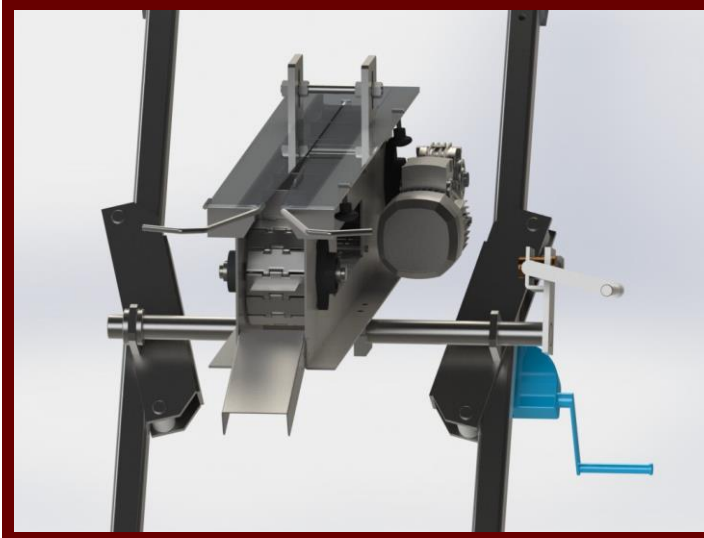


# Product sheet – Head and trachea remover



Head and trachea remover

This equipment is a unit that can be mounted on the upper track of the plucking machine. Its purpose is to remove the head of the poultry along with its trachea, thus making the poultry body ready for manual or mechanical evisceration. The process is carried out by the effect resulting from the relative traveling speed difference between the plastic-belt, rotating food industry forwarding track and the hooks of the upper track. The rotation of the track drive, and therefore the travel speed of the track, can be adjusted continuously during operation with the electric frequency control, which is shipped as an accessory. The height and additional settings resulting from the varying poultry size can also be adjusted during operation. As a result, processing with the machine can be conducted continuously and automatically, irrespective of the performance of the upper track.

| Length | Width | Height | Weight  |
|--------|-------|--------|---------|
| mm     | mm    | mm     | cca. kg |
| 1,970  | 750   | 2 100  | 160     |

## Technological capacity (recommended)

from 1,000 pcs / hour

## Used materials

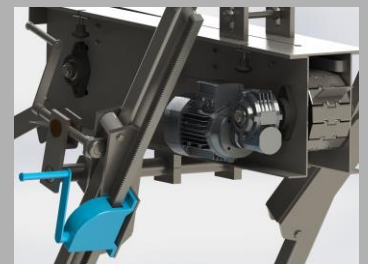
Compliance with the food industry and hygienic regulations was an important factor during design. Accordingly, mainly stainless steel (AISI 304) and Solidur (HDPE) materials were used.

## Design - Settings

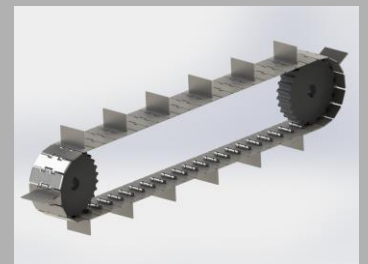
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Head lead



Lifting / setting equipment



Chain



**SAMPO**  
FOOD PROCESSING TECHNOLOGY