

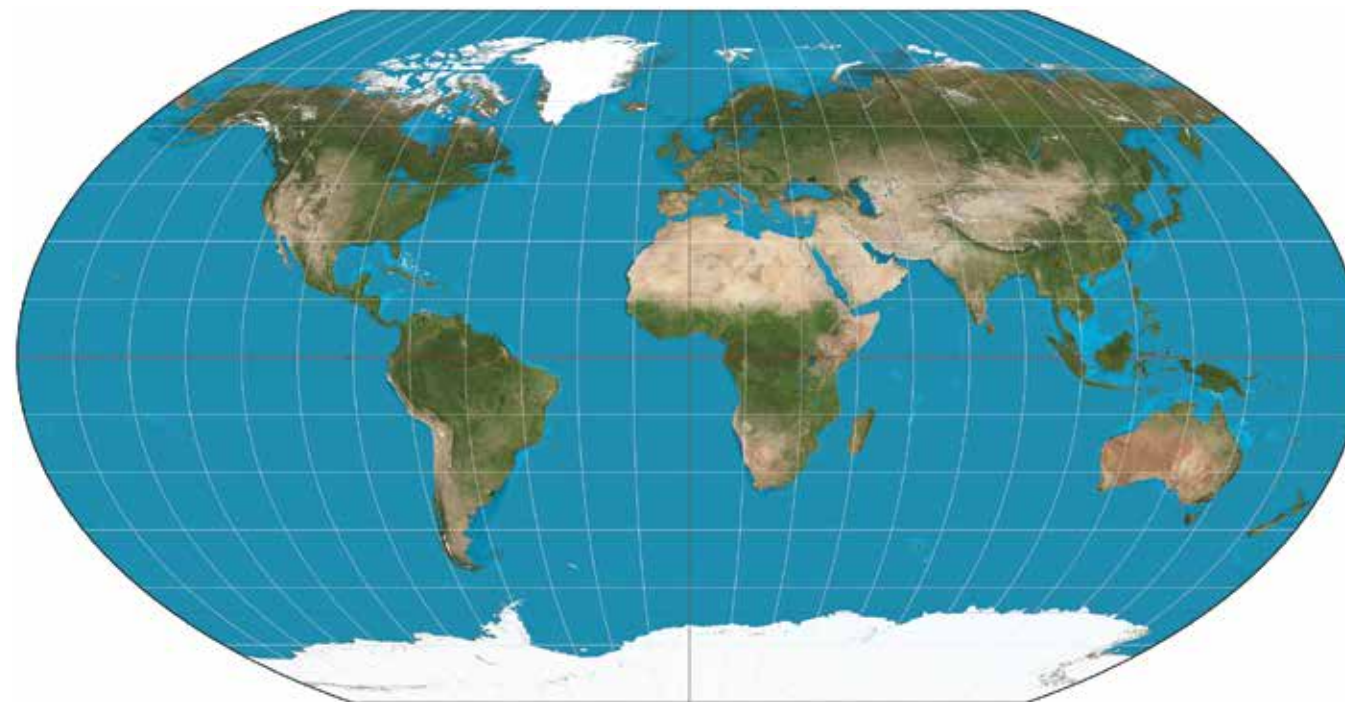
DESIGN APPROACH AND PROJECT PROGRAM

- Understanding the client requirements.
- Realizing the production capacity of small and big animal.
- Documenting the facility and plot such as total area, location and Qibla direction.
- Realizing the standards and norms that the customer is adhering to.
- Understanding the budget restrictions and allocation.
- Discussion with the Architectural consultant and the client making them fully aware of the space requirements, especially in the context of the by-products of the slaughtering and dressing process as well as the requirements of the MEP and structural restrains to conceive and finalize the design criteria.
- Designing of the rail system, conveyor and equipment for big and small animal production lines.
- Design of the cold store and capacity required by the client.
- Preparation of B/Q for the approved design.
- Preparation of Utilities schedule and points for Electric, Water and Pneumatic requirement for the processing equipment.
- Design of drainage system within the processing hall.
- Understanding the load requirement to the main steel structure which will hold the sub structure for rail hanging system.
- Coordinate with the main contractor/consultant to prepare the final drawing for Abattoir equipment, rail/conveyor system and its relevant subsustaining structure.
- Meet with consultant and client at various stages of the design process and attend progress meetings during erection and building stage.
- Upon completion, conduct a Dry and Wet commissioning of all equipment in the presence of the client and consultant.
- Conduct training sessions over a period of the first few months ensuring the operators are fully acquainted with the use, maintenance and cleaning of the various equipment.
- In parallel – conduct training sessions for the Technical team ensuring their ability to rectify minor repairs and troubleshooting as well as replacement of consumables.



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LEO INTERNATIONAL L.L.C
SPECIALIZED ENGINEERING DIVISION (S.E.D)

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A well-established organization based in Dubai-U.A.E since 1989, by the founder Mr. GEBRAN ROUMIE B.Arch/ASCS/CMR. With our well recognized international partners in Germany and Europe we are involved in the Design, Construction, Commissioning and Operation of Modern Halal Abattoirs (Slaughterhouses). We have set the standards for Halal slaughtering and have guided major institutions in this domain. In order to facilitate ease of operation, maintenance and serviceability upon handover to owners – all developments shall have a high level of maintainability and a long term cost optimizing attributes. A sound and solid history and reference of completed projects, within the UAE, Oman, Qatar, Saudi Arabia, Uganda and Egypt emphasis our ability to undertake and deliver Modern, and Efficient Abattoirs worldwide.

CONTACT US

Dubai, U.A.E
Tel: +971 4 347 9696
Fax: +971 4 347 3848
E-mail: leobest@emirates.net.ae

Abu Dhabi, U.A.E
Tel: +971 2 672 5078
Fax: +971 2 672 5079
E-mail: leobest1@emirates.net.ae

Doha, Qatar
Tel: +974 44277060
Fax: +974 44277060
E-mail: nasar.k@leobest.com



UAE



Oman



Qatar



Saudi Arabia



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ليوانترناشيونال ش.ذ.م.م.
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PROVIDING HALAL SLAUGHTERING
SOLUTION THROUGH KNOWLEDGE,
INNOVATION AND EXPERIENCE

COMPLETE RANGE OF SLAUGHTERING
AND PROCESSING EQUIPMENT FROM
LAIRAGE TO DISPATCH



DESIGN

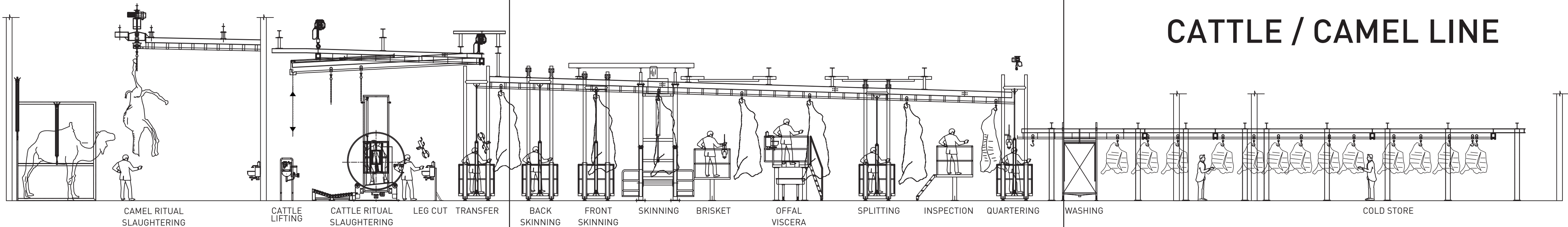
MANUFACTURING

INSTALLATION

COMMISSIONING

TRAINING

MAINTENANCE / SERVICE



CATTLE / CAMEL LINE

ENTERING ANIMAL TO SLAUGHTERING HALL

All animal data information such as type and weight will be entered into centralized data monitoring system. The entrance will be protected by high velocity air curtain or heavy duty plastic strips to avoid ingress of outside air during animal entrance.

HALAL RITUAL SLAUGHTERING

Upon entering of the Cattle or Camel into the enclosure the box would restrain the animal-and the Cattle box turns 90° positioning the neck towards Qubla (Makkah), While the Camel box restrain the animal in standing position, then the Butcher will conclude the slaughtering process as per Islamic Law (Sharia).

BLEEDING

Allowing 2-3 minutes prior to proceeding to the processing of the carcass into the bleeding rail for vertical bleeding.

LEG AND HORN CUTTING.

The front leg and the horn are cut using a hydraulic operated special cutter (FREUND - German Technology) while the carcass is hanging on the bleeding rail prior to transferring it to the processing rail.

TRANSFER FROM BLEEDING TO PROCESSING RAIL

The carcass is transferred from the bleeding rail to the processing rail using a specially designed transferring system. Utilising, cutting the hind leg with a hydraulic operated cutting tool (FREUND - German Technology).

PRE-SKINNING

The front and back end skin are prepared by using a sharp knife for the complete dehiding of the carcass at the next station.

MECHANICAL DEHIDING

The skin is removed using a specially designed stainless steel skinning machine with two pneumatic lifting platform either side to ensure a proper and fast dehiding of the carcass with no damage to the hide.

BRISKET OPENING

The brisket is opened using an electric operated reciprocating saw (FREUND - German Technology).

EVISERATION

The process of emptying the internal organs of the Cattle/Camel including stomach, red and white organs with the help of a pneumatic operated abdominal spreader. The removed by-products are collected to an under tray which will dispatch them by a pneumatic or manual conveying system to the stomach preparation room for further process.

SPLITTING

Is the process of cutting the carcass vertically into two half using an electric operated hand held band saw machine (FREUND - German Technology) with the support of a pneumatic movable platform.

VETERINARY INSPECTION

At this station the veterinary doctor will inspect the carcass with the support of an uplifted platform.

QUARTERING

The halved carcasses are cut into two pieces at this station with the support of an electric hoist, pneumatic movable platform and an electric operated reciprocating saw (FREUND - German Technology).

DISPATCHING / COLD STORE

The quartered and/or halved carcasses will be stored at a temperature of +2 to +4 till dispatch.

