

TECHNOLOGY FOR SLAUGHTERHOUSES, CUTTING ROOMS AND MEAT MANUFACTURES



M101003

PORK RESTRAINER R400 WITH AUTOMATIC STUNNING

Description:

Restrainer machine for the conduction, immobilization and stunning by electronarcosis of pigs between 50 and 300 kg, with a production capacity of between 80 and 400 pigs per hour. It is structurally made of AISI 304 stainless steel, equipped with individual conveyor belts with modular acetal belts, and powered by two 1.1 Kw Bonfigliori motors.

It includes a pneumatically adjustable upper protection guide in height to avoid the raising of animals to others.



This equipment includes an automatic stunning system using two electrodes with a presence and pneumatic pressure detector connected to a stunning conveyor equipment with voltage control, impedance control and data recording according to the European animal welfare regulations. The automatic stunning system is located at the end of the restrainer, and has two modes of operation: standard animals and mothers.

The equipment has modular Intralox-type acetal belts, and allows low maintenance, as lubrication is limited to UCFs on a weekly basis.

The design of Mecanova restrainers allows easy cleaning, both indide and outside. Although the standard equipment is 4000 mm long, they can be manufactured in other sizes at the customer's request.

Technical Data:

- AISI 304 stainless steel 100x3 square tube frame
- Conveyor belts made of 40x40x2 and 40x20 e 2 tubes in stainless steel, on which side plates cut by laser of thickness 5 mm are mounted
- Drive and return shafts manufactured from solid 40x40 stainless steel with acetal pinions diameter 250
- Side and wear guides in polyethylene screwed to the sheet
- UCF 206 bearings in stainless steel with acetal housing
- Mechanical tension of the belts on the return UCFs
- Bonfigliori 1.1 Kw gear motor with 14 m per minute advance
- Top guide system pneumatically adjustable in height by 4 pneumatic cylinders Φ 40
- Stunner with 650V voltage
- Pneumatic pressure 4-6 bar

Demonstration Video:

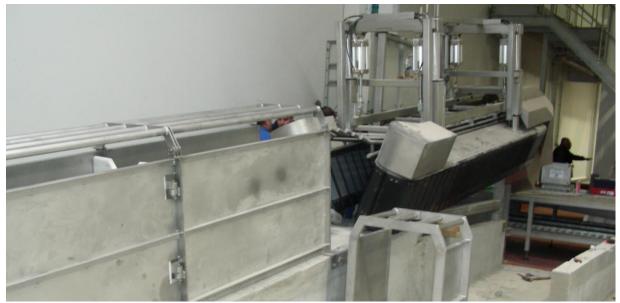
https://youtu.be/DSo63xnRYHY





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