

# Product Sheet – Gizzard Harvester



Gizzard Harvester



## Operation of the equipment

The heart and liver are removed from the entrails and the gizzard and intestines are then placed in the machine. Once in the machine the intestines are forced downwards by two rotating shafts, the gizzard remains on top of the shafts and is subsequently cut loose from the intestines. The gizzard is cut open, opened out and finally cleaned by water sprayers and two rotating cleaning wheels. The final process is the removal of the horny layer of the gizzard by four peeler shafts.

By means of the ejection wheel the gizzard is transported to the inspection table, where it can easily be inspected by one person.

## Technical parameters

Length: 1950 mm  
Width: 540 mm  
Height: 960/1100 mm  
Nett weight: 320 kg  
Gross weight: 405 kg  
Electricity: 3 kW 3 phases (400 V)  
Water consumption: 2 m<sup>3</sup>/h  
Water connection: 1" (external thread)  
Normal cold water

## Parts of the machine

Transporting/stopping rolls, that separates gizzard and intestines.  
Circular blade, driven by electrical motor – needs no maintenance  
Water spraying pipe, that cleans the gizzard, and the conveyor screw  
Offal transporting trough  
Peeler shafts (2 pcs)  
Pinch-off rolls (z=26)

## Used materials

Compliance with the food industrial and hygienic regulations are important for us, therefore we use only stainless steel, aluminium, and food industrial plastic by producing our machines.

## Type

SCD-4000

## Capacity

4 000 gizzard / hour



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