

## **CASING CLEANING EQUIPMENT, BY PRODUCTS EQUIPMENT**

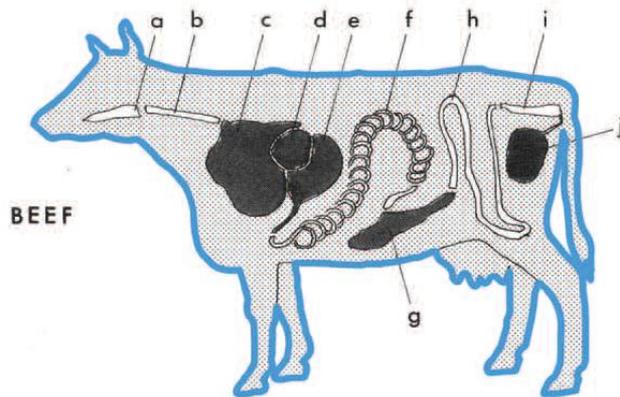
All Casing cleaning machinery referred to in the price list have mainframe components (castings) produced from AISI 304 grade Stainless Steel, any variation to this will be the higher grade AISI 316.

Driving gears are a mix of poly acetyl and carbon steel heat treated for corrosion and wear resistance, axle shafts are treated in the same manner. Guarding is provided for rollers, gears and other moving components and where guards are easily removable security switches are provided. The basic equipment price includes for direct on line starting low voltage control panels can be provided if required to suit individual applications.

SSD casing cleaning equipment is designed to process the small intestine of the animal stated this is also referred to as the Gut, runner or casing. References to manure are in fact to the waste food content of the gut present in the gut at the time of kill. Reference to fresh casings mean cleaning the casing "fresh" shortly after kill. Collected casings mean casings that are shipped from the slaughter house to a separate cleaning plant for cleaning some time later. In such instances the manure content must be removed with a manure stripping machine as listed on page one immediately after kill and before shipment occurs.



# SSD Natural Beef Casing Cleaning Machinery

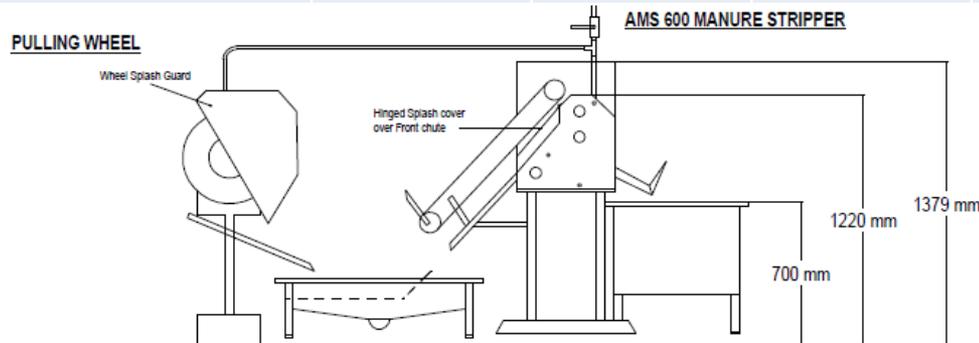


- a) Tongue
- b) Weasand 60 cm
- c) 1st Stomach
- d) 2nd Stomach
- e) 3rd Stomach - rennet bag
- f) Runner - 30 metres approx.
- g) Bung 2 metres (capend and Afterend)
- h) Middle 8 metres approx.
- i) Fatend 75cm
- j) Bladder

# HIGH DUTY MANURE STRIPPING MACHINES IN STAINLESS STEEL.

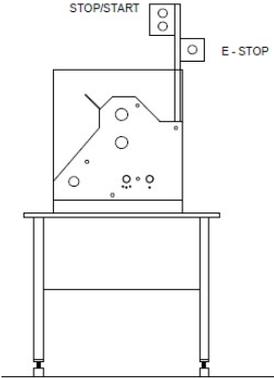
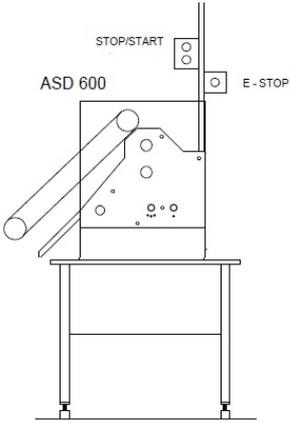
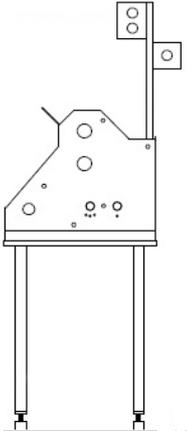
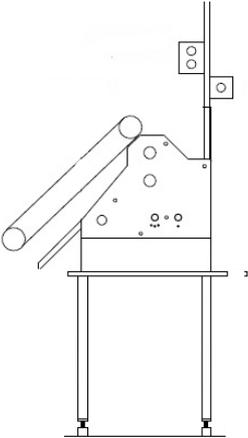
The SSD range of high duty manure stripping machines are intended for removing the manure (waste food) content from the small intestine of cattle shortly after kill. Capacities stated are based on the runners being fed approximately at the runner centre into the machine evenly and consistently.

Roller Size	Low Duty		Capacity P/H	
400mm	<u>Tongue Feed</u>	<u>Side Feed</u>	60	
600mm	<u>Tongue Feed</u>	<u>Side Feed</u>	80	
Roller Size	High Duty			Capacity P/H
600mm	<u>Tongue Feed</u>	<u>Side Feed</u>	<u>Automatic Feed</u>	100
800mm	<u>Tongue Feed</u>	<u>Side Feed</u>	<u>Automatic Feed</u>	120
1000mm	<u>Tongue Feed</u>	<u>Side Feed</u>	<u>Automatic Feed</u>	180
1200mm	<u>Tongue Feed</u>	<u>Side Feed</u>	<u>Automatic Feed</u>	240



# Single Beef De fatting Machine on Stands or Tank

Roller Size		
TF	HD TF	Auto
	400mm	
	600mm	
	800mm	
	1000mm	



# LOW CAPACITY BEEF GUT CLEANING LINES

The SSD3/600 B Gut cleaning system comprises one Tongue feed Stripper Crusher machine, a mucosa stripping machine, Stainless Steel soak / turning tank and de-sliming casing tank.

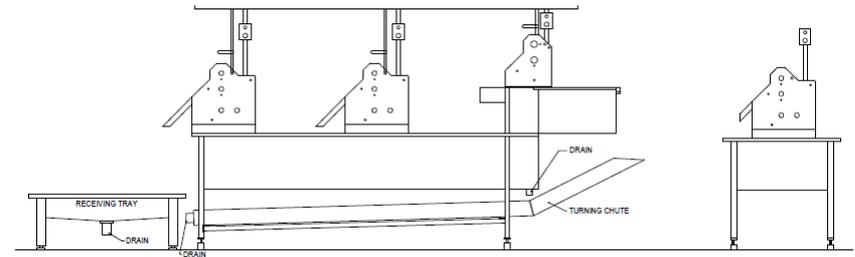
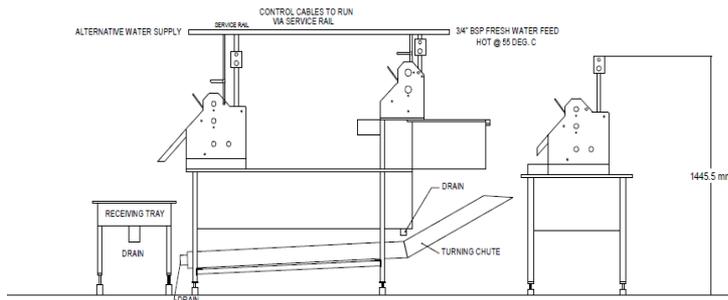
This system is ideally suited for the small processor typically cleaning 120 Beef casings per day. Suitable for use either in the slaughter house or at a factory some distance from the slaughter house. In either event the runners must be manure stripped at the time of kill either with the Stripper / Defatting machine which is supplied with the system, or a manure stripping machine.

The necessary further strip/crush operations are again then carried out on the stripper crusher machine with the casings being allowed to soak in water between stages, (further detail on request).

The SSD3/400 B Gut cleaning system comprises of three machines in the line.

The SSD4/400 B Gut cleaning system comprises of four machines in the line.

Line Type.	Roller Length mm	Line Capacity Per hour.
SSD3/400 B	400	30
SSD4/400 B	400	40
SSD3/600B	600	50
SSD4/600B	600	60



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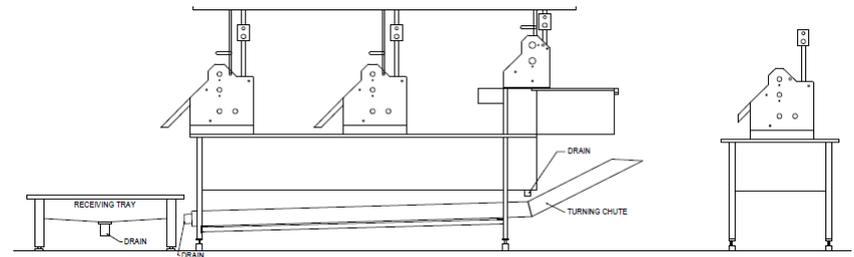
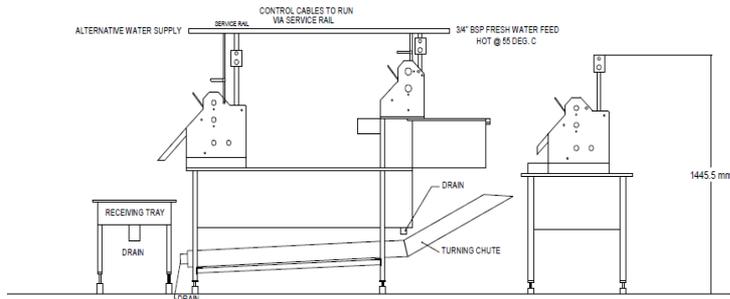
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Line Type.	Roller Length mm	Line Capacity Per hour.
SSD3/400 B	400	30
SSD4/400 B	400	40
SSD3/600B	600	50
SSD4/600B	600	60



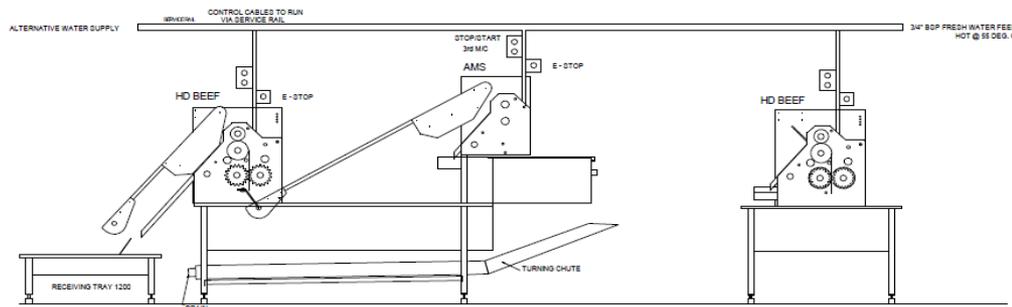
# HIGH DUTY FRESH BEEF GUT CLEANING SYSTEMS IN STAINLESS STEEL BSB 600

The SSD/3B range of Beef Gut cleaning systems comprising of two Automatic Feed Stripper De-fatting machines, one Tongue fed Stripper de-sliming. Stainless Steel support soak/tank along with turning tank/chute with receiving tray and finished casing tank.

Processing the casings shortly after kill, fresh, the SSD/3B line will produce a quality natural sausage casing from the Beef small intestine. Capacities stated are based on the runners being fed onto the conveyors from their middle, approximate centre point of the small intestine, so that about 15 metres are even on both sides of the conveyor.

Quality and yield of product is dependent on the raw material being processed as soon as possible after kill and before the material had cooled.

Line Type.	Roller Length mm	Line Capacity Per hour.
SSD3/600B	600	80
SSD3/800B	800	100
SSD3/1000B	1000	120



# HIGH DUTY FRESH BEEF GUT CLEANING SYSTEMS

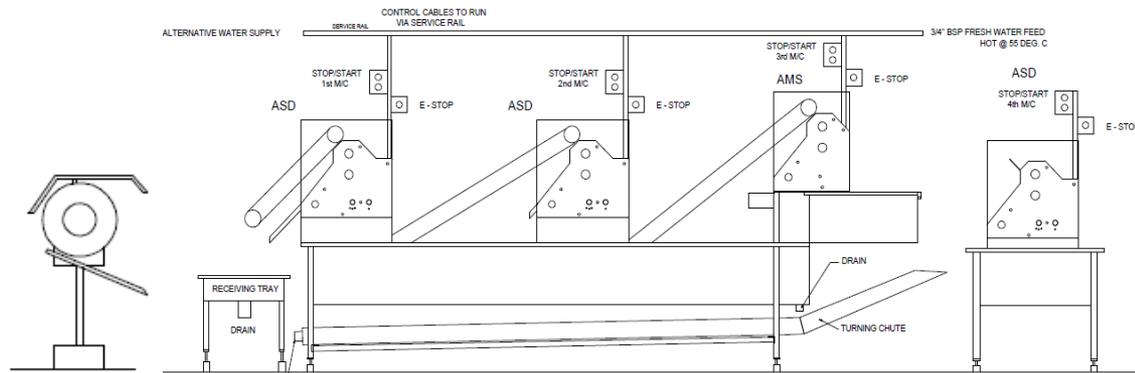
## IN STAINLESS STEEL

The SSD/4B range of Beef Gut cleaning systems comprising of three Automatic Feed Stripper De-fatting machines, one Tongue fed Stripper de-sliming. Stainless Steel support soak/tank along with turning tank/chute with receiving tray and finished casing tank.

Processing the casings shortly after kill, fresh, the SSD/4B line will produce a quality natural casing from the Beef small intestine. Capacities stated are based on the runners being fed onto the conveyors from their middle, approximate centre point of the small intestine, so that about 15 metres are even on both sides of the conveyor.

Quality and yield of product is dependent on the raw material being processed as soon as possible after kill and before the material had cooled.

Line Type.	Roller Length mm	Line Capacity Per hour.
SSD4/600B	600	80
SSD4/800B	800	100
SSD4/1000B	1000	120





# MISCELLANEOUS EQUIPMENT

**Hot Water Recycling Units for use with SSD casing cleaning lines and steam reheat.**

400mm line

600mm line

800mm line

1000mm line

1200mm line

1500mm line

24V Control Panel	Central Greasing System
2 machine	2 Machine
3 Machine	3 Machine
4 Machine	4 Machine
5 Machine	5 Machine
Casing Pulling Wheel. 350 <sup>Ø</sup>	Green curved Casing knife
Casing Pulling Wheel. 450 <sup>Ø</sup>	Casing Hand Knife ) L/H or R/H
Casing Pulling Wheel 550 <sup>Ø</sup>	Casing Hand Knife ) Plain
600mm De Blooding Machine	Gut Wrap Up Removal Knife
800mm De Blooding Machine	JT1 Blade for Knife
Casing Spooling Machine	Plastic Insert for Knife
Casing salting and bundling machine.	Slitter Blades
Selecting Table	Salting/Netting Table
Salting and netting machine	Selecting Valve