

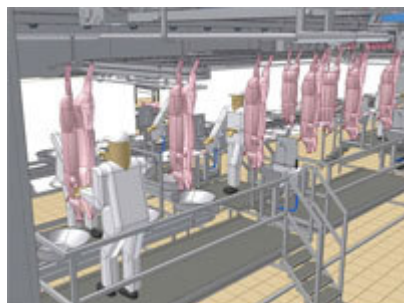
Slaughtering

Automation

Cutting

Processing

Service

**White and red offal handling**

SFK's white and red offal handling system is designed in a way that both guts and plucks can be removed in an ergonomically correct way. Guts are dropped into an underlying tray, plucks are hung onto a conveyor in special suspension hooks and both products are transported synchronously along the slaughterline to veterinary inspection.

Application

SFK supplies systems both for automatic and manual removal:

Automatic removal - please see [Evisceration unit](#).

Manual removal designed according to e.g. the space available - Please see [Loosening device](#).

Advantages

- Sturdy design
- Easy access for cleaning



Plucks conveyor



Viscera conveyor

Hygiene

The products meet the HACCP regulations.

Gut trays and plucks hooks are made from stainless steel in a cleaning-friendly design. Gut trays and hooks are sterilized continuously during operation.

All sections are closed.

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