

Safe Seal 500

Automated Beef Bung Bagging Machine



DESCRIPTION

A world first improvement in hygienic beef processing

The challenge facing every beef processor is to achieve a consistently high standard of food safety by minimising the risk of faecal contamination on carcasses.

SFK's SafeSeal System 500 ensures that the bunging operation produces a consistently high standard of cleanliness for every carcass.

WORKING PROCESS

The grasping and tensioning of the carcass anus is automated, leaving the operator to simply clear the rectum manually. The bung is then sealed automatically in a specially designed plastic bag with a tight rubber ring giving a positive seal every time.

ADVANTAGES

The effectiveness of the SafeSeal 500 has been proven in meat processing plants throughout Australia, Europe, USA, New Zealand, South America, Africa and Asia.

MACHINE ADVANTAGES

The SafeSeal System 500 provides the following benefits:

- The bung is fully sealed before any knife work commences
- The sealing is much more secure and consistent than in the manual operation
- It is easier to achieve the 'zero faecal tolerance' requirement
- The system works for all sizes of beef carcasses
- The risk of operator knife injury is greatly reduced
- The bunging operation is easier and faster
- Capable of processing up to 150 carcasses per hour
- AQIS approved
- Robust, compact, stainless steel construction
- Designed and manufactured in Australia

The Safe-Seal System 500 is manufactured under licence from Meat and Livestock Australia.

