

SLAUGHTERHOUSE SYSTEMS & EQUIPMENT

MEAT DEBONING
CONVEYOR & TABLES
CUTTING TOOLS



**HALAL
KOSHER** Slaughter

3H EAC CE

About Us

CEMSAN is a rooted company having many years undergone with great experiences and efficiency. We have been designing and supplying modern Integrated Meat facilities more than 550 in Turkey and more than 50 all over the world assembled and commissioned by our experts since 1987.

Our customers from all over the world are satisfied and rely on professional knowledge, capacity for developing the innovations, production quality and excellent after-sales services of CEMSAN.

Whatever it's size is, CEMSAN provides a product line for the butchers and slaughterhouses. In addition to the industrial security, CEMSAN systems are also in compliance with the hygiene and protection of the animals and comprehensive quality standards for the business ergonomic.

CEMSAN means high quality production, innovation, a robust planning in the implementation programs. Individual preferences and customer needs are our first priority. Customers from all over the world are satisfied with this full service approach.

SOCIAL NETWORKS

 /cemsan
 /cemsan20
 /cemsan.net
 /company/cemsan20

 THINK PROFESSIONALLY.

WE PROVIDE
ALL SIZES OF COMPLETE
SLAUGHTERING LINES

SLAUGHTERHOUSE
EQUIPMENT

MEAT DEBONING
CONVEYOR & TABLES

TRACEABILITY SYSTEMS

HYGIENE &
DRAINAGE SYSTEMS

MOBILE
SLAUGHTERING
SOLUTIONS 

PRE-COOLING
COLD ROOM & CORRIDOR LINES



TAIL OPENING
Tail part of the cattle is opened. Anus and esophagus of the cattle is clipped in order to avoid the release of excrement.



FOOT and HORN CUTTING
The feet and horns are cut using a pair of hydraulic scissors at the end of the bleeding line and before the processing, the processing line starts at the stage platform with a transfer between the rails.



TRANSFERRING STATION
Hydraulic transfer equipment is located in this section. The cattle is transferred from the bleeding line to the processing line.



DEHIDING
In this section, integrated dehiding machine, movable drum and movable platforms on both sides are used together. The butchers on the platform take their positions and prevent the meat from breaking during the dehiding operation.



HEAD CLEANING CABIN
In this cabin skinned head is cleaned before transfer to veterinary control point and to the offal room.



BRISKET OPENING
In this unit, a brisket opening saw is used and the chest part of the carcass is opened to ensure the internal organs removed easily along the line.



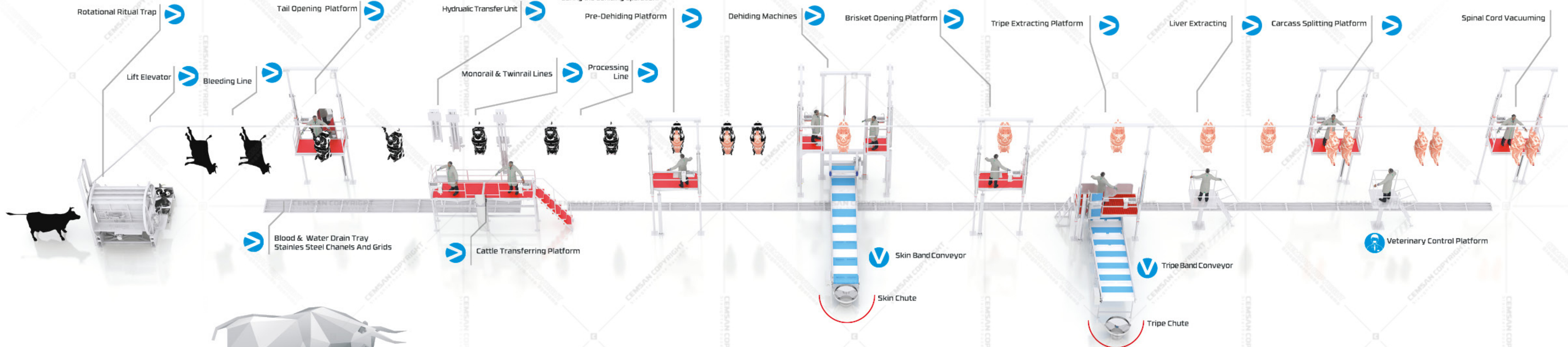
TRIPLE EXTRACTING
The tripe and intestine are extracted from the chest and dropped on the automatic tripe band conveyor; passes through the veterinary control point and carried automatically without human interference to the offal room.



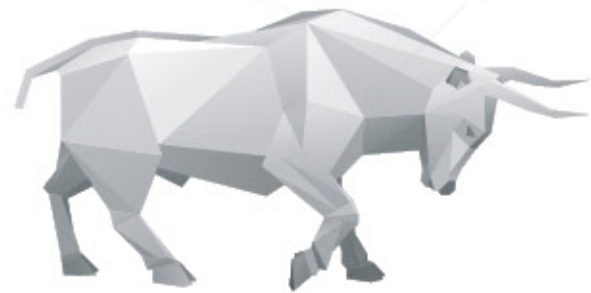
CARCASS SPLITTING
In this unit, the butcher is elevated to the level of the carcass with the help of a pneumatic movable platform and splits the carcass by a splitting saw.



SPINAL CORD VACUUMING
In this unit, the spinal cord and nerves of the animal are removed with a spinal cord vacuum machine. In this way, bacteria formation is prevented and the usage life of the quality meat is extended.



CATTLE SLAUGHTERHOUSE SYSTEMS



PRE-DEHIDING
The platform before the dehiding. The skin of the animal is opened from the chest part and the skin is prepared completely for dehiding.



SKIN TRANSFERRING CONVEYOR
Transfers the skin to the skin section through a conveyor line without manual interference and without damaging the skin.



OFFAL CHUTE
Head, foot and offals are transferred to the offal rooms in the lower level by chutes.



TRIPLE TRANSFERRING CONVEYOR
The tripe is transferred to the offal room without manual interference with the help of an automatic band conveyor.



LIVER EXTRACTING
The liver and internal organs of the animal are extracted and hanged to the liver conveyor. The parts are transferred to the internal organ room without manual interference.

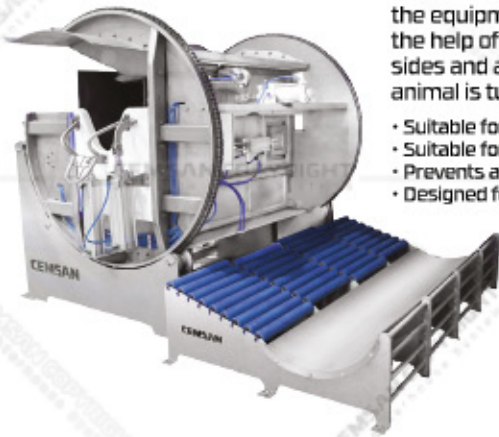


VETERINARY CONTROL
The carcass, liver, head and tripe of the same animal meet at the same point and controlled by the veterinary. The animal diagnosed to be suspicious is strayed from the line and directed to the suspicious cold room.

ROTATIONAL RITUAL TRAP

It is fully automatic and appropriate for halal kosher slaughtering. The animal is taken in the equipment from the back door and with the help of pistons, the animal is fixed on both sides and at the top. After the fixation, the animal is turned 180° or 90° and slaughtered.

- Suitable for cattle slaughtering.
- Suitable for halal and kosher slaughtering.
- Prevents animal's flutter by compressing.
- Designed for reducing animal and butcher accidents.



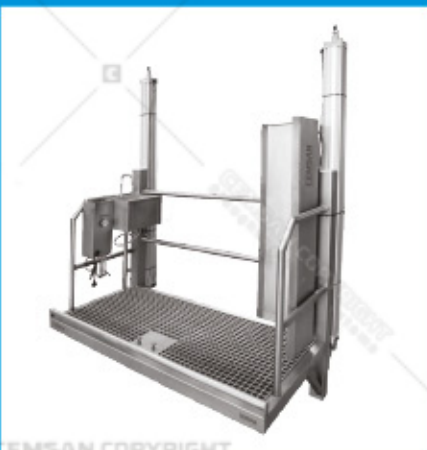
RITUAL BOX

External Dimensions 2600 x 1100 x -
-3010mm (L x W x H)
Material Galvanized (St-37)
Cylinder Type Pneumatic
Cylinder Quantity 3 Pieces
Operating Pressure 6 Bar



PNEUMATIC BUTCHER WORKING PLATFORMS

These platforms are designed for butchers and provide easy movement efficient and comfortable working space includes basin, knife sterilization unit, apron washing cabin and saw disinfection cabin.



DEHIDER MECHANICAL

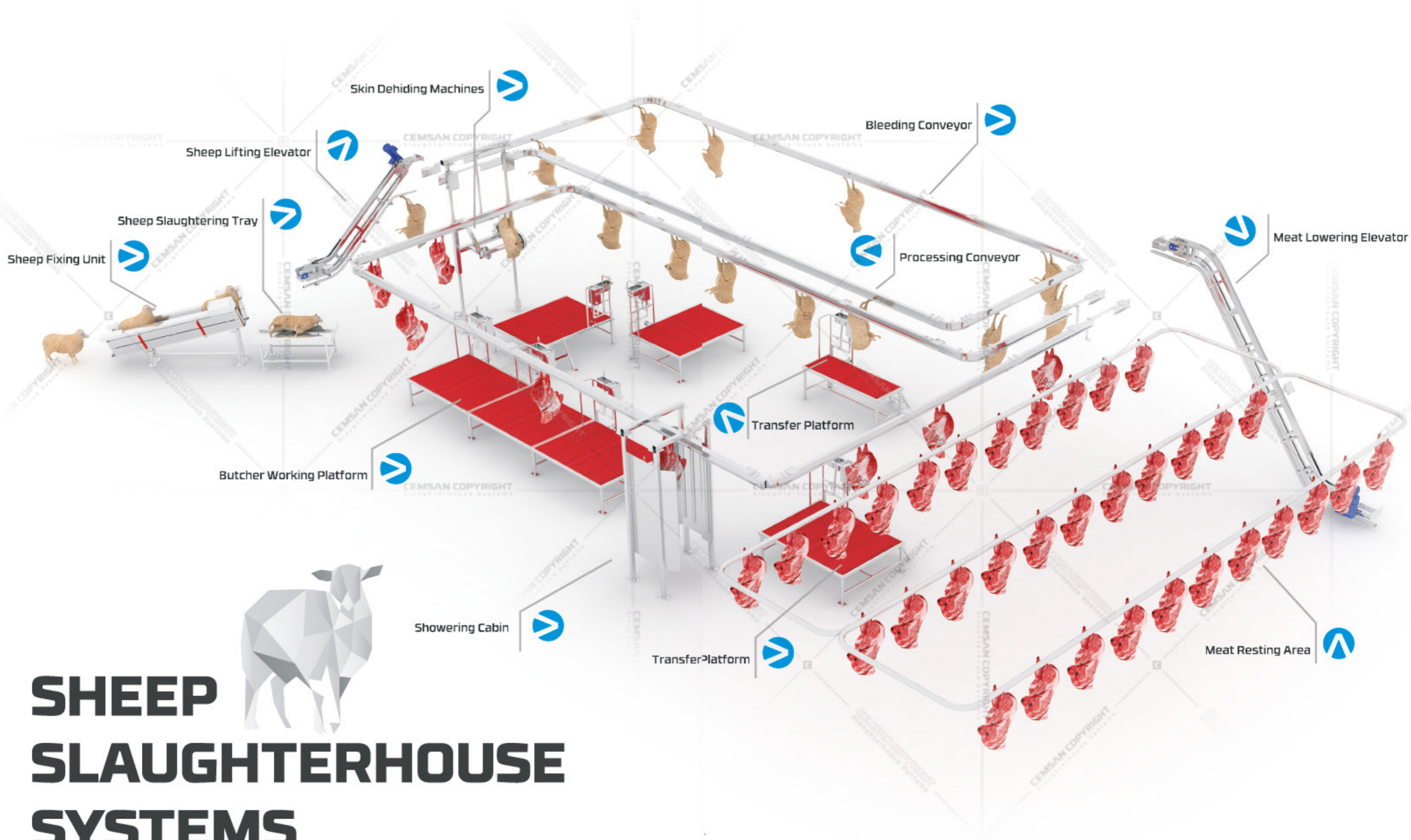
Skinning drum and movable platforms on both sides are used together. That helps butchers to skin quick easy and safely from top to down.



HIGH CAPACITY DEHIDER

The machine is used in skin peeler to reach the carcass of slaughtered animals. The circular movement of the drum and the linear movement of the piston is provided with a hydraulic unit. Skin discharged from the drum is directly transferred into the shot if the building construction is appropriate.





SHEEP SLAUGHTERHOUSE SYSTEMS



PROCESSING CONVEYOR

Sheep's skin, internal organs and offal are removed on the automatic conveyor. Carcasses are prepared for resting and loading. Carcasses are hung to the multiple hooked special sheep trolley at the end of the processing line and transferred to the cold rooms and loading point.



SHEEP LIFTING ELEVATOR

Slaughtered sheep is transferred to the bleeding conveyor by sheep lifting elevator.



BLEEDING CONVEYOR

Slaughtered sheeps bleed and move towards processing section on this automatic conveyor. The head and foot are removed in this section and prepared for transferring to the processing section.



MEET LOWERING ELEVATOR

This elevator is used for lowering carcasses from high line.

SHEEP FIXING MACHINE



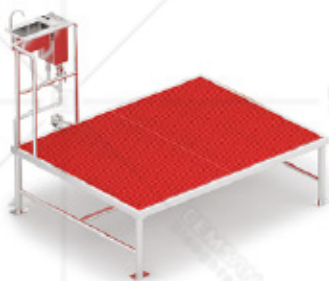
It is made of stainless steel, with adjustable width, it can be used for every kind of sheep. After placing the sheep in the platform, it is elevated to the highest level with the movable conveyor. Following the slaughter by the butcher, the sheep is transferred to the bleeding pan.

SHEEP DEHIDER



The sheep dehiding machine operates in a manner touching the meat and skin at the minimum level and reduces the damage. It is ideal for the sheep and goat. The sheep dehiding machine consist of parts movable from the top to the bottom. With the help of a chain fixed to the skin, the drum is wrapped downwards and the skin is separated from the carcass in a short time.

PLATFORMS



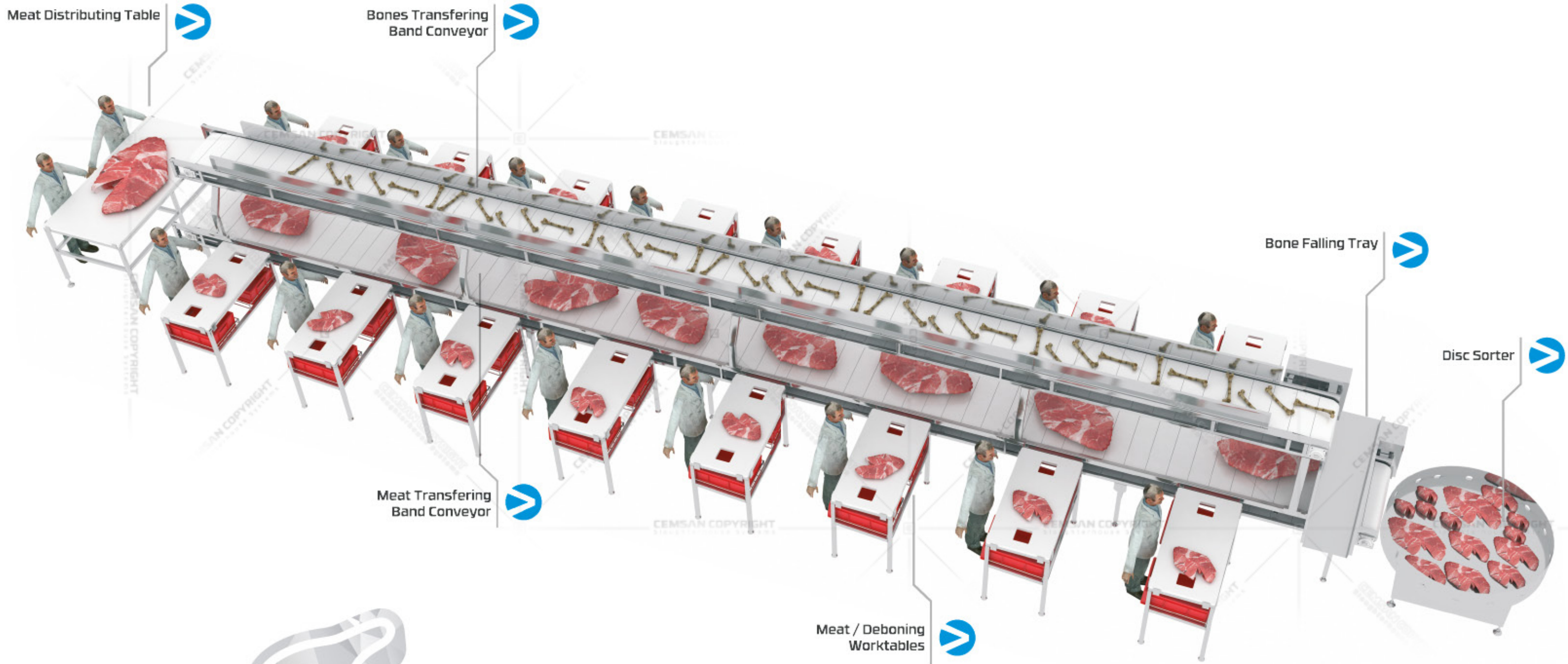
These fixed platforms are designed for butchers to provide comfortable and efficient working environment. All platforms have basins and knife sterilization units on it.

HOOKS

Material : Stainless steel AISI 304
Lenght : 650mm
Weight : 2,6 kg
Accessories : Chain Galvanize steel



Material : Stainless steel AISI 304
Weight : 7,5 kg
Equipments : 1 pcs pulley 6 pcs steel hook



MEAT DEBONING CONVEYOR & TABLES



DEBONING LINE

The conveyors, preferred for cost efficiency, fast and ergonomic transportation are combined with the work benches and help further processing of the red meat, white meat and other sectors. With the help of L, S and Z angled conveyors, the meat or product of any weight is placed at the desired distance. As the lines are made of stainless material in the food sector, these are suitable for health and easy to clean.

The conveyor bands to be used for deboning the meat may be selected basing on the atmosphere. With the help of inverter and variator at the processing lines, the speed is adjusted as needed. Thanks to its functionality and strong resistance, it can be used for the transportation of very heavy products.

As the band is possible to remove and assemble, it is possible to replace the damaged parts and repair the band, therefore it saves time to an important extent.



The polyethylene upper layers in compliance with the Special Turkish Food Codex and specially designed for each personnel provides comfortable working platforms. The production can start with 4 people and may be increased.

There are special boxes to put aside the offal parts and their positions can be adjusted. Besides, there are stainless steel side barriers to eliminate the possibility of the materials from falling down. Different types of carrier carts can be used depending on preferences.



DOUBLE SIDED TABLES

Meat and the bones are separated from each other on these tables. Made of polyethylene material and AISI 304 quality stainless steel. Tables are designed for easy and quick cleaning.

Different size of holes, can be located on the tables depending on the place of the plastic cases where meat is stored under the table. Height of the table is adjustable.



- Height and dimensions are adjustable.
- Number of butchers determines the capacity
- Provide quick and easy working ability. Because of the ergonomic design.



Polyethylene modular band suitable for foods and could be easily clean by removing them easily. Adjustable foot profiles.



MEAT PROCESSING TABLES

Polyethylene material suitable for foods and could be easily clean by removing them easily. Adjustable foot profiles.

Made of polyethylene material and AISI 304 quality stainless steel. Tables are designed for easy and quick cleaning.

Different size of holes, can be located on the tables depending on the place of the plastic cases where meat is stored under the table.



MEAT
PROCESSING TABLES

ADJUSTABLE
HEIGHT

PROVIDE QUICK
EASY WORKING

ERGONOMIC DESIGN

NUMBER OF BUTCHERS
DETERMINES THE CAPACITY

STAINLESS STEEL
AISI 304

EASY CLEANING

STAINLESS STEEL TABLES

Stainless steel modular band suitable for packaging and could be easily clean by removing them easily. Adjustable foot profiles.



CATTLE SHEEP & goat SLAUGHTERING

**SLAUGHTERHOUSE
EQUIPMENT**

**MEAT DEBONING
CONVEYOR & TABLES**

TRACEABILITY SYSTEMS

**HYGIENE &
DRAINAGE SYSTEMS**

**MOBILE
SLAUGHTERING
SOLUTIONS**



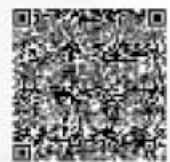
**PRE-COOLING
COLD ROOM & CORRIDOR LINES**

CEMSAN
Slaughterhouse Systems

Saray Mah. Keresteciler San. Sit. 4.Cad.No:49
Kahramankazan-Ankara/TURKEY

Factory +90 312 801 02 22
Sales Office: +90 312 815 13 28

www.cemsan.net
info@cemsan.net



**SOCIAL
NETWORKS**

 /Cemsan

 /Cemsanas

 /Cemsan.net

 /Company/Cemsanas