

TECHNOLOGY FOR SLAUGHTERHOUSES, CUTTING ROOMS AND **MEAT MANUFACTURES**



M111006 PORK STUNNING BOX FOR MOTHERS

Description:

Especially designed for immobilization and stunnig of large and heavy porks, particularly males and mothers of between 15 and 400kg.

This equipment previously requires an individual tunnel of conduction and access, and bleeding table after the process. For the stunning work, it is recommended an electrical equipment with impedance control and data recording that comply with the regulations. The animal accesses the boxfrom the sleeve thanks to a slitting or sectional door, which leads to the drawer individually. The box does not include a floor, so the floor is made of concrete, as is the floor of the tunnel of conduction, giving the animal security, which facilitates its entry, stunning and subsequent exit.

The design of the equipment allows the animal to be held by a pneumatic side door that, while it's controlled by the operator, presses on it, immobilizing the animal.

The Mecanova box allows easy access to the stunning points with the stunning tongs. The exit of the animal, once the electrical discharge has been performed, is quick thanks to the fact that the same door that immobilizes it is raised, releasing it and letting it fall on the bleeding table.



Technical Data:

- Production of 100 pigs per hour of up to 400 kg animals
- Structurally manufactured with 60 x 40 x 2 tube and 5 mm thick sheet of AISI 304 stainless steel
- Anchoring to the ground by a 12 mm thick stainless steel plates with 12 threaded rods of Φ 14 mm
- Traction shaft by a solid 40 x 40 double levers, 12 mm thick. UCP208 stainless steel bearings with Timken brand plastic shell
- Immobilization movement and exit door controlled by a Metalwork Φ 125 double-effect pneumatic cylinder. Central valve with closed centers
- Steel sectional door made of 100 x 40 x 2 tube with Polyethylene 1000 sliding guide and 20 mm thick Teflon door with stainless steel protection plate to prevent damage to the animals. This door is driven by pneumatic cylinder Φ 63 stroke 900
- The equipment is designed and manufactured without edges that could harm the animal and finished in shotblasting by glass microspheres
- The equipment is controlled by a pneumatic panel or panel with IP66 protection. The valves are of the Metalwork brand, and it is equipped with an air pressure control unit, with a dryer and a tank for lubrication oil.
- Operating pressure 6 bar
- Immobilization movement and exit door controlled by a double-acting pneumatic cylinder, brand Metalwork Φ 150 with closed center valve









Demonstration Video:

https://youtu.be/HBTobnG4BL0 https://youtu.be/86OcxBGgS3c















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