



RESTRAINER FOR SHEEP WITH ADJUSTABLE BELT



Description:

Machine specially designed to fullfil the driving function and dosage of the ovine or caprine animals, lower or higher from the pens into the slaughterhouse.

This machine is quiet, and without flashes, avoiding any kind of shocks and, it can be built to suit each installation.

Technical Data:

- Restrainer assembly fully welded stainless.
- Support frame made of tubular stainless steel AISI-304.
- Step operation commanded by an operator through an electric pedal. (24V)
- Movement effected by two motoreductor of 1.1 kW.
- Double food acetal modular belt with wide conveyor belt 555 mm. All easy to clean.
- Upper guide adjustable of protection in height for different type animals.
- Adjustable width from 730-800 mm.
- Restrainer length L = 3500 mm
- Weight 800 Kg. (variable depending on the model)
- Valid for big and small animals.
- We have several models with different levels of automation both as adjustment as electrical stunning.

Available Models:

- Self - Adjustable

The machine comprises pneumatic push systems that allow varying both the spacing and the inclination of the belts. This equipment allows to adjust easily and fast to any kind of animal, from small ones like lambs, to older sheeps.

- R100

A simple model able to rise the production to 600 sheeps per hour. The separation can be adjusted manually.







Demonstration Video:

Video Sheep Restrainer Self - Adjustable: https://youtu.be/VMUMVWgKErk Video Lamb Restrainer: https://youtu.be/5zoaKclggvM

Optionals:

Blood collection system

Specially indicated for restrainers used in Halal or Kosher Ritual, with slaughter system inside the restrainer. The system comprises:

- a. Blood collection hoppers with perforated plates to collect solid remains
- b. Pneumatic blood pump for delivery to the blood tank.

Self – cleaning belts system

Set of interior and exterior water diffusers, with low consumption nozzles, alongside with Water Collection Hoppers. All made of Stainless Steel.









TECHNOLOGY FOR SLAUGHTERHOUSES, CUTTING ROOMS AND MEAT MANUFACTURES





















