

SYNCOM HS REHANGER SLAUGHTERING-EVISCERATION

LIVE BIRD HANDLING | SLAUGHTERING | EVISCERATION | CHILLING | CUT UP | DEBONING | WGL | **REHANGING**



The Meyn Syncom rehanger slaughtering-evisceration assures a smooth transfer of the products from the slaughtering line to the evisceration line. Both line speeds and positions are accurately synchronized for optimum performance.

To meet the ever increasing requirements for higher line speeds, Meyn introduce a new high speed version to the Syncom rehangers family. With 16 units on the clamp wheel and a wider slaughtering shaft cutting wheel, the Syncom HS rehanger slaughtering to evisceration allows a smooth transfer process with top performance and the lowest possible maintenance cost while running speeds up to 12,000 bph. This version is constructed with the highest safety and hygienic standards and additional functionalities that make the synchronization of the lines even easier to adjust. Moreover, with the HS Syncom rehanger, the adjustments of the cutting unit can be done during production for optimum yield and cut quality and to easily change between end product specifications regarding hock length.

Operation

The products, suspended by the feet in the slaughter shackle, enter the rehanger and are individually positioned in the first shaft cutting wheel where the feet or hocks are precisely and consistently cut at the desired length maximizing carcass yield. Simultaneously the products are positioned on the clamping wheel of the second shaft to be presented with the correct orientation to the evisceration shaft where the legs are smoothly pushed out of the clamping wheel directly onto the evisceration shackles at the same time that the breast is being pushed down until the hocks are correctly positioned in the evisceration shackle by a cam driven unit mounted in the evisceration shaft. The feet or paws hung in the slaughtering shackle and the products hung in the evisceration shackle will continue to the upstream processing operations. In case the lines are not synchronized or if there is a sudden stop in the evisceration line, the carcasses are dropped before the rehangng point onto a collection bin.

Product highlights



The highest rehangng performance available

Virtually maintenance free

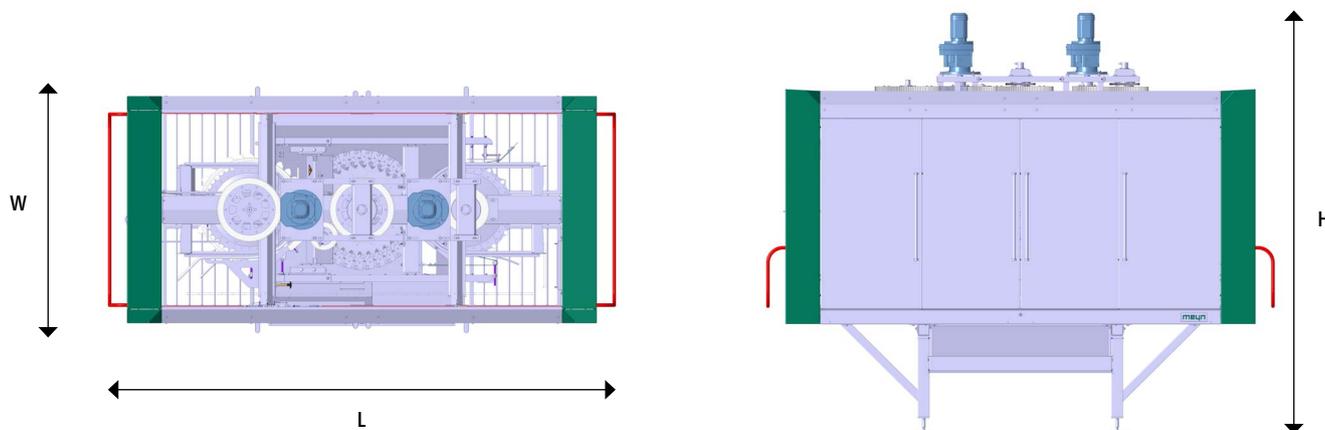
Suitable for a wide weight range at all speeds

High speed version available for up to 12,000 bph

Precise and consistent feet/hock cutting for optimum yield



Syncom HS rehanger slaughtering-evisceration



Model	High speed slaughtering-evisceration	
Capacity	BPH	12,000
Live weight	kg	0.5-5.5
Shackle pitch	inch	6" to 6"
Length (L)	mm	4,414
Width (W)	mm	2,154
Height (H)	mm	3,681
Weight	kg	2,400
Compressed air connection		QS-F-G1/8-8
Compressed air consumption	m ³ /h	incidental
Water connection	BSP	3/8
Water consumption	m ³ /h	0.37
Electric power installed	kW	1

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