





BLEEDING ELEVATOR FOR PORK

Description:

Machine designed to lift the pig up to the bleed conveyor for vertical bleed. The machine is suitable for flat rail, twin track, or tubular monorail.

It consists of a vertical return chain conveyor positioned at an incline to lift animals from a lower position to a higher position.

They are placed at the exit of the CO2 table and in the mother's stunning Box, and once the trolley has been placed by the operator, the latter introduces it.

The elevator has a start-stop button installed so that the same operator is the one to start it depending on the manufacturing needs.

Technical Data:

- Frame: Construction in carbon steel with hot galvanized surface treatment.
 There is the option of manufacturing entirely in AISI 304 stainless steel.
- The machine is made of a frame made of two 10 mm thick laser cut plates for the coupling of the UCF and the Gearmotor, and an 80 mm UPN inner structure facing the carriage and the chain.
- It incorporates three points of mooring in order to achieve the maximum stability, by means of two lateral tensors in the inferior part anchored to the structure of maintenance and another superior mooring point above the motor for its anchorage and support of the weight of the machine and its load.
- 2.2 Kwto 3 Kw gear motor. With hollow shaft, Attached to the frame and pulling through the shaft directly on the tractor crown.
- Tractor and forwarding axle made of F144 zinq plated, designed so that together with a single bush center the crown in the machine to avoid in this way the risk of decentration due to fatigue of materials.
- Chain installed: MC-56 step 100 equips cars made of stainless steel with pusher. The wheels make MECANOVA of special polyamide of high resistance and little noise of operation.
- UCF with stainless steel bearings and white polyamide.
- Crowns: tractors and forks of hardened solid steel, special for the chain MC 56. is of step 100 and Z-7
- Approximate length: 6 meters (the measurement will depend on the requirements of the installation).







TECHNOLOGY FOR SLAUGHTERHOUSES, CUTTING ROOMS AND MEAT MANUFACTURES









