

# TECHNOLOGY FOR SLAUGHTERHOUSES, CUTTING ROOMS AND MEAT MANUFACTURES



#### M102750

## **CATTLE VISCERA BELT CONVEYOR**

### **Description:**

Guts belt conveyor for cattle for veterinary inspection. The viscera drop from the guts platform so it circulates parallel to the dressing line, to the inspections point.

This belt is recommended for high production or exportation lines. It includes sides integrated into the belt to avoid snagging or catching and breaking the thin guts, with the consequent loss for the collector.



It is made of stainless steel, and it is equipped with a modular polyethylene belt with 150 mm high pushers and sides in the form of fins in the same polyethylene. It equips a self-cleaning system to ensure that the band will always receive a new, completely clean abdominal pack. The length of the tape depends on the design and needs of the installation.

It is recommended that the compartments have the same length as the gap of the carcass in the chain to maintain traceability in the inspection, and that their advance is synchronized with that of the dressing chain.

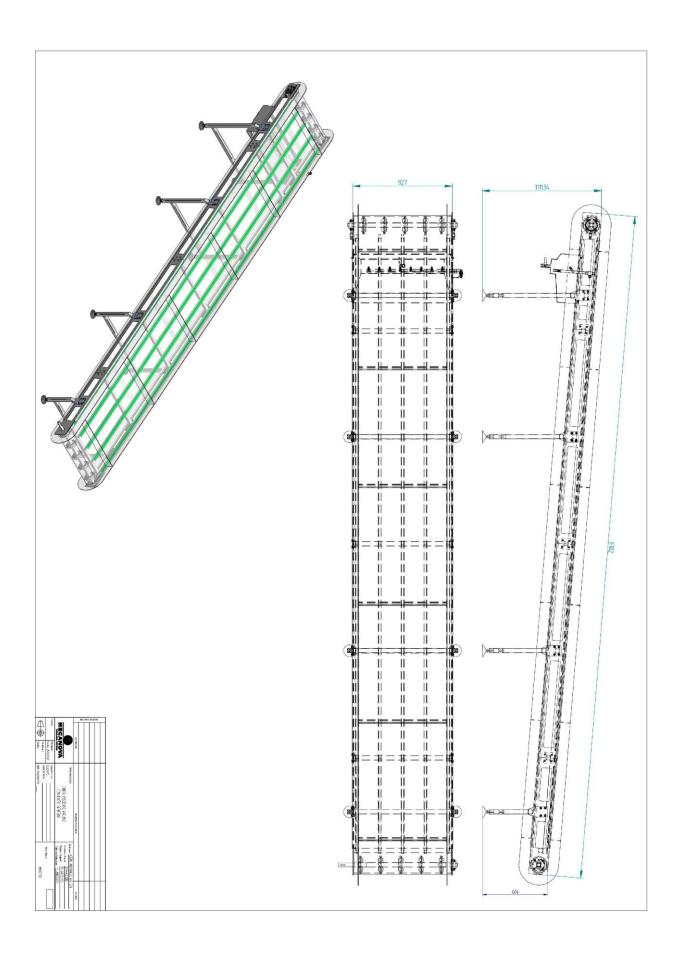
#### **Datos Técnicos:**

- Construction: Stainless Steel
- Transmission: Gear motor 0.75 to 1.1 Kw
- Equipped with modular polyethylene belt with pushers and fins
- Lower self-cleaning system with high pressure forks and low water consumption. Includes protection tray and water collection.











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