

**We build modern abattoirs
all over the world**





WHAT WE DO

CATTLE SLAUGHTERING LINES FROM 5 TO 100/HOUR

SHEEP SLAUGHTERING LINES FROM 10 TO 500/HOUR

CAMEL, OSTRICH, OTHER RED MEAT ANIMALS

MOBILE ABATTOIR SUITABLE FOR CONTAINER 40' HIGH CUBE

DEBONING AND VACUUM PACKING LINES TILL THE CARTONING

MEAT PROCESSING AND PRODUCTS THERMOSEALING

STOMACH, LEG, HEAD, RED OFFAL PROCESSING AND PACKING

LAIRAGES AND WEIGHING SYSTEMS FOR TRACEABILITY

REFRIGERATING PLANT FROM QUICK CHILLING TO FREEZING

RENDERING PLANT FOR BLOOD, BONE, FAT, WASTE RECYCLING

FRESH WATER PURIFICATION AND PUMPING STATION

WASTE WATER TREATMENT PLANT BY BIOLOGICAL SYSTEM



Who we are

COGEMAT puts on customer's disposal FIFTY years experience matured from its Managing Director and referred to the exclusive activity of design and manufacturing of slaughtering systems, since 1972.

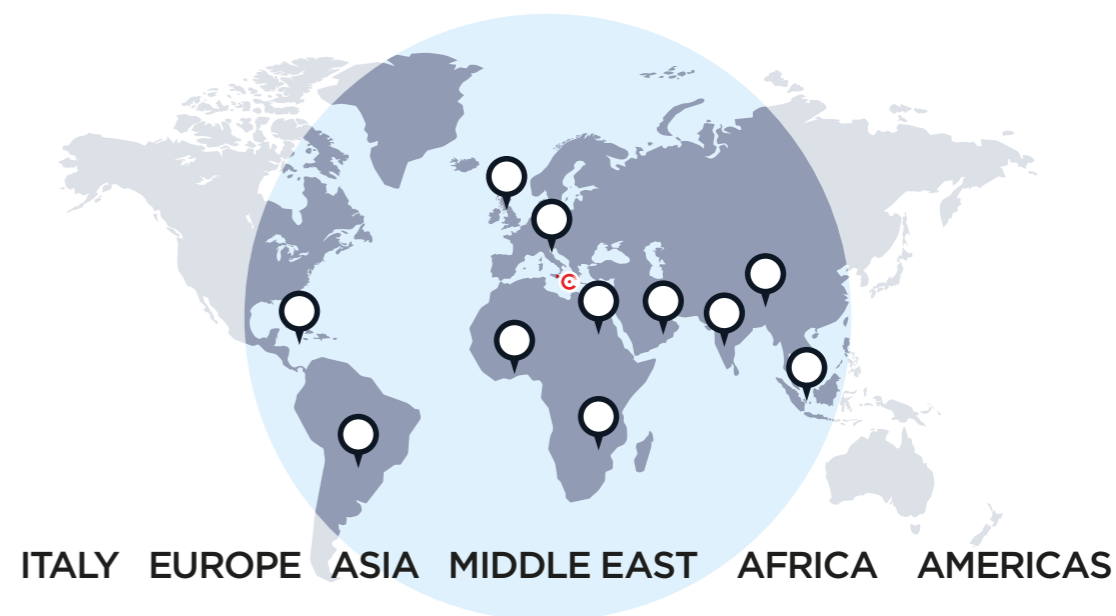
Special care is reserved to the UE Rules, required in all slaughtering lines and consequent processes. Actually, Cogemat is one of the most important firms among the European companies. COGEMAT offers the services of a modern and dynamic firm, alert in most exigent, either public or private customer's needs, and generally in the "meat" field.

Lay-out and design are manufactured by own engineers become specialists after long years inside the firm as well as the machine's construction is executed into the own factory, while for simple structural steel work COGEMAT utilizes controlled third parties factory, related with ISO 9001-2015 certification, or provides drawings to the Customer for local manufacturing.

Cogemat is able to customize the equipment according to any special needs, like cattle ritual killing box (with top opening in case of long horn race) or automatic switching system to feed the cold rooms, and so on.

In addition, Cogemat, to assure the best service and guarantee its Islamic customers, is the only European Company Halal certified for its manufactured ritual machineries for cattle and sheep killing. As well as regarding the slaughtering lines, Cogemat provides for all the necessary auxiliary plants installation, testing, commissioning. Training and after-sale assistance complete the COGEMAT services range. Finally, even in case of "turn key" abattoir, Cogemat can assure a successful project, thanks to the concrete experience already performed.

European technology and italian design



ITALY EUROPE ASIA MIDDLE EAST AFRICA AMERICAS

CATTLE



RITUAL KILLING



FINAL BLEEDING



REHANGING



SKINNING



BREASTBONE CUT



EVISцерATING



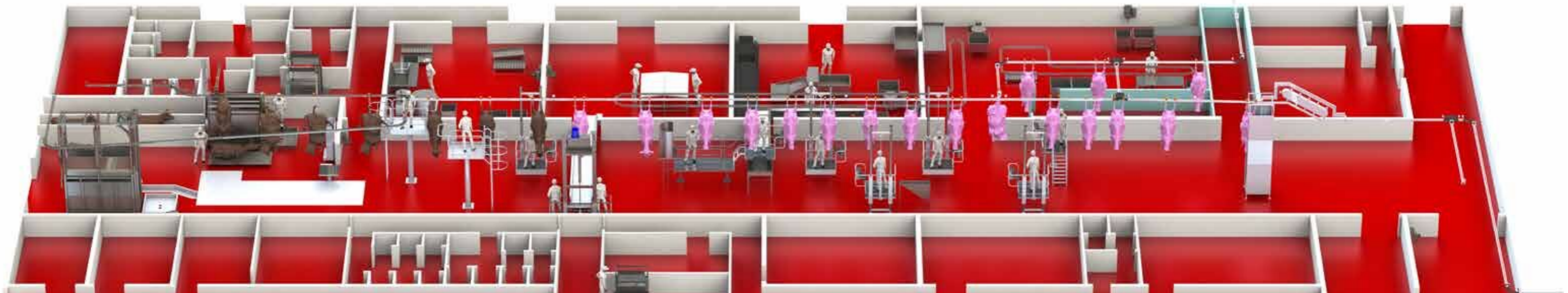
SPLITTING



REFRIGERATING

We design your cattle slaughterhouse and manage the whole project.

Manufacturing, delivery, installation, commissioning, training & start up.



We handover the project, even turn key if required

We manage your project in a complete and integrated way, from construction to maintenance, allowing your company to protect overtime the value of the performed meat project.



Turn key slaughterhouse realised
by Cogemat in Fayoum (Egypt) 11.000 sq.m. covered



SHEEP



CONVEYING



RITUAL KILLING



FINAL BLEEDING



TRANSFER



SKINNING



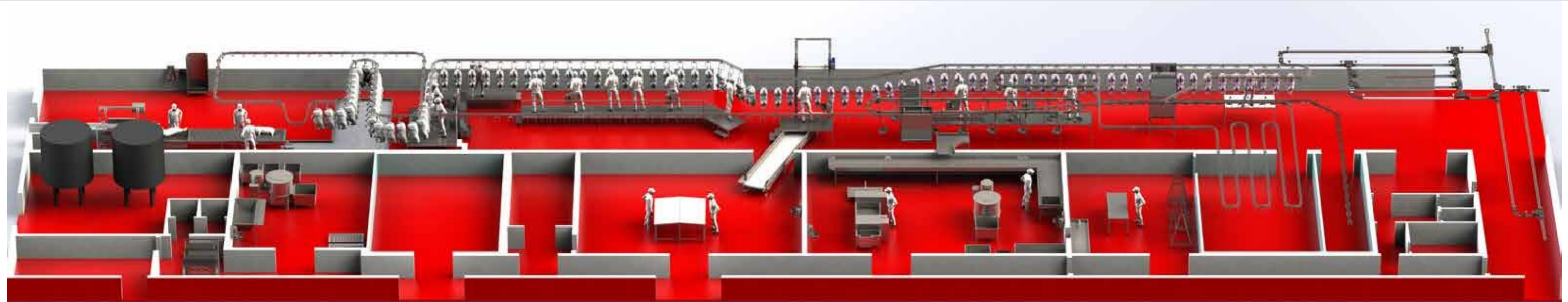
EVISцерATING



WASHING

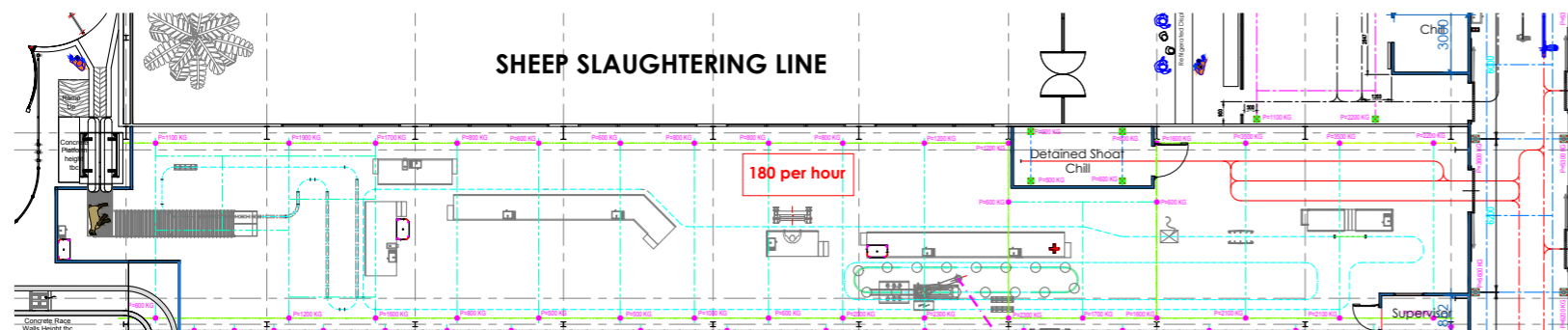


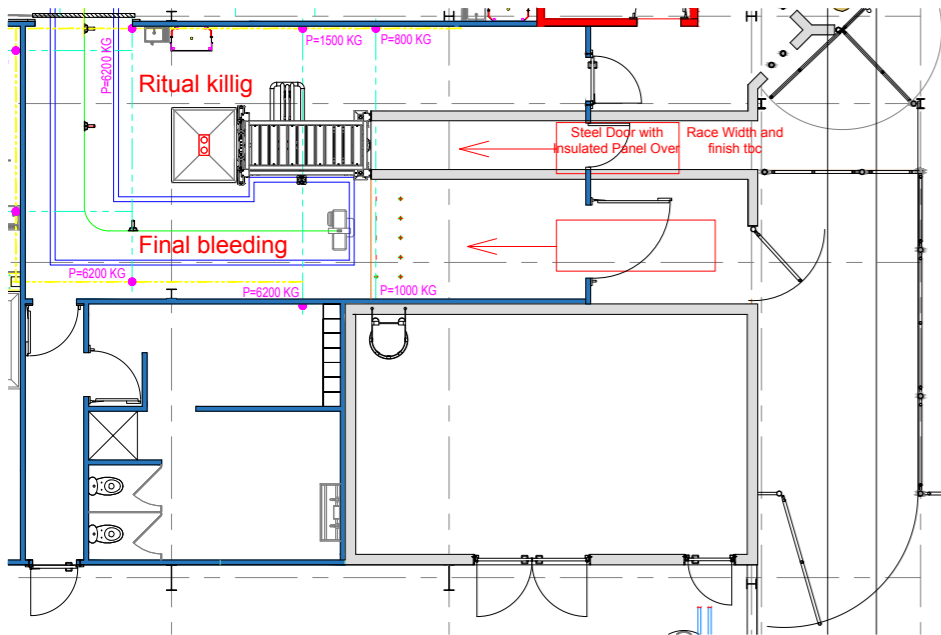
TRANSFER TO CARRIER



We design and realise your sheep or goat slaughterhouse up to 500 head per hour

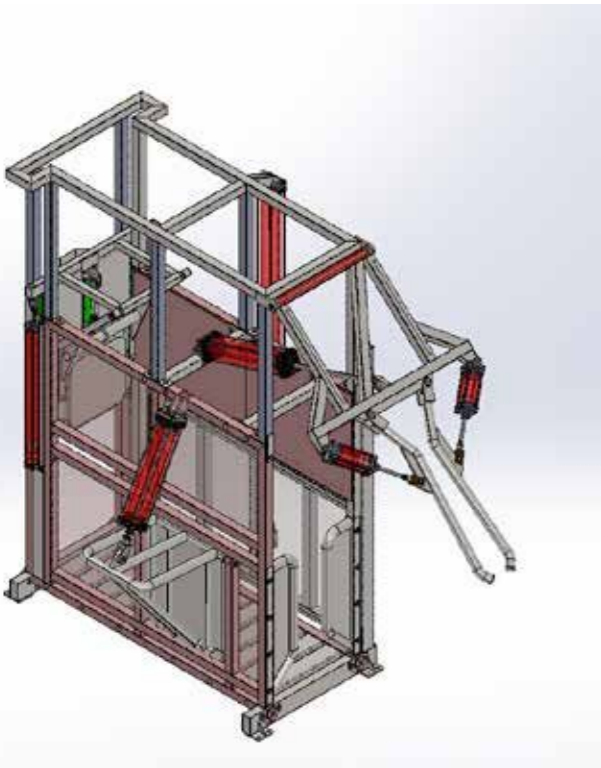
Above the pictures of our goat slaughterhouse line 300 head/hour in Ethiopia supplied for Allana Group (India), including bleeding and skinning conveyors, rolling skinning machine, inspection conveyor with pans for viscera and hooks for red offal.



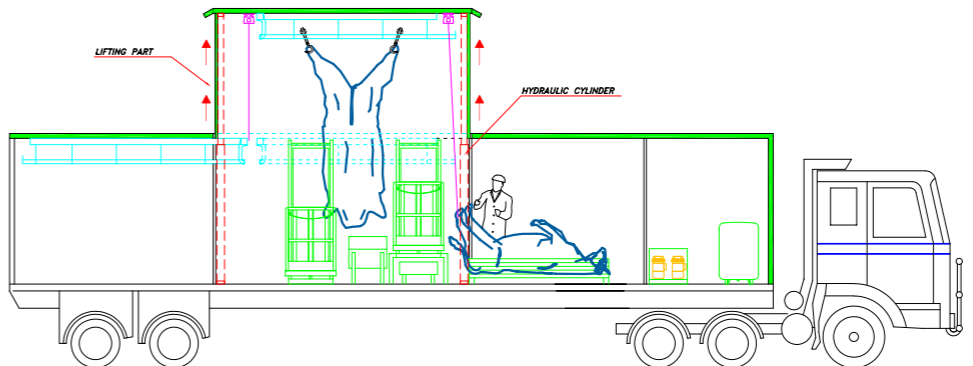


CAMEL SLAUGHTERING

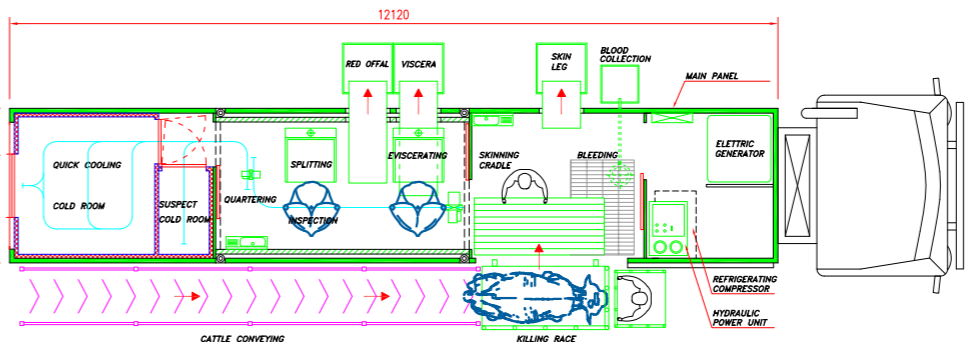
To meet the needs of our customers in Africa and the Middle East, we have designed and built a specific box to immobilize the camels and allow easy cutting during the halal rite, safe for the operator, thanks to a special device for neck blocking and lifting. A large pneumatic side door consents an easy pulling out from the box. In case of limited daily quantities of camels, after this phase, we plan the connection to the cattle slaughter line, to avoid the cost of a second line.



MULTISPECIES MOBILE ABATTOIR



LONGITUDINAL SECTION



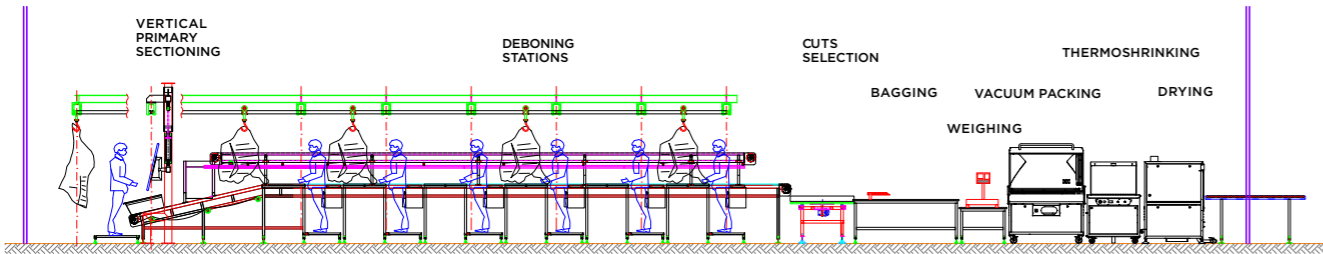
PLAN



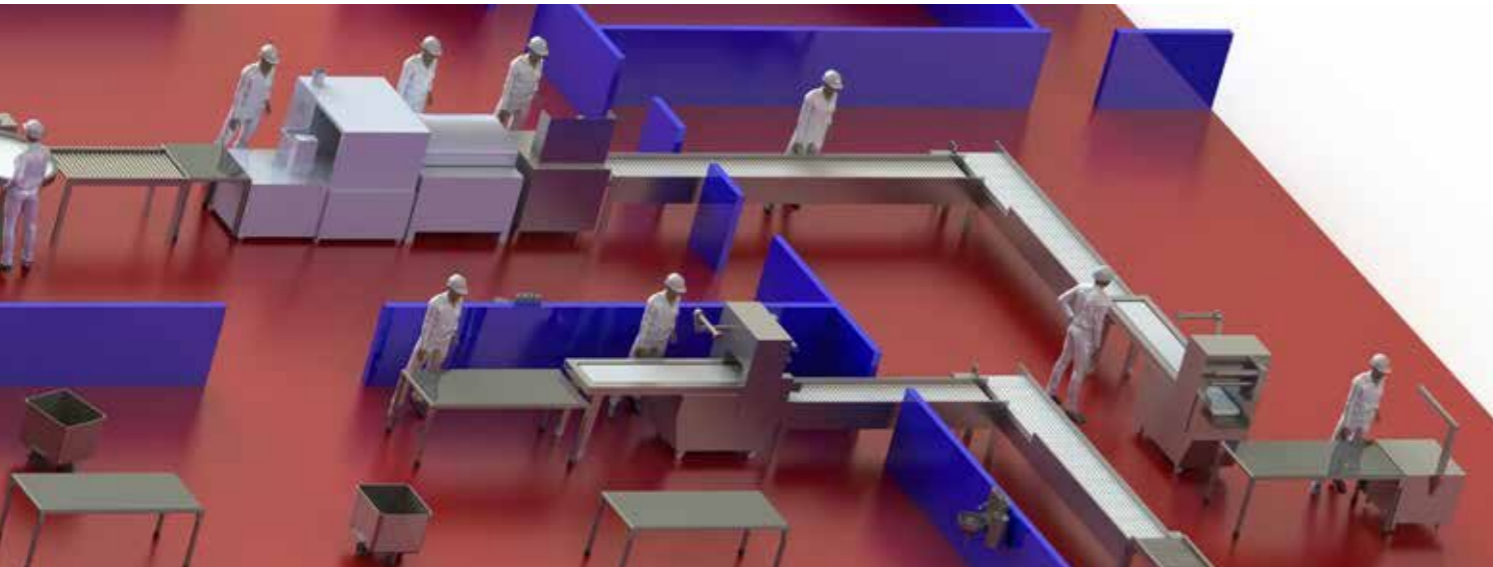
Designed and manufactured for FIR FARM (UK), commissioned on 2021

DEBONING AND PACKING

Thanks to the 50 years of activity in the red met field, Cogemat is able to offer to any customer complete lines for deboning, cutting and meat processing, including the suitable packing for fresh or frozen product. It could be undervacuum for anatomic pieces or thermosealing for small cuts. The required product is primarily discussed and agreed by the customer to reach full satisfaction of local market or the export one to which it will be dispatched, assuring to achieve the expected result. The final phase of packing by metal detector, assures the consumers about an overcontrolled product.



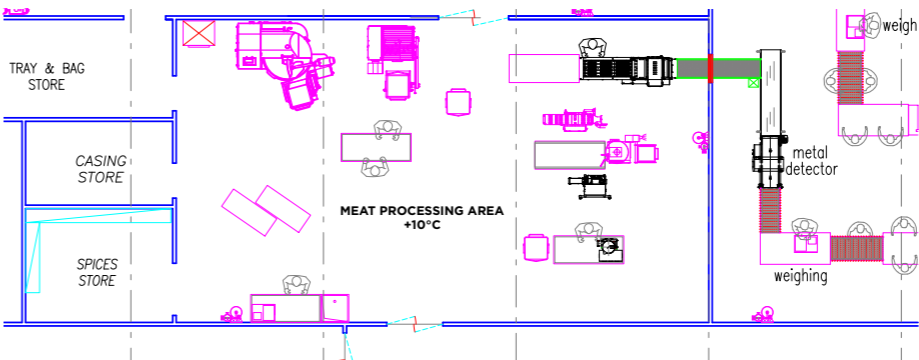
CATTLE DEBONING AND PACKING LINE SCHEMATIC SECTION



Vacuum packing, thermoshrinking, drying by hot air, cartoning by metal detector control



MEAT PROCESSING



We add value to the job of our customer sizing the appropriate machines for meat processing and packing. It could be undervacuum for minced products. Cartoning, with metal detector control, makes the product ready for freezing or fresh, dispatch, even for export.



Grinder with automatic loading of raw material, for minced meat



Mixer to blend spices and herbs to the minced meat



Automatic filling machine operating under vacuum, suitable for different sausage diameter



Fully automatic machine for tying of any diameter of sausage



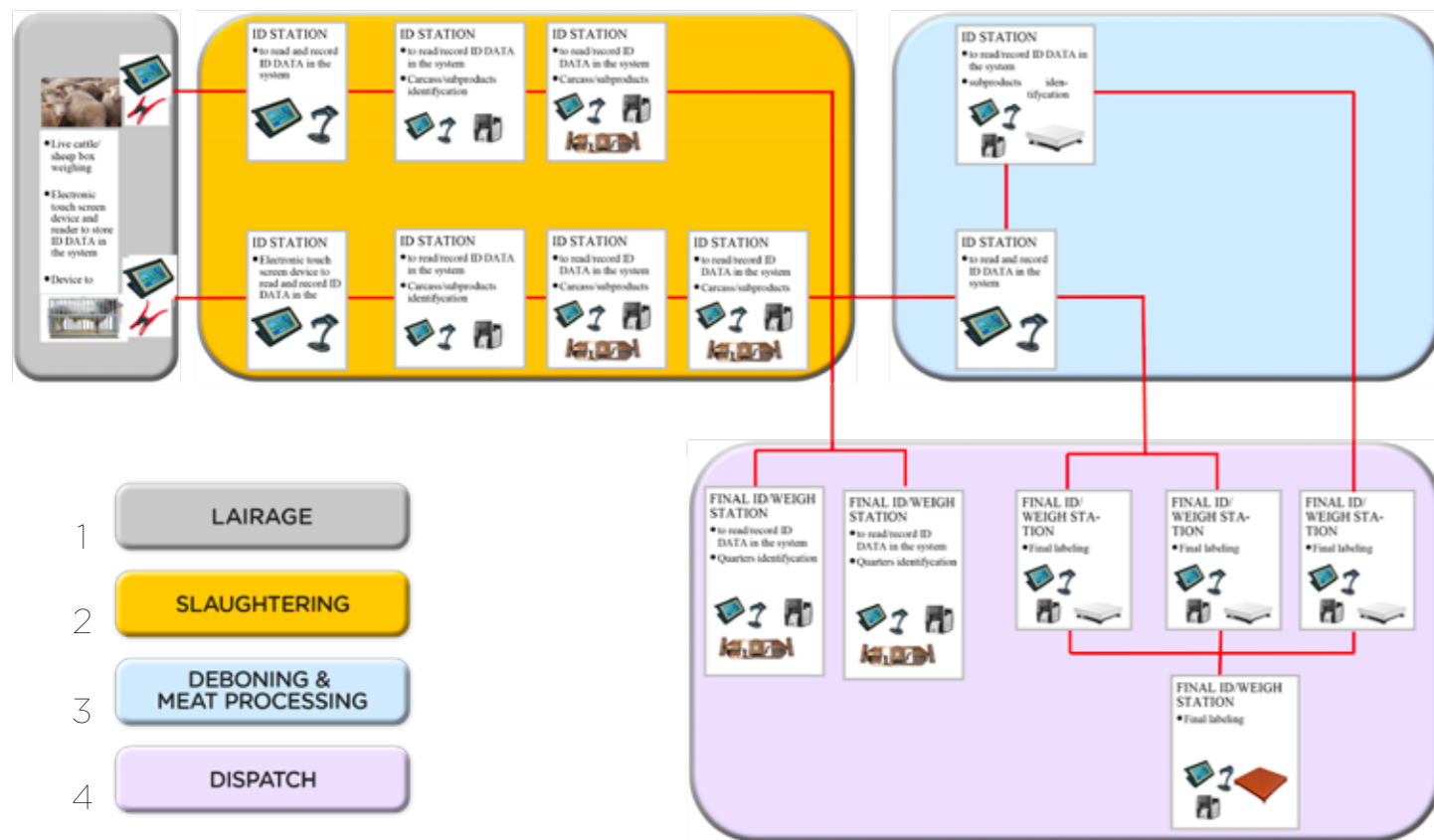
Automatic Burger Former, suitable for any planned size and different mould for meat balls



Complete lines for thermosealing of meat ball, hamburger and minced meat

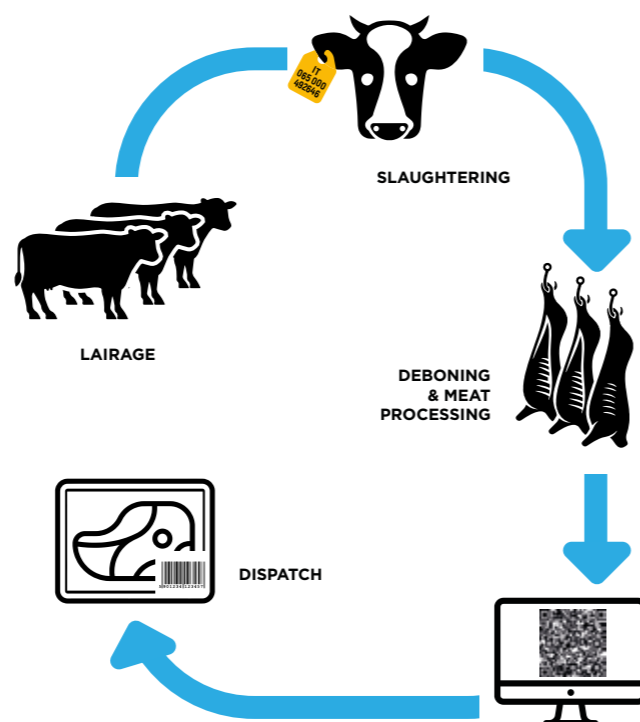
TRACEABILITY

COGEMAT TRACEABILITY SYSTEM



The health of consumers, in your Country or Abroad, is your target and our satisfaction. With Cogemat Traceability System you can follow the process and know the origin of the final product as well as of the single carcass.

The system consents to input a lot of data, necessary for food safety control and accounting data for your internal both management and quality control. Each part of the slaughtered animal receives the same identification number that will be repeated in the tag of final package and it is valid for the whole or half carcass, the stomach, the red offal, the sliced or minced meat, other products proceeding inside the slaughterhouse.



PIG

PIG SLAUGHTERING

According to the eating habits in every part of the world, Cogemat is able to offer design, construction and installation of the appropriate slaughtering lines, as well as the related processing lines of by-products and meat. We complete our solutions with deboning and vacuum packaging lines of meat, dedicated to the selling of fresh or frozen cuts and to the sausage production, according to the local tastes and traditions. Our slaughtering projects proposal have the range from 5 to 500 pigs per hour, including various scalding systems, in hot water, steam sauna or hot water shower as well as dry skinning, if required. Below we display some machines and systems of our production that compose the different slaughtering lines.

FROM 5 TO 10 PIG PER HOUR

We propose a machine for scalding in hot water, self-produced, and for dehairing at the same time through two rotating rollers with rubber scrapers. It is suitable for small slaughterhouses and slaughtering in the farm, to supply the factory outlet and the small artisanal sausage producer. Electric heating or by gas/diesel burner.



FROM 20 TO 120 PIG PER HOUR

These are traditional lines with bleeding of the pig hanged vertically on the rail or horizontally on motorized belt conveyor with blood collection tank on the bottom. Timed scalding in tank fed by hot water and dehairing machine synchronized with the going forward inside the tank. The slaughtering takes place on motorized conveyor until the final showering.



UP TO 240 PIG PER HOUR

High capacity lines with bleeding that can also take place horizontally on motorized belt only. Particularly appreciated by "prosciutto makers" because it avoids possible injury of the femur during the hanging. Automated going forward in the tank and fully mechanized slaughtering conveyors. Each operation is managed by PLC.



UP TO 500 PIG PER HOUR

Particularly sophisticated lines for high production. Bleeding occurs first horizontally and then vertically. When dragging the pig into the tank, it remains hanged to the motorized chain conveyor. The hair removal takes place in multiple machines tunnel while several conveyors manage the next steps through PLC.



COOLING CONVEYOR



SINGEING FURNACE



WASHING-BRUSHING MACHINE



STUNNING



BLEEDING



SCALDING



DEHAIRING



SINGEING



WASHING



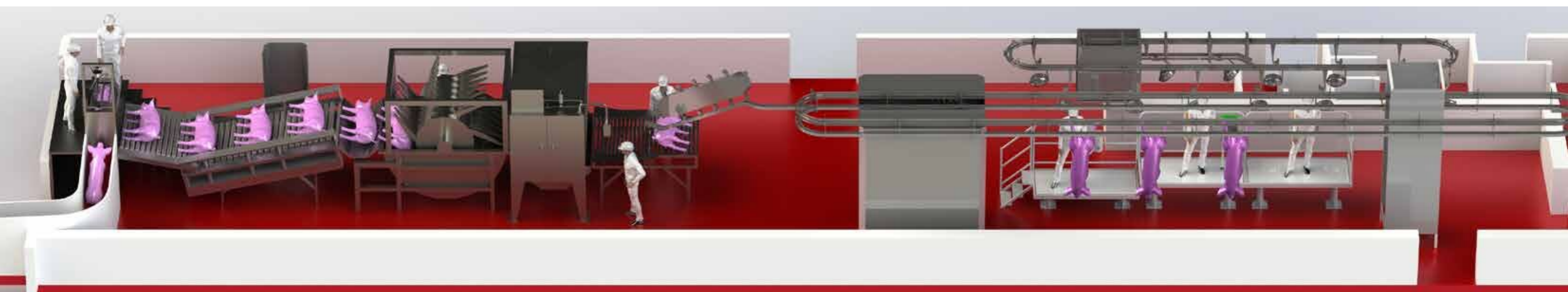
SPLITTING



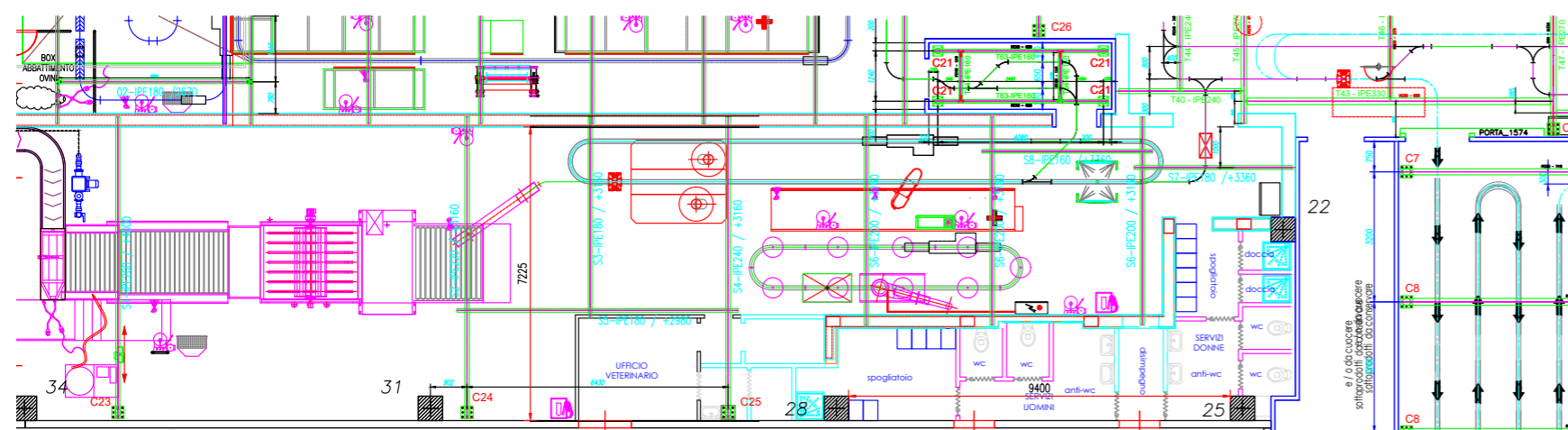
REFRIGERATING

We design your pig slaughterhouse and manage the whole project.

Manufacturing, delivery, installation, commissioning, training & start up.



We handover the project, even turn key if required



We complete our proposal with deboning and under vacuum packing line regarding the meat to be dispatched fresh or frozen for selling. Finally, we agree with the Customer every product by minced or cured meat like sausage or salami, in the frame of local tasting and tradition.



OSTRICH



KILLING AND BLEEDING



TRANSFER TO THE LINE



DEFEATHERING

Cogemat has a long worldwide experience in ratite slaughtering lines (ostrich, emu, rhea, flightless birds). The most important we have supplied: in India Vileena Emu, in Saudi Arabia Al Raji Group, in Croatia Klaonica Nojeva, in Italy Italstruzzi and others. In case of limited daily quantity of birds, we plan in design phase the connection to the cattle slaughter line, after the defeathering and showering in sealed area to avoid contamination. Usually deboning and vacuum packing complete the abattoir as per requirement of the customers majority.



SKINNING

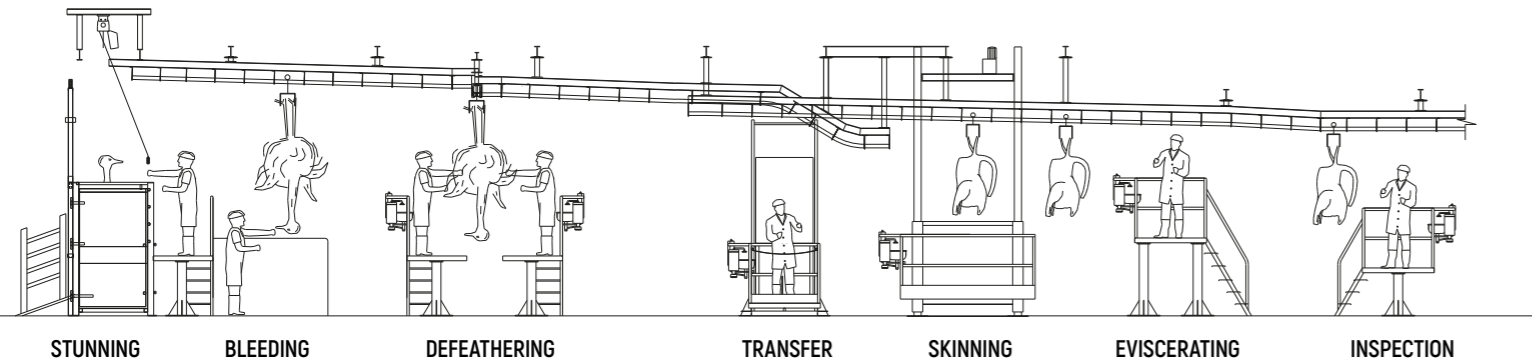


SPLITTING



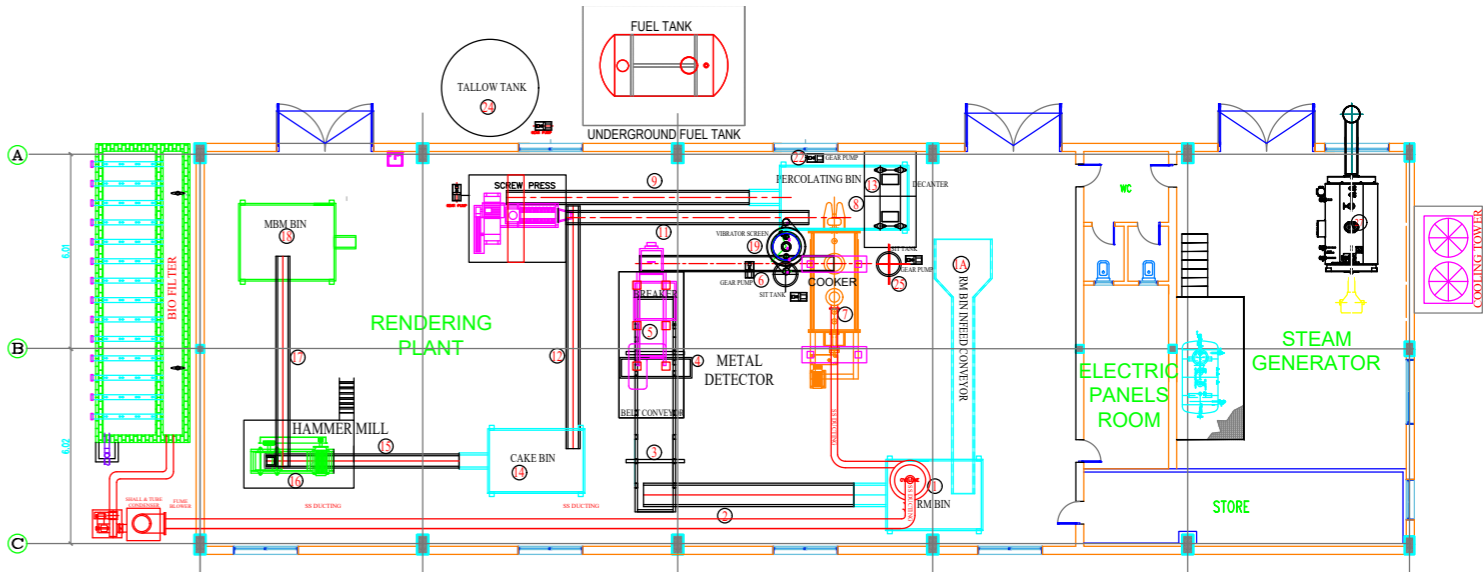
CHILLING

Typical layout of standard ostrich slaughtering line



WASTE RECYCLING

RENDERING AND BLOOD PROCESSING LINE



BLOOD DRYING LINE

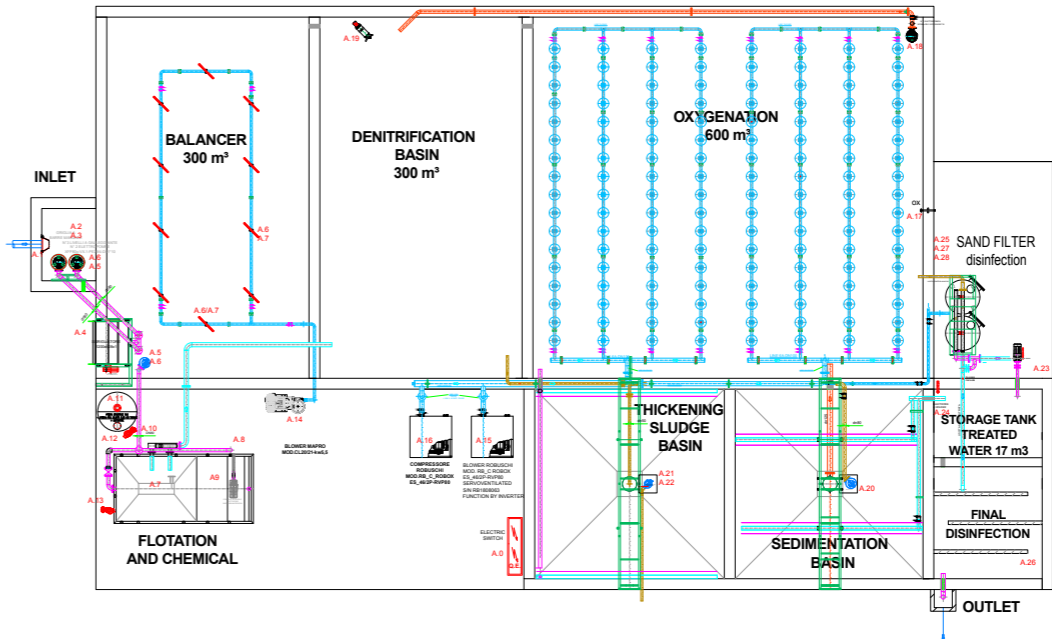


FINAL PRODUCT BAGGING



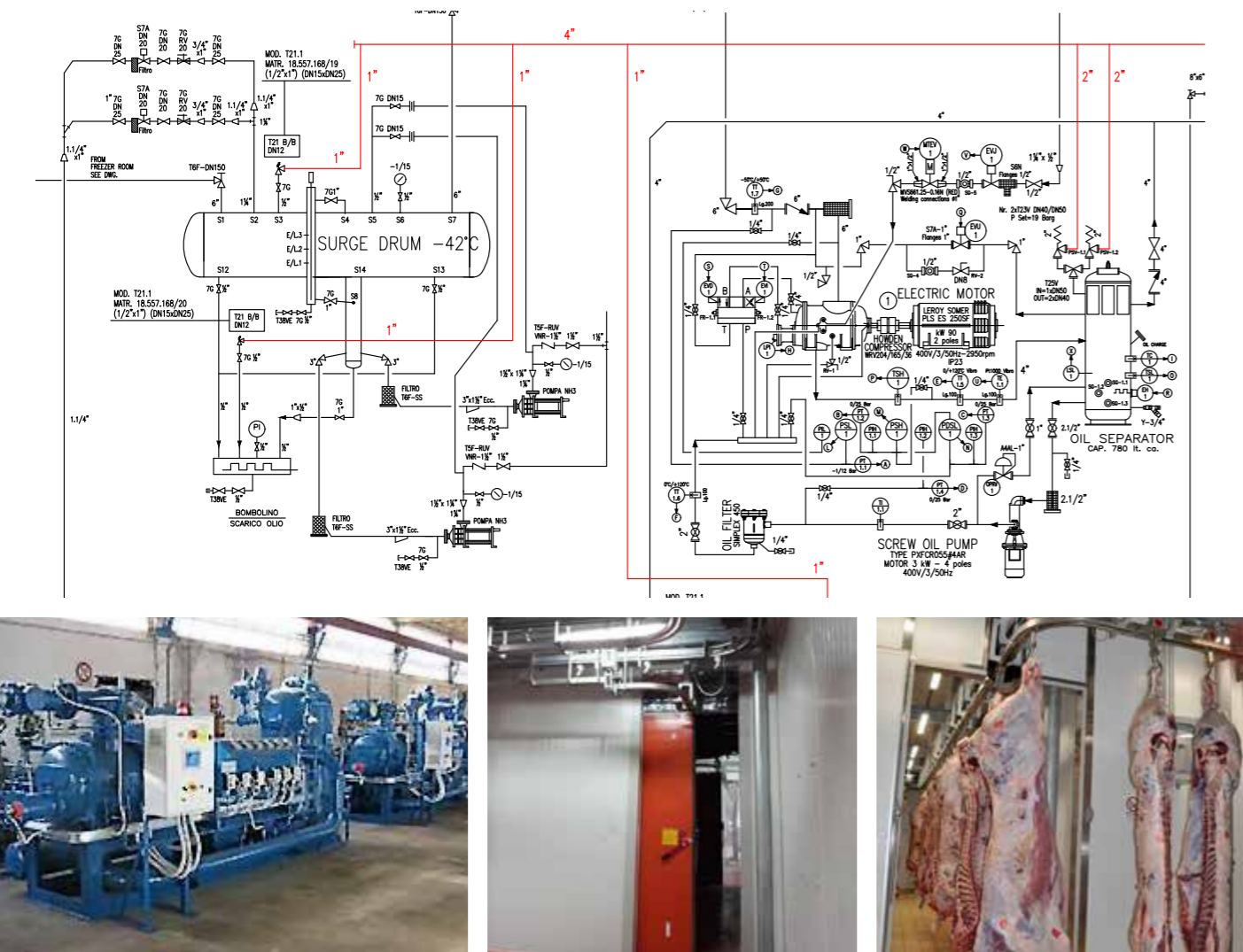
FAT-BONE COOKING LINE

BIOLOGICAL TREATMENT OF WASTE WATER COMING OUT FROM A STANDARD SLAUGHTERHOUSE



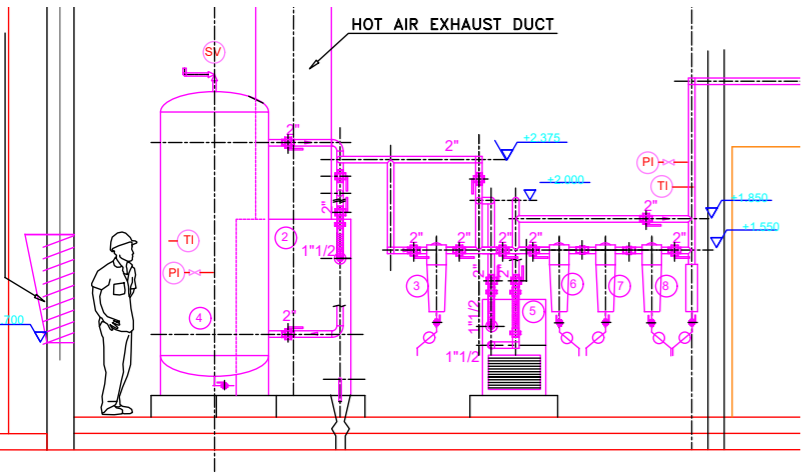
AUXILIARY PLANTS

REFRIGERATING STATION



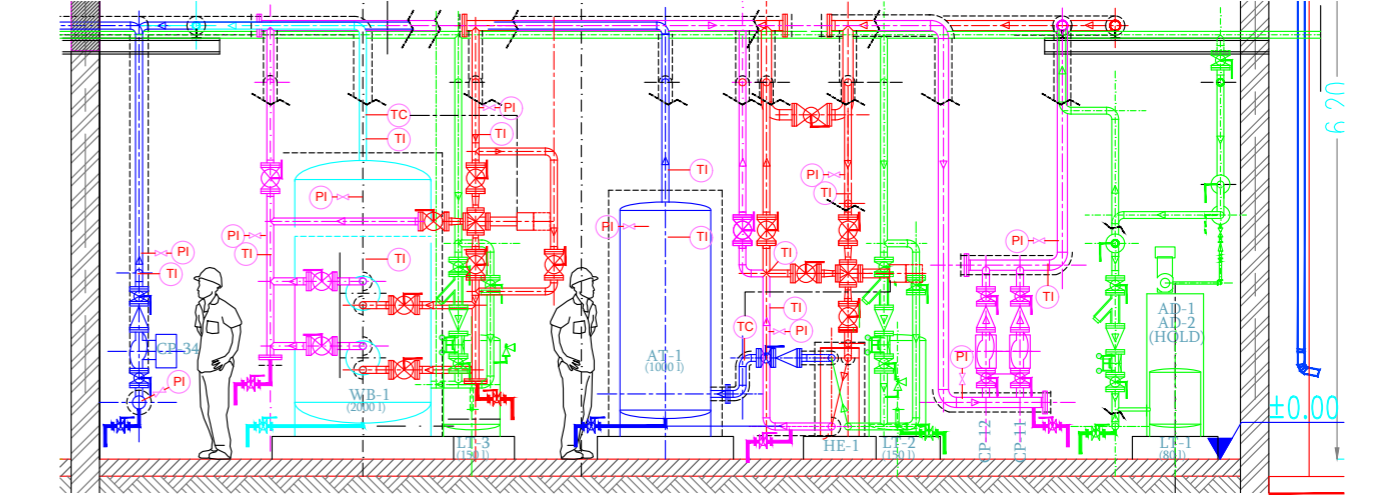
By ammonia for large plants or ethylen glycol brine for small plant and air conditioning.
Global potential warming will be zero according to the Montreal, Paris and Kingali agreements for environmental protection.

AIR COMPRESSED STATION



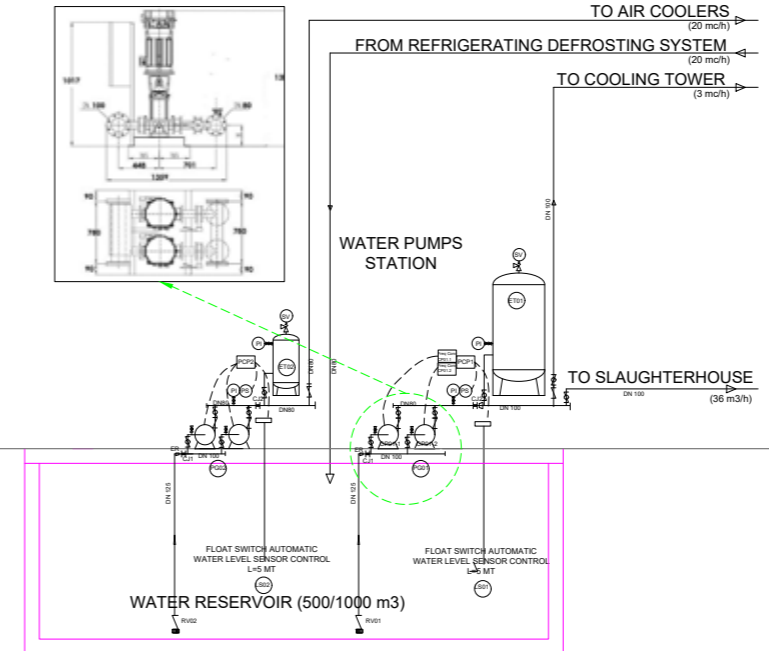
By standard or screw compressor, including filtration set and air collection tank at 12 bar.

STEAM AND HOT WATER



Steam and hot water generators by low or high pressure according to the slaughterhouse needs.
The fuel feed could be diesel or any gas and the station includes all the safety system as per EU regulation.

WATER PURIFICATION AND BOOSTING



Fresh water unit includes purification, recovering from refrigeration defrosting system and water boosting plant feeding all the slaughterhouse utilities.

COGEMAT WORLD NEWS



El Embajador de La Republica Dominicana S.E. Tony Rafal, encuentra Gioacchino Arena, Director de la compañía italiana COGEMAT, con más de 45 años de experiencia, quienes se dedican al diseño y construcción del sistema de sacrificio de ganado



FAYOUM-EGYPT

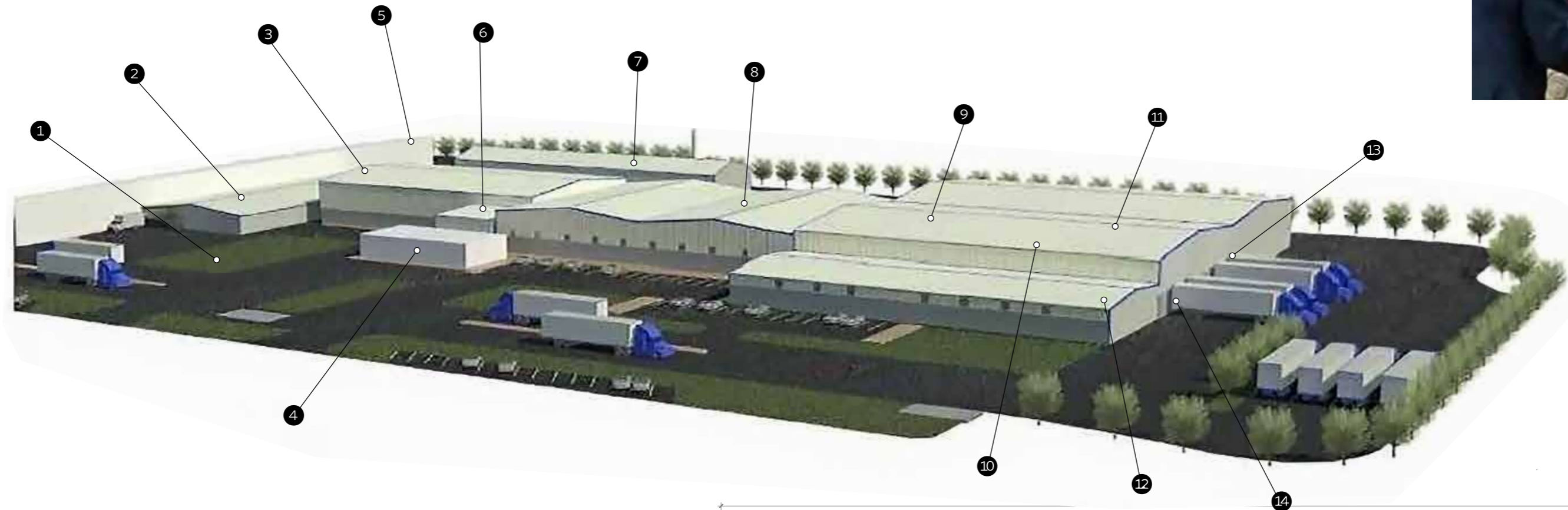
Turn key abattoir with complete meat processing plant till canned meat and freezing facilities

- Complete civil works, electric and plumbing plants
- 40 cattle per hour halal rite
- 1200 carcass and 350 frozen tons storage
- Sub products processing and manure collection
- Refrigeration, air conditioning, freezing 900 kw power
- Compressed air, hot water and steam generator
- Water purification unit and waste water treatment
- 40 deboning station and two vertical system.
- Vacuum packing, thermoshrinking, drying
- Sausage, hamburger, luncheon meat production
- Cartoning line with metal detector
- Veterinarian lab, incinerator, traceability system
- Blood processing and rendering plant for fat-bone



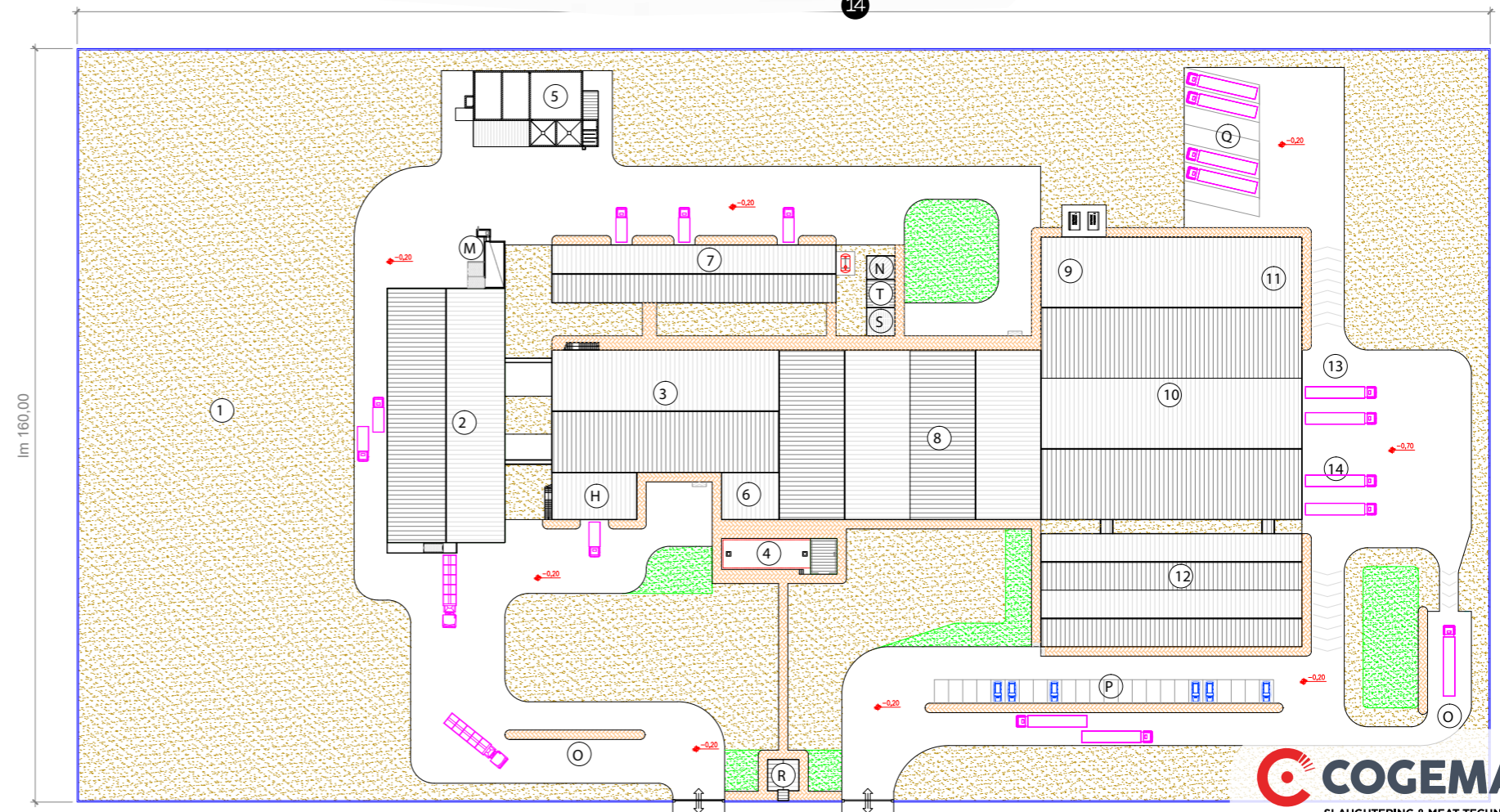
TURN KEY

FAYOUM - EGYPT



H.E. Abdel Fattah al-Sisi
President of Republic Arab
of Egypt, congratulates
Mr. Arena, Managing Director
of Cogemat, after his speech
during the inauguration of the
slaughterhouse in Fayoum
on Dec. 25, 2019

- 1 ANIMAL FREE AREA
- 2 LAIRAGE
- 3 SLAUGHTERHOUSE
- 4 WATER STORAGE C.M. 500
- 5 WASTE WATER TREATMENT AREA
- 6 HOT WATER & AIR COMPRESSED STATIONS
- 7 RENDERING, BLOOD PROCESSING
STEAM GENERATOR & INCINERATOR
- 8 CARCASS CHILLERS
- 9 REFRIGERATING MACHINES
- 10 FREEZERS AND FROZEN STORAGE
- 11 DEBONING AND MEAT PROCESSING
- 12 AMENITIES AND OFFICES
- 13 PRODUCT DISPATCH
- 14 CARCASS DISPATCH



NUMBERS

COGEMAT BY THE NUMBERS

1Field



Only slaughterhouses since 1972

5Continents



Where we installed our equipment

40Countries



Worldwide where we installed our equipment

50Years



Of activity in slaughterhouses and meat processing

400and more



Worldwide realised slaughterhouses

2.300square meters

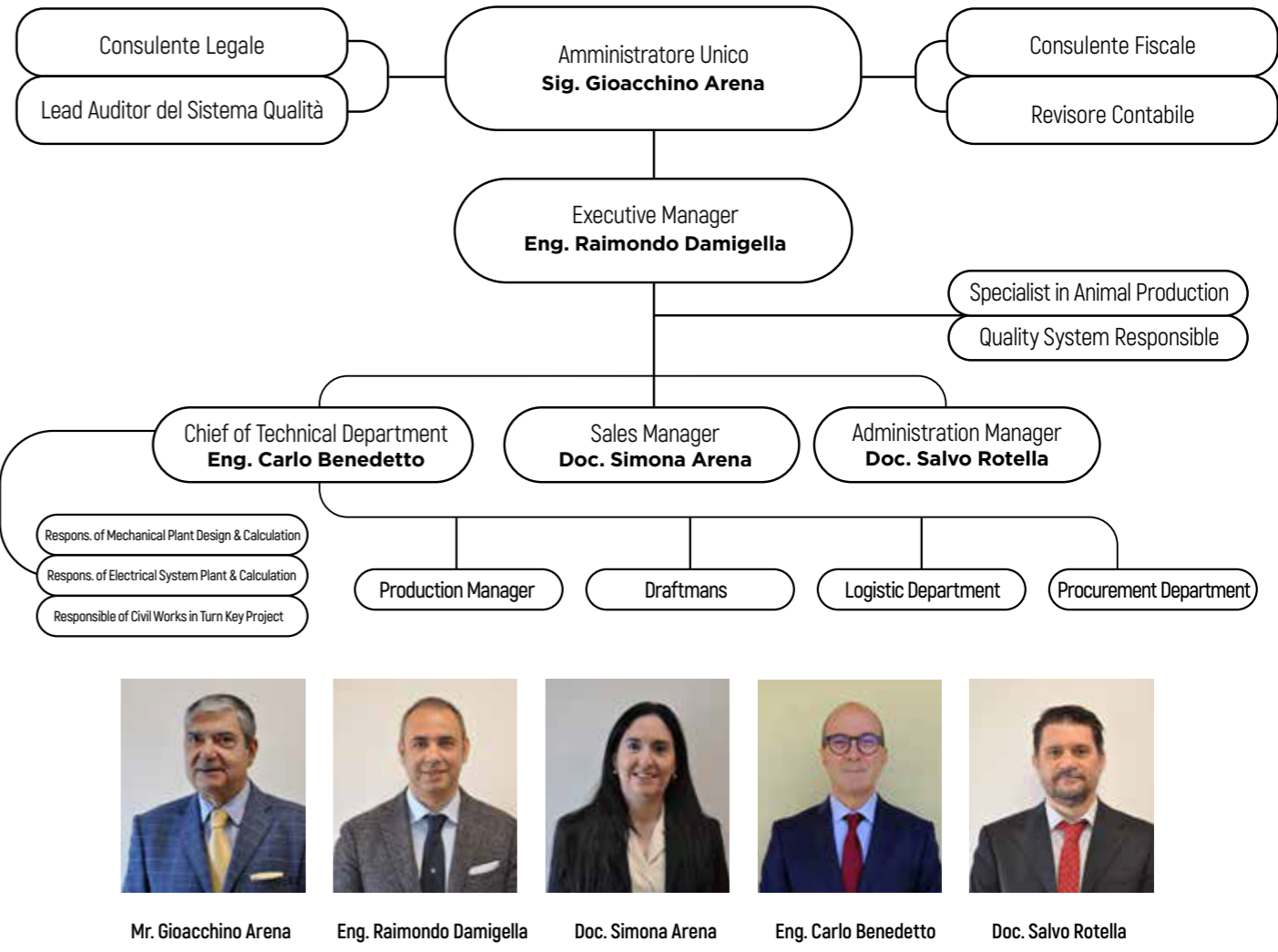


covered as new factory



COMPANY

COGEMAT ORGANIZATION CHART



REFERENCE LIST OF MAIN ABATTOIRS EQUIPPED BY COGEMAT ALL OVER THE WORLD



AFRICA

ALGERIA

Msila *Municipal Abattoir*

ANGOLA

Namibe *Public abattoir*

BURUNDI

Rumonge *Public abattoir*

EGYPT

Cairo *Armament Authority*

El Arish *Municipal Abattoir*

Sohag *Municipal Abattoir*

Fayoum *Armament Authority*

Safaga *Armament Authority*

Nubaria *Armament Authority*

ETHIOPIA

Modjo *Private slaughterhouse*

Adamitulu *Private slaughter (Allana)*

Jimma *Private slaughterhouse*

Hawassa *Municipal Abattoir*

Jigiga *Private slaughterhouse*

LIBYA

Al Zawia *Municipal Abattoir*

NIGER

Maradi *Municipal Abattoir*

NIGERIA

Keffi *Private slaughterhouse*

SENEGAL

Dhara *Public abattoir*

Kholba *Public abattoir*

SOMALIA

Mogadishu *Private slaughterhouse*

Boroma *Public abattoir for FAO*

Bosasso *Public abattoir for FAO*

Burao *Public abattoir for FAO*

Galkayo South *Public abattoir for FAO*

Galkayo North *Public abattoir for FAO*

TUNISIA

Madia (Sadok) *Private slaughterhouse*

Rawa (Viande Rouge)

Private slaughterhouse

UGANDA

Nakasongola (Pearl Meat Ind.)

Private slaughterhouse

ITALY

Macerata (MC)

Orvieto (TR)

Marcellinara (CZ)

Chiusi (SI)

Nurri (CA)

Capo d'Orlando (ME)

Assoro (EN)

Leonforte (EN)

Campobasso (CB)

Sassari (SS)

Caltanissetta (CL)

Schieppe di Orciano (PS)

Palermo (PA)

Sinalunga (SI)

Foggia (FG)

Capo D'Orlando (ME)

Borgo San Lorenzo (FI)

Roma (RM)

Partinico (PA)

Pescara (PE)

Geraci Siculo (PA)



CENTRAL AMERICA

CARIBBEAN

Grenada Island *Public abattoir*

Montserrat Island *Public abattoir*

SOUTH AMERICA

ARGENTINA

Aluminé *Public abattoir*

Andacollo *Public abattoir*

Loncopué *Public abattoir*

EUROPE

ALBANIA

Elbasan *Public abattoir for FAO*
Novosele *Public abattoir for FAO*
Corovode *Public abattoir for FAO*
Polican *Public abattoir for FAO*
Sarande *Public abattoir for U.N.*
Permet *Public abattoir for FAO*
Gajush-Lezhe *Private abattoir*

CROATIA

Koprivnika *Private abattoir*

UNITED KINGDOM

WD Meats *Private abattoir*
FIR FARM Multispecies
Mobile Slaughterhouse

MIDDLE EAST

LEBANON

Byblos *Modern Slaughterhouse S.arl*

U.A.E.

Dubai *Central Abattoir*
Dubai-Al Quoz *Municipal Abattoir*
Dubai- Margham *Municipal Abattoir*
Ajman *Municipal Abattoir*
Ras Al Khaima *Municipal Abattoir*
Al Ain *Municipal Abattoir*
Al Heer *Municipal Abattoir*
Sheiwan *Municipal Abattoir*
Fujeirah *Municipal Abattoir*
Al Khazneh *Private abattoir*
Dubai *Zabeel Palace*
Dubai Shk. *Hamdan Palace*
Al Ousa *Municipal Abattoir*
Salamat *Municipal Abattoir*
Al Ain Al Fayda *Municipal Abattoir*

JORDAN

Irbid *Municipal Abattoir*
Madaba *Municipal Abattoir*
Al Salt *Municipal Abattoir*
Karak *Municipal Abattoir*
Maan *Municipal Abattoir*

SAUDI ARABIA

Makkah *Haji Abattoir in Mina*
Riyadh *Al Raji Group*
Makkah *Haji Abattoir in Mina*
Taif *private company*
Makkah *Rendering plant Mina*
Makkah *Private Abattoir*

OMAN

Muscat *Royal Palace Abattoir*
Al Amerat *Municipal Abattoir*
Al Seeb *Municipal Abattoir*
Salalah *Royal Palace Abattoir*

ASIA

INDIA

Nuh, Haryana *Al Nafees abattoir*
Ranchi *K.K. Narsaria abattoir*
Hyderabad *Vileena Emu Proc. Pvt Ltd*
Nuh, Haryana *Al Nafees, stomach machines*

MONGOLIA

Ulaanbatar *Torsicharoen abattoir*

PAKISTAN

Raiwind *Abedin Int. abattoir*
Lahore *University of Veterinary, abattoir model*

THAILAND

Chang Mai *Chai Pattana Farm Co. Ltd.*
Tak *S.K. Interfood Co. Ltd.*
Maesod *Municipal slaughterhouse*
Trang *Municipal slaughterhouse*
Maesod *Municipal slaughterhouse*
Cha Cheong Sao
Municipal slaughterhouse
Sra Kaew *Municipal slaughterhouse*
Ang Tong *Municipal slaughterhouse*
Samtambon *Municipal slaughterhouse*
Pakchong *Municipal slaughterhouse*

SRI-LANKA

Colombo *National Livestock Development Board*





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