 1.700mm x 2.400mm

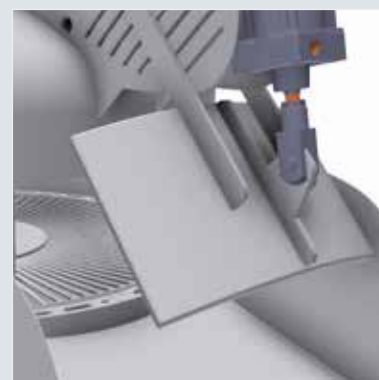
Smaller capacities are available as also universal cleaning lines for multiple species.



PAUNCH & TRIPE WASHING — CLEANING MACHINE

AUTOMATIC WASHING-CLEANING MACHINE FOR BEEF PAUNCHES & SHEEP TRIPE

TYPE : PWM Ø550 UP TO Ø1500



Cleaning disc Paunch washing machine

AUTOMATIC REFINING MACHINE FOR BEEF PAUNCHES & SHEEP TRIPE

TYPE : PRM Ø550 UP TO Ø1500



Disc Paunch Refining Machine



PWM / PRM
HS CODE: 84385000

ENGLISH

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AUTOMATIC WASHING-CLEANING MACHINE

FOR BEEF PAUNCHES & SHEEP TRIPE

This Washing–Cleaning Machine is special designed for washing and cleaning the Beef Paunches & Sheep Tripes in an easy, efficient, and safe way, without damaging the products. This will result in high yields and reduced worker fatigue.

The Washing–Cleaning Machine for Beef Paunches & Sheep Tripes is available in different configurations. From manual operated to semi-automatic– and fully automatic operated, where number of washing cycles, –processing times and –intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment–resistant touchscreen that can be specially adapted to customer requirements. If required, in PLC–configuration, even the Beef Paunch/Sheep Tripe Cleaning Disc–speed and process water temperature can be infinitely adjusted. These two options come with a Motor Frequency Inverter and a RADA Water Mixing Station.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley/bin–lifter up to 300 liters, according to customer preferences. In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part. The models of The Washing–Cleaning Machine for Beef Paunches & Sheep Tripes 550 and 750 series are equipped with a gas spring to ease opening and closing. The upper part of the larger, heavier Machines of the 900 and 1000 series can be opened and closed pneumatically. Depending on the chosen control system, this can be performed semi–automatically by using a manually operated pneumatic valve, or fully electro–pneumatically controlled by operating a push button or touchscreen. Regardless of customer–specific wishes, a working table, a cooling tank and/or a wastewater separator can be supplied with this machine.

The Washing–Cleaning Machine for Beef Paunches & Sheep Tripes is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN–EN–IEC 60204–1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Machine status. This durable and reliable Washing–Cleaning Machine 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.

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Beef Paunch/Sheep Tripe cleaning disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

PAUNCH & TRIPE WASHING – CLEANING MACHINE TYPE : PWM Ø550 up to Ø1500				
TECHNICAL & CAPACITY FEATURES				
CAPACITY	BEEF	BEEF	BEEF – SHEEP	SHEEP – CALVE
Per Hour Per Charge	Paunches–Tripes (12Kg)	Omasum–Bible (9Kg)	Paunches – Tripes Omasum – Bible	Tripes
Ø 550	16 – 2	12 – 2	6	200 – 25
Ø 750	24 – 3	24 – 4	9	360 – 45
Ø 900	56 – 7	54 – 9	21	720 – 90
Ø 1000	88 – 11	72 – 12	33	1080 – 135
Ø 1100	136 – 17	126 – 21	51	–
Ø 1200	232 – 29	234 – 39	87	–
Ø 1300	296 – 37	300 – 50	111	–
Ø 1400	320 – 40	318 – 53	120	–
Ø 1500	360 – 45	366 – 61	135	–

AUTOMATIC REFINING MACHINE

FOR BEEF PAUNCHES & SHEEP TRIPE

This Refining Machine is special designed for refining Beef Paunches & Sheep Tripes in an easy, efficient, and safe way, without damaging the products. This will result in high yields and reduced worker fatigue.

The Refining Machine for Beef Paunches & Sheep Tripes is available in different configurations. From manual operated to semi-automatic– and fully automatic operated, where number of washing cycles, –processing times and –intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment–resistant touchscreen that can be specially adapted to customer requirements. If required, in PLC–configuration, even the Beef Paunch/Sheep Tripe Refining Disc–speed and process water temperature can be infinitely adjusted. These two options come with a Motor Frequency Inverter and a RADA Water Mixing Station.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley/bin–lifter up to 300 liters, according to customer preferences. In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part. The models of The Refining Machine for Beef Paunches & Sheep Tripes 550 and 750 series are equipped with a gas spring to ease opening and closing. The upper part of the larger, heavier Machines of the 900 and 1000 series can be opened and closed pneumatically. Depending on the chosen control system, this can be performed semi–automatically by using a manually operated pneumatic valve, or fully electro–pneumatically controlled by operating a push button or touchscreen. Regardless of customer–specific wishes, a working table, a cooling tank and/or a wastewater separator can be supplied with this machine.

The Refining Machine for Beef Paunches & Sheep Tripes is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN–EN–IEC 60204–1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Machine status. This durable and reliable Refining Machine 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.

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Beef Paunch/Sheep Tripe refining disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

AUTOMATIC REFINING MACHINE FOR BEEF PAUNCHES & SHEEP TRIPE PRM ø550 up to ø1500			
TECHNICAL & CAPACITY FEATURES			
CAPACITY	BEEF	BEEF	BEEF – SHEEP
Per Hour Per Charge	Paunches–Tripes (12Kg)	Omasum–Bible (9Kg)	Paunches – Tripes Omasum – Bible
Ø 550	16 – 2	88 – 11	12
Ø 750	48 – 6	120 – 15	24
Ø 900	72 – 9	240 – 30	36
Ø 1000	120 – 15	400 – 50	60
Ø 1100	200 – 25	480 – 60	100
Ø 1200	320– 40	560 – 70	160
Ø 1300	400 – 50	680 – 85	200
Ø 1400	480 – 60	736 – 92	240
Ø 1500	560 – 70	800 – 100	280

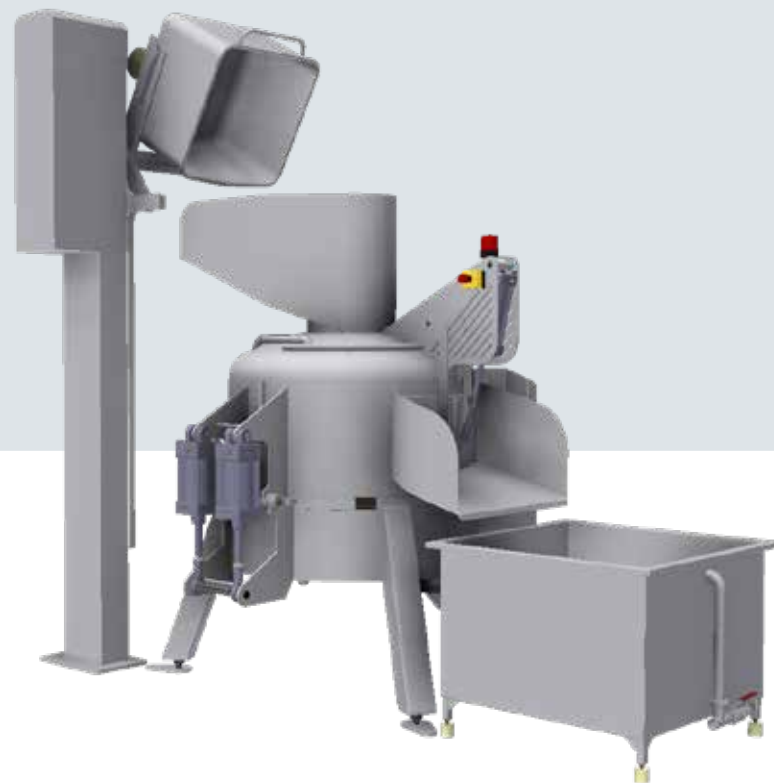


SCALDING & DE-HAIRING MACHINE

AUTOMATIC SCALDING/DE-HAIRING MACHINE FOR BEEF-SHEEP-HOG FEET & HEADS



AUTOMATIC SCALDING-DE-HAIRING MACHINE FOR BEEF FACEPLATES — MASKS - EARS



 **Holdijk Haamberg®**
Edelstahl Maschinenbau

FEM / SEM | Ø550 UP TO Ø1600
HS CODE: 84385000

 ENGLISH

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SCALDING & DE-HAIRING MACHINE

FOR BEEF-SHEEP-HOG FEET & HEADS

This Machine is special designed for Scalding & De-hairing of Beef-, Sheep-, and Hog Feet & Heads in an easy, efficient, and safe way, without damaging the products. This will result in higher yields and reduced worker fatigue.

The Scalding & De-hairing Machine is available in different configurations. From manual operated to semi-automatic- and fully automatic operated, where number of washing cycles, -processing times and -intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment-resistant touchscreen that can be specially adapted to customer requirements. If required, in PLC-configuration, even the Scalding & De-hairing Disc-speed and process water temperature can be infinitely adjusted. These two options come with a Motor Frequency Inverter and a RADA Water Mixing Station.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley/bin-lifter up to 300 liters, according to customer preferences.

In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part. The upper part of the Machine can be opened and closed pneumatically. Depending on the chosen control system, this can be performed semi-automatically by using a manually operated pneumatic valve, or fully electro-pneumatically controlled by operating a push button or touchscreen.

Regardless of customer-specific wishes, a working table, a cooling tank and/or a wastewater separator can be supplied with this machine.

The Scalding & De-hairing Machine for Beef-, Sheep-, and Hog Feet & Heads is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN-EN-IEC 60204-1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Machine status.

This durable and reliable Machine 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.

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Scalding & De-hairing disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

AUTOMATIC SCALDING & DE-HAIRING MACHINE FOR BEEF-SHEEP-HOG FEET & HEADS									
TYPE : FEM Ø900 UP TO Ø1600									
TECHNICAL & CAPACITY FEATURES									
CAPACITY	BEEF	CALVE	SHEEP	HOG	BEEF	CALVE	SHEEP	HOG	PIGLET
Per Hour / Per Charge	Beef Foot 2.5Kg	Calve Foot 1.2Kg	Sheep Foot 0.25Kg	Hog Foot 0.5Kg	Beef Heads 15Kg	Calve Heads 8Kg	Sheep Heads 2Kg	Hog Heads 6Kg	Piglet 12Kg
Ø 900	75 – 25	135 –45	675 –225	540 –180	x	15 –5	33 –11	15 –5	x
Ø 1000	135 – 45	240 –80	1200 –400	990 –330	12 –4	30 –10	72 –24	21 –7	15 –5
Ø 1100	225 – 75	390 –130	1950 –650	1650 –550	15 –5	39 –13	105 –35	33 –11	21 –7
Ø 1200	300 –100	525 –175	2700 –900	2190 –730	21 –7	60 –20	129 –43	51 –17	27 –9
Ø 1300	345 –115	600 –200	3180 –1060	2325 –775	30 –10	69 –23	159 –53	72 –24	36 –12
Ø 1400	395 –132	690 –230	3600 –1200	3000 –1000	36 –12	78 –26	183 –61	93 –31	42 –14
Ø 1500	450 –150	780 –260	4200 –1400	3375 –1125	42 –14	90 –30	210 –70	114 –38	51 –17
Ø 1600	540 –180	930 –310	5040 –1680	3750 –1250	48 –16	108 –36	240 –80	120 –40	63 –21

SCALDING & DE-HAIRING MACHINE

FOR BEEF FACEPLATES – MASKS - EARS

This Machine is special designed for Scalding & De-hairing of Beef Faceplates, Masks or Ears in an easy, efficient, and safe way, without damaging the products. This will result in high yields and reduced worker fatigue.

The Scalding & De-hairing Machine is available in different configurations. From manual operated to semi-automatic- and fully automatic operated, where number of washing cycles, -processing times and -intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment-resistant touchscreen that can be specially adapted to customer requirements. If required, in PLC-configuration, even the Scalding & De-hairing Disc-speed and process water temperature can be infinitely adjusted. These two options come with a Motor Frequency Inverter and a RADA Water Mixing Station.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley/bin-lifter up to 300 liters, according to customer preferences.

In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part. The upper part of the Machine can be opened and closed pneumatically. Depending on the chosen control system, this can be performed semi-automatically by using a manually operated pneumatic valve, or fully electro-pneumatically controlled by operating a push button or touchscreen.

Regardless of customer-specific wishes, a working table, a cooling tank and/or a wastewater separator can be supplied with this machine.

The Scalding & De-hairing Machine for Beef Faceplates, Masks or Ears is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN-EN-IEC 60204-1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Machine status.

This Durable and Reliable Machine 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.

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Scalding & De-hairing disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

The above-mentioned machine can be equipped with extra options depending on your needs. If required we can offer a RADA water mixing valve, a switch board with Siemens LOGO, an elevator for filling of the machine, 200/300 Liter Trolley, Barrier/Security fence, working table for checking and turning the paunches or Siemens S7 PLC to be able to program disc speed, water temperature, Etc. freely.

AUTOMATIC SCALDING & DE-HAIRING MACHINE FOR BEEF-SHEEP-HOG FEET & HEADS	
TYPE : FEM ø900 up to ø1600	
TECHNICAL & CAPACITY FEATURES	
CAPACITY	BEEF FACEPLATES – MASKS
Per Hour / Per Charge	Beef Foot : 6Kg
Ø 1000	45 – 9
Ø 1100	60 – 12
Ø 1200	95 –19
Ø 1300	140 –28



CAPACITY

35 KG PER CHARGE



DE-FATTING & DE-SLIMING MACHINE

The De-fatting & De-sliming Machine is special designed for following purposes. This can be processed in an easy, efficient, and safe way, without damaging the Products. This will result in high yields and reduced worker fatigue:

- De-fatting Hog Chitterlings;
- De-fatting Hog Fatends;
- De-fatting and De-sliming Beef and Sheep middles;
- De-fatting and De-sliming Beef and Sheep bungs;
- Washing and Desliming Hog Stomachs.

The De-fatting & De-sliming Machine is available in different configurations. From manual operated to semi-automatic- and fully automatic operated, where number of washing cycles, -processing times and -intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment-resistant touchscreen that can be specially adapted to customer requirements.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley De-fatting & De-sliming Machine bin-lifter up to 300 liters, according to customer preferences.

In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part.

The models of the De-fatting & De-sliming Machine 550 and 750 series are equipped with a gas spring to ease opening and closing.

The upper part of the larger, heavier Machines of the DFM-900 and 1000 series can be opened and closed pneumatically.

Depending on the chosen control system, this can be performed semi-automatically by using a manually operated pneumatic valve, or fully electro-pneumatically controlled by operating a push button or touchscreen.

Regardless of customer-specific wishes, a working table and/or a wastewater separator can be supplied with this machine.

The De-fatting & De-sliming Machine is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an electric control panel according to NEN-EN-IEC 60204-1, including start/stop button, emergency stop button and a separate 3 color LED column to indicate the machine status.

This durable and reliable De-fatting & De-sliming Machine 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.



Tipping Device For E2 Crates



SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- De-fatting/de-sliming disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

TECHNICAL FEATURES

- Installed Power : •3 Phase/50Hz •U=400V•P=5,5 up to 11,0 kW
- Execution : AISI 304 stainless-steel and other corrosion resistant materials.
- Electro Technical Materials : In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motors IP55 – Switches IP65.

CAPACITY FEATURES DFM750 DE-FATTING OF PRODUCTS				
	Load Capacity – Kg	Processing Time – Min.	Cold Water Per Cycle	Hot Water Per Cycle
Hog Fatends	30 Kg.	1 Min.	±6 Liter	±15 Liter
Hog Chitterlings	30 Kg.	2–3 Min.	±12 Liter	±12 Liter
Beef middles	30 Kg.	2–3 Min.	±6 Liter	±15 Liter
Beef bungs	30 Kg.	2–3 Min.	±6 Liter	±15 Liter

CAPACITY FEATURES DFM750 DE-SLIMING OF PRODUCTS				
	Load Capacity – Kg	Processing Time – Min.	Cold Water Per Cycle	Hot Water Per Cycle
Hog Chitterlings	30 Kg.	1 Min.	±12 Liter	±6 Liter
Beef Middles	30 Kg.	3–4 Min.	±6 Liter	±15 Liter
Beef Bungs	30 Kg.	3–4 Min.	±6 Liter	±15 Liter





CHITTERLING DE-MANURING

AUTOMATIC HOG CHITTERLING DEMANURING MACHINE



AUTOMATIC HOG CHITTERLING DE-MANURING WASHING LINE



 **Holdijk Haamberg®**
Edelstahl Maschinenbau

KSN800 / KEM800
HS CODE: 84385000

 ENGLISH

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AUTOMATIC HOG CHITTERLING DE-MANURING MACHINE

The Automatic Chitterling De-Manuring Machine is special designed for cutting and rinsing the Hog Chitterlings for separation of the manure. This will result in significant value adding on further disposal. With this process, up to 2.5 Kg manure per chitterling can be separated.

With the Automatic Chitterling De-Manuring Machine it is possible to process up to 800 Hog Chitterlings per hour.

The Automatic Chitterling De-Manuring Machine is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an electric control panel according to NEN-EN-IEC 60204-1, including start/stop button and emergency stop button.

This durable and reliable Automatic Chitterling De-Manuring Machine is easy to use, to clean and to maintain. It has been carefully designed regarding CE-safety regulations.

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

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Electrical secured inspection door
- Robust frame
- Funnel with level-controlled manure pump
- Chitterling de-manure disc
- Replaceable cutting bades
- Electric motor
- Preparation for connecting optional blow guns
- Pneumatic outlet door with water nozzle

CAPACITY PER HOUR

- Up to 800 Hog Chitterlings per hour.

WEIGHT REDUCTION

- Up to 2,5 Kg per Hog Chitterling.

TECHNICAL FEATURES

- | | |
|-------------------------------|---------------------------------------------------------------------------------------------|
| • Execution | AISI 304 stainless-steel and other corrosion resistant materials. |
| • Dimensions KSN800 | ±2.040mm x 1.120mm x 3.000mm (Length x Width x Height) |
| • Total Installed Power | •3 Phase/50Hz •U=400V •P=16.0kW |
| • Electro Technical Materials | In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motors IP55 – Switches IP65. |

AUTOMATIC HOG CHITTERLING DE-MANURING WASHING LINE

The Automatic Chitterling De-Manuring Washing Line is Special designed for Cutting, Rinsing, De-manuring and Washing the Hog Chitterlings. With this process, up to 2.5 Kg Manure per Chitterling can be separated.

The Automatic Chitterling De-Manuring Washing Line is consisting of two machine stages. In the first stage, the Chitterlings are Cut Open, Rinsed and De-manured. In the second stage, the Cut Open, Rinsed and De-manured Chitterlings are thoroughly being Washed.

With the Automatic Chitterling De-Manuring Washing Line it is possible to process up to 800 Hog Chitterlings per hour.

The Automatic Chitterling De-Manuring Washing Line is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an electric control panel according to NEN-EN-IEC 60204-1, including start/stop button and emergency stop button.

This durable and reliable Automatic Chitterling De-Manuring Washing Line is easy to use, to clean and to maintain. It has been carefully designed regarding CE-safety regulations.

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

SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Electrical secured inspection door (per machine)
- Robust frame
- Funnel with level-controlled manure pump
- Chitterling de-manure disc & chitterling washing disc
- Replaceable cutting blades
- Electric motors
- Preparation for connecting optional blow guns
- Pneumatic outlet door with water nozzle (per machine)

CAPACITY PER HOUR

- Up to 800 Hog Chitterlings per hour.

WEIGHT REDUCTION

- Up to 2,5 Kg per Hog Chitterling.

TECHNICAL FEATURES

- | | |
|-------------------------------|---------------------------------------------------------------------------------------------|
| • Execution | AISI 304 stainless-steel and other corrosion resistant materials. |
| • Dimensions KEM800 | ±4.000mm x 2.040mm x 4.000mm (Length x Width x Height) |
| • Total Installed Power | •3 Phase/50Hz •U=400V •P=16.0kW (2x) |
| • Electro Technical Materials | In accordance with NEN-EN-IEC 60204-1_2006; IP-Classification: Motors IP55 – Switches IP65. |

In 1950 Holdijk started as a producer of high quality casings. In order to deliver casings of the best quality we began to design our own range of reliable and professional machines that increase the productivity. When our machines proved to be highly successful, we decided to make them available to you. Thanks to our extensive knowledge of your operational processes, we can optimize any type of machinery to suit your needs.

Your input combined with our continuous innovation has made Holdijk & Haamberg an important name in the slaughtering industry. Together we can bring your products to their full potential, now and in the future.



QUALITY

MADE IN GERMANY