

HANDLING EQUIPMENT FOR CARCASSES

Handling equipment for carcasses refers to machinery and equipment that are used to move, lift, transport, and process animal carcasses in meat processing facilities. These machines are designed to help streamline the processing of animal carcasses, reduce labor costs, and improve the safety and efficiency of the meat processing process.

Machines involved

1. Conveyor systems

Used to transport animal carcasses and meat products between different processing stations.

2. Carcass hoists

Used to lift and suspend animal carcasses, allowing for easy processing and handling.

3. De-boning machines

Used to remove bones from animal carcasses, making it easier to process the meat.

4. Trimming machines

Used to remove excess fat, skin, and other unwanted parts from animal carcasses.

5. Inspection systems

Used to detect and remove any contaminated or diseased animal carcasses from the processing line.

Types of meats processed

1. Beef

Cattle are processed to produce various cuts of beef, including steaks, roasts, ground beef, and beef jerky.



2. Pork

Pigs are processed to produce pork chops, ham, bacon, sausage, and other pork products.



3. Lamb

Sheep are processed to produce lamb chops, lamb shanks, and other lamb products.

4. Poultry

Chickens, turkeys, ducks, and other types of poultry are processed for carcasses to produce various cuts of meat

