HIGH QUALITY
SLAUGHTERHOUSES

HATZIIOAKIMIDIS
DESIGN | CONSTRUCT & INSTALLATION OF SLAUGHTERHOUSES

OUR **GOAL**
THE FINEST **QUALITY**

CERTIFICATION QUALITY

COMPANY PROFILE

HATZIIOAKIMIDIS is a model company that manufactures slaughterhouse equipment. The company was founded in 1983 by Mr. Grigoris Hatziioakimidis and to date has gained the largest share of the Greek market while at the same time is expanding to Europe, Asia and Africa. To date, it has installed state-of-the-art production units in countries such as Israel, India, Egypt, South Africa, Cambodia, Armenia, Sudan, Uganda and through its network of partners is continuously expanding to more countries.

The company is in the field of design, production and installation of slaughterhouses for cattle, sheep and goats and pork according to European standards but also with special international standards such as halal and kosher.

Its successful course is based on three pillars:
know-how | infrastructure | human resources.

The primary goal is to ensure quality and create bespoke solutions tailored to the needs of its customers.

KA 0085
AERIAL RAILWAY BY GRAVITY

Completely made of anti-corrosion, high quality and resistant aluminum alloy.

The rail system with double Veral-type aluminum frame provides:

- Safety at the movement of the carcasses. The hooks cannot fall from the railway.
- Very high speed handling of carcasses, and minimizing of workers intervention.
- The capability of combining rails to several directions provide easy handling of the flow of carcasses.
- Long life, under adverse working conditions, with the minimum damages due to the lack of frictions (without any need of using lubricants).
- Easy and excellent cleaning, even to the most difficult points. Thus, the outbreaks of microbials is avoided.
- Easy and flexible installation (modular construction) with the possibility of any conversion.

AUTO-OPERATED RAILWAY

Electrically powered railway for automated movement of the carcasses on the railway. Made of stainless steel and available in different dimensions and speeds, according to the capacity of the slaughter line. The movement is done by a motor, which adjusts its speed easily by an inverter, this depends on the required capacity. The motor moves the chain through the gears.

The automatic railway is consisted of

- Motor
- Moving gears
- Free rotation gear
- Transferred chain
- Chain guide and bearer made of stainless steel.

SLAUGHTERING PROCESS

FAB 01
STUNNING CAGE OF CATTLE

Rack for caging and anesthetizing cattle, appropriate for animals of every size. Completely made of heat-galvanized steel. The machine includes a special case for the stunning gun.

- **THE PURPOSE OF THIS MACHINE**
  The stunning cage for cattle is used at the beginning of the beef slaughter line, for the entrapment of the beef in order to achieve the easiest and best stunning of the animal.

- **DESCRIPTION – STUNNING CAGE FOR CATTLE**
  The stunning cage for cattle is appropriate designed and constructed for use in slaughterhouses in order to achieve the best results in cattle's stunning. Completely made of hotgalvanized steel. There is a special case on the machine for the stun gun.

The rack includes the following:

- **ENTRANCE DOOR FOR THE ANIMAL** It's move is vertical and operates pneumatically, with a button which is placed on the machine's frame that the slaughterer uses.

- **TILTED EXIT DOOR**
  Operated pneumatically, with two pistons. When the slaughterer stuns the animal, he open the exit door by pushing a button, and the stunned animal is released.

- **FLOOR MADE BY CONCRETE**
  Made with inclination, in order the stunned cattle very easily to move on to the position, where is the hook.

- **SPECIAL STAINLESS STEEL COLUMNS**
  Grounded on the floor, so as to retain the animal after it is release by the stunning cage.

TECHNICAL CHARACTERISTICS

Capacity:	25 head of cattle per hour
Dimensions:	2500 X 900 X 2490 mm
Weight:	1080Kg
Function:	Pneumatic, 3 pistons
Air supply:	½''
Air consumption:	76lit / movement
Operating pressure:	5 bar

FAB 02
RITUAL SLAUGHTER BOX
FOR HALAL & KOSHER SLAUGHTERING

HATZIIOAKIMIDIS ritual slaughter box is suitable for Halal and Kosher slaughtering of animals. It can be used for any cattle, no matter its dimension from 200kg to 1200kg. When the cattle gets in to the box, the door closes and automatically the internal area of the machine is adjusted to smoothly fit the dimensions of the animal with an animal friendly way. Special pushers captivate gently the body of the animal from the top and the round area while the head & the neck is restrained. This adjustment can be done manually or fully automated. Once the machine rotates for the cut bleeding process. After slaughtering, the animal is released from the box on the receiving grid and the machine returns at its start position for the next cattle. The whole process can be operated manually by the user or fully automated without user interaction by the sophisticated smart control system of the machine.

HATZIIOAKIMIDIS ritual slaughtering box is designed and constructed for an animal friendly halal and kosher slaughtering process.

- Rotational process
- Head & neck restrain system
- Fully adjustable to the cattle dimensions
- Plug & play solution
- Ergonomic and efficient design
- Auto or manual process
- Made of stainless steel or galvanized steel upon request

DESCRIPTION	
Capacity:	60 cattle/hour
Operation:	Electric - Hydraulic
Power:	10 kW
Operation voltage:	380Volt
Control voltage:	24Volt
Hydraulic pump pressure:	max 150 bar
Max load:	1200Kg
Material:	Stainless steel 304
Dimensions: (length - width - height):	2400 x 2000 x 2600 mm
Weight:	3000 kg

RST 01 – RST 02
ELECTRIC CONVEYOR BELT
FOR PIGS SHEEPS & GOATS

The restrainer is used to move sheep, goats, and pigs to the stunning area. With this machine, the animals are moved in a calm and relaxed way, thus achieving excellent results at the stunning process.

The animal is restrained between the two belts, which operation is simultaneously, and the feet of the animal are free. At the end of the machine, before the animal is released from the restrainer, the slaughterer stun the animal, either manually or with an automatic stunning device.

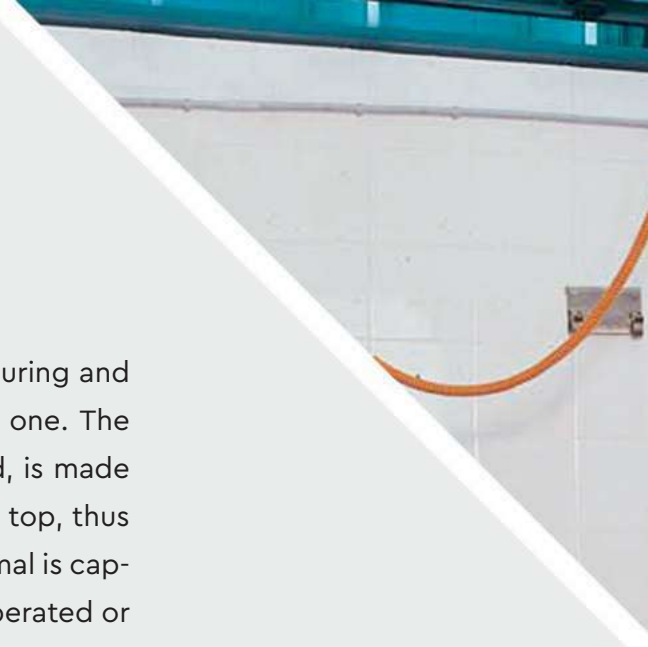
The stunned animal is released and the restrainer continues to transfer animals, throught the non-stop belts.

The machine includes the following:

- Frame made of heat-galvanized steel.
- Two V-type belts for movement, made of polyamide sheets, with rust-proof protective frames.
- Two electric motors, one for each belt.
- Operation of the machine takes place from the control and operation panel.
  The panel includes two buttons for movement of the belts. Forward momement is continuous. Reverse movement takes place as long as the button is pressed. Once it is released, the machine stops its operation. Also, the panel includes a STOP switch for stopping the operation of the machine.

TECHNICAL CHARACTERISTICS

Capacity:	150 pigs - 300 sheep or goats / h
Dimensions:	2480 X 1180 X 1510 mm
Weight:	770 Kg
Movement speed:	0.2 m/sec
Power:	2X0.55Kw , 900 RPM
Operating voltage:	380 Volt
Control panel voltage:	42 Volt
Animal weight:	Up to 150 Kg



KLX 01
STUNNING CAGE OF PIGS

Specially designed for use on pig slaughtering lines, for capturing and stunning the animals. The pigs are led to the cage one by one. The entrance door, which operates pneumatically at a low speed, is made of polyethylene and closes gently from the down side to the top, thus managing to bring the pig for stunning in a calm way. The animal is captured in the cage and stunned electrically, with a manually operated or an automatic stunning device.

The stunned animal is released when the operator opens the exit door, which is also pneumatically operated, and the animal continues at the next stage, which is the bleeding area.

The machine includes the following:

- **ENTRANCE DOOR**
  Pneumatically operated by a piston, made of polyethylene in order not to hurt the animal during its movement.
- **EXIT DOOR**
  Pneumatically operated by a piston, made of rust-proof material at the points that come into contact with the animal.
- **METAL TERMINAL**
  Supported on the ground, to retain the animal into the cage, and to allow the operator to approach the animal and stun it.
- **OPERATION**
  Operation of the cage takes place through two valves, one for each piston. The valves are activated by rotating a lever or placing slight pressure on a button. These control devices are located at the top of the valves. The levers are equipped with a return mechanism. This means that movement lasts as long as their rotation lasts, and there is no possibility the machine to operate when the operator is not at his position.
- **PNEUMATIC CIRCUIT**
  Suitable for maintaining the appropriate air pressure in the pneumatic pistons and the safe function of the cage.

TECHNICAL CHARACTERISTICS

Dimensions:	1900 X 770 X 2350 mm
Operation:	Pneumatic
Number of pistons:	2
Operating pressure:	5 bar
Air supply:	1/2"
Operating load:	100Kg
Weight:	320Kg

ELECTRIC ELEVATORS LOWERATORS

TYPES: HLA 01, HLA 02 AND HLK 001, HLK 02

They are used to deal with differences in rail height at the different stages of the slaughtering of cattle, pigs, sheep, and goats, electric lifting and lower-ing devices. They are manufactured from hotgalvanized steel, with compact construction and superior quality and resistance.

They can be provided in various dimensions, according to requirements. They can be adjusted perfectly to any railway.

- Aerial system, with a double VERAL-type railway
- Aerial system with tubular railway.

Movement is electrically powered by an electric motor, two parallel gears, and a conveyor chain with special pushing devices attached.

The machine is constituted by the following:

- Hot-galvanized steel frame, with various cross-sections System for moving hooks with a chain. The movement is achieved by a pair of gears. Special polyamide guides are attached to the chain, with metal pushing devices that move the hooks.

- Controlled operation, through a low-voltage (42 Volt) control panel (button panel), with three orders (up, down, stop)

- Electrical mechanism with an electric gear box and a control panel for operations, with an on-off switch.

Electric elevator – lowerator for double rail transport system
Electric elevator – lowerator for tubular rail transport system

TECHNICAL CHARACTERISTICS

Three-phase corner electric gear box with brake Power	1.5 HP
Linear speed	U=14 m/minή U=19 m/min
Performance	200 pieces/h
Operating voltage	400 V
Controller voltage	42 V
Weight	150 Kg

SKINNING EQUIPMENT

MEB 01
SKINNING MACHINE OF CATTLE

Designed to remove the skin of cattle in the best way, from the rear legs toward the head (even from the head).

This machine is made of stainless and galvanized steel and includes the following:

- Support frame made of rust-proof pipes and adjustable legs.
- Skinning system consisting of an electrically powered hoist and a rotating rust-proof drum.
- Vertical movement of the rotating drum (up-down) suitable for the entire length of the carcass. For its movement, it has two pneumatic pistons with all the necessary devices for air-powered movement, with a pressure control switch, an air filter, and a lubricator.
- Machine operation from a button located on the pneumatic skinning platforms.

- **THE PURPOSE OF THIS MACHINE**
  The skinning machine for cattle is appropriate designed and constructed to remove the skin by the carcass without leaving residues.

- **DESCRIPTION – SKINNING MACHINE FOR CATTLE**
  The skinning begins from the rear feet toward the head. The skin is rolled around the rotated skinning drum without spot the carcass and automatically unrolls when the skinning process finishes. If the detachment of the skin is difficult, the machine stops automatically to avoid skin's damage- and activates the pneumatic operation system so as not to remove meat with the skin. Simple operation, in accordance with all safety standards and in accordance with Derivative 98/37 EU of the European Union. Completely made of hot-galvanized steel, electric and pneumatic operation with an electric motor and pneumatic cylinder, low voltage switchboard.

TECHNICAL CHARACTERISTICS

Capacity:	20 head of cattle per hour
Dimensions:	1000 X 1875 X 4805 mm
Weight:	250Kg
Drum operation Pneumatic:	with two pistons
Air supply:	½''
Air consumption:	1,5 dm³/s
Lifting speed:	7 m/min
Winch power:	0,8Kw,
Operating voltage:	380 volt

MEA 02
SKINNING MACHINE OF SHEEP & GOATS

Skinning machine for sheep and goats, appropriate designed and constructed in order to ensure the full remove of the skin without leaving residues and preventing the skin from damages. The sheep after the pre-skinning process is hung on the railway and moves to the skinning machine for the fully removal of the skin. The carcass is hung by the rear legs. The machine is inclined for the easiest skinning process according to this capacity, as it is shown at the position A. As soon as the skin is held in the two special slots, the skinning process begins. The drum rotates, at the same time it goes down and the whole machine moves in the direction of the slaughter line. When the drum reaches the bottom, in position B, the entire skin of the carcass has been detached, smoothly and without damaging the skin or the meat.

The drum performs the exact opposite procedure, so that it is released from the skin and returns to its initial position, waiting for the next carcass. Simple operation & in accordance with all safety standards and in accordance with Derivative 98/37 EU of the European Union.

TECHNICAL CHARACTERISTICS

Dimensions:	3150 X 3300 X 1150 mm
Capacity:	250 heads/hr
Operation Voltage:	400V
Control panel voltage:	42V
Weight:	750kg

MEA 01
SKINNING MACHINE OF SHEEP

It is completely made of stainless steel. It has electrical operation. It achieves removal of skin by pulling it off with the best results.

The sheep, after the pre-skinning process continues to the skinning area,where the skin is totally removed from the carcass. The carcass is hung by its rear legs, with its head downward, in order to be restrained and stabilized in a vertical position by the restraining system.

One point of the skin is placed in the machine's chain. With the activation of the motor, the drum starts to rotate, the chain tightens, and all the skin is removed from the carcass.

TECHNICAL CHARACTERISTICS

Dimensions:	1600 X 820 X 3830 mm
Motor power:	2,8 Kw
Capacity:	120 carcasses / hour
Operating voltage:	380 V
Control voltage:	42 V
Weight:	140 Kg

MEX 01
SKINNING MACHINE OF PIGS

With completely rust-proof electrical and pneumatic operation, it achieves removal of skin by pulling it off with the best results by re-straining the pig vertically. The pig, after the preskinning process continues to the skinning area,where the skin is totally removed from the carcass.

The carcass is hung by its rear legs, with its head downward, in order to be restrained and stabilized in a vertical position by the restraining system.

One point of the skin is placed in the machine's chain. With the activation of the motor, the drum starts to rotate, the chain tightens, and all the skin is removed from the carcass.

The machine consists of two parts:

- **THE COMPLETELY RUST-PROOF RESTRAINING SYSTEM FOR THE PIG**
  which is placed on the slaughterhouse's floor.
  It has a pneumatic piston for its operation and a special system to stabilize the carcass.

- **THE SKIN REMOVAL SYSTEM**
  While the drum rotates, the chain is wraped around the drum and the chain with the hook of the restraining system rises at a high speed.

TECHNICAL CHARACTERISTICS

Dimensions:	1600 X 820 X 3830 mm
Motor power:	3.5 Kw
Capacity:	80 carcasses / hour
Operating voltage:	400 V
Control voltage:	42 V
Weight:	182 Kg
Pneumatic piston:	Ψ80/800

PROCESSING LINE

HTD 01
ELECTRIC CONVEYING BELT FOR SKINS

Made completely of stainless steel, used for moving skins to the processing and storage departments. Its movement is electrically powered, by means of an electric gear box with adjustable rotation speed.

On the conveyor belt there are special dividers where the skins of every single carcass are placed separately and moved to the processing department. It has a washing and cleaning system with a special brush and a hot water spray system.

Control of the machine takes place through two button panels (start-stop-reverse – emergency) that are placed on the machine.

- **THE PURPOSE OF THIS MACHINE**
  Electric conveyor belt for skin is appropriate designed and constructed for use in slaughterhouses. It ensures the automatic removal of the skins from the slaughter area without labour cost or use of trolleys.

- **DESCRIPTION – ELECTRIC CONVEYOR BELT FOR SKIN**
  Strong construction, excellent quality and high resistance. The non-sliding conveyor belt has dividers in order to separate the skins of each carcass. It has an automatic cleaning system which operated during the operation of the belt. Simple use and complied with all safety standards in accordance with the directive 98/37 EC of the European Union. Completely made of stainless steel, electric operation with electric motor and control switchboard with low voltage.

TECHNICAL CHARACTERISTICS

Dimensions:	6000 X 810 X 1200 mm
Operating voltage:	380V
Control voltage:	24V
Motor power:	1HP
Rotation:	1400RPM (canbeincreased/decreased)
Corner gear box:	I=100/1
Water supply:	1/2"

HTE 01
ELECTRIC CONVEYOR BELT FOR OFFAL

Completely made of stainless steel, used for the moving and veterinary inspection of white offal on the slaughtering lines for pigs, sheep, and goats.

Movement is electrically powered by means of an electric gear box with adjustable rotation speed. On the conveyor belt there are special dividers where the offal from each carcass is placed separately and sent for veterinary in spection. It has a washing and cleaning system, with a special brush and a hot water spraying system. Control of the machine takes place through two button panels (start stop reverse emergency) that are located in an appropriate place on the machine.

Every belt has an electrical panel with it's automatic functions.

TECHNICAL CHARACTERISTICS

Dimensions:	6000 X 630 X 1400 mm
Operating voltage:	380V
Control voltage:	24V
Motor power:	1HP
Rotation:	1400RPM (can be increased/decreased)
Corner gear box:	I=100/1
Water supply:	1/2"

HTP 01
ELECTRIC CONVEYING BELT FOR PRESKINNING **OF PIGS**

Completely made of rust-proof material, used for preliminary skinning of pigs (breaking the skin of the abdomen and the limbs). The conveyor belt is electrically powered, with increase and decrease of speed through a gear box.

The conveyor belt for moving animals is made of rust-proof wedges attached to a chain. Movement is achieved by means of a pair of motion gears and a pair of moving pulleys, arranged parallel to each other, interlocking with the conveyor belt. The machine has a washing and cleaning system with a special brush and a hot water spray system.

Control of the machine takes place through two button panels (start - stop – reverse – emergency) that are placed on the machine at an ideal point. IT includes an electric panel with its automatic functions.

- **THE PURPOSE OF THIS MACHINE**

  Electric conveyor for pigs pre-skinning is appropriate designed and constructed for use in slaughterhouses, in order to ensure the right skinning at the belly and the feet of the animal. After the pre-skinning process, the carcass continues to the skinning machine for the fully removal of the skin.

- **DESCRIPTION – ELECTRIC CONVEYOR FOR PIGS PRE-SKINNING**

  Strong construction, excellent quality and high resistance. It has an automatic incorporated cleaning system during the operation. Simple use and complied with all safety standards according to the directive 98/37 EC of the European Union.

  Completely made of stainless steel, electric operation and controlled switchboard with low voltage.

TECHNICAL CHARACTERISTICS

Dimensions:	5300 X 720 X 600 mm
Three-phase electric gear box:	380 V
Motor power:	1.0 HP1400RPM (can be increased and decreased)
Corner gear box:	I=100/1'
Average speed:	V= 7.5 m/min

PNP 01
PNEUMATIC LIFTING PLATFORM

Pneumatic work platform with the possibility of being raised. Ideal for use in industrial slaughterhouses (especially on the cattle slaughtering line where, due to the animal's size, the height of the working positions for skinners and slaughterers changes). With high quality and resistance, it fulfills all requirements for hygiene, safety, and proper functioning.

Mainly used at the following working positions:

- Preskinning of cattle
- Splitting of cattle
- Veterinary inspection of cattle
- Fat removal from cattle
- At the positions for pre skinning, veterinary inspection, and fat removal, a rust-proof wash basin with sterilizer for knives is placed at the back of the pneumatic platform.

Contains the following:

- Frame made of stainless steel pipes with a circular cross-section, and adjustable feet.
- Floor surface made of skid-proof aluminum sheets.
- Protective stainless steel rail (fence) to prevent falls.
- Vertical movement (up – down) in order to be able to cover the entire length of the carcass. For movement, it has two pneumatic pistons with all the necessary air-powered movement devices, a pressure control, an air filter, and a lubricator.
- Control by means of a foot valve with two buttons for raising and lowering, located at the platform floor. Movement stops when the foot valve is released.

TECHNICAL CHARACTERISTICS

Functioning:	Pneumatic
Dimensions:	1090 X 895 X 4250 mm
Weight:	150 Kg
Number of pistons:	2
Operating pressure:	5 bar
Air supply:	½''
Air consumption:	207 lit/ movement
Water supply for basin:	½''
Lifting:	Up to 1800 mm
Lifting speed:	7 m/min
Operating load:	Up to 100 Kg

PNP 02
PNEUMATIC LIFTING PLATFORM
FOR CATTLE SKINNING

Pneumatic lifting platform with lifting capability. Ideal for use in industrial slaughterhouses (especially on the cattle slaughtering line where, due to the animal's size, the height of the working positions for skinners and slaughterers changes). With high quality raw materials and resistant to corrosion, it fulfills all requirements for hygiene, safety, and proper functioning.

Mainly used at cattle skinning points (2 pieces). During the skinning process, the skinners activate the pneumatic platforms with buttons and foot valves.

They support the skinning machine, which is located between the pneumatic platforms.

Includes the following:

- Frame made of stainless steel pipes with a circular cross-section and adjsutable feet.
- Floor made of skid-proof aluminum sheets.
- Protective stainless steel rail (fence) to prevent falling.
- Vertical movement (up – down) in order to be able to cover the entire length of the carcass. For its movement, it has a pneumatic piston with all the necessary air-powered movement devices, a pressure gauge, an air filter, and a lubricator.
- Operated by a foot valve with two buttons, for raising and lowering, located at the platform floor. When the foot valve is released, movement stops.

TECHNICAL CHARACTERISTICS

Functioning:	Pneumatic
Dimensions:	1000 X 840 X 4350 mm
Weight:	130 Kg
Number of pistons:	1
Operating pressure:	5 bar
Air supply:	½''
Air consumption:	250 lit/ movement
Lifting:	Up to 1800 mm
Lifting speed:	7 m/min
Operating load:	Up to 100 Kg

PNP 03
PNEUMATIC LIFTING PLATFORM FOR VISCERA REMOVING

Pneumatic work platform for the capacity, for the cattle evisceration station. Ideal for use in industrial slaughterhouses. With high quality and resistance, it fulfills all the requirements for hygiene, safety, and proper functioning. During the evisceration process, the skinner sets the pneumatic platform in operation.

The pneumatic platform for evisceration has a rust-proof basin for receiving white offal, from which the offal is moved directly to the first station of offal processing, after veterinary inspection.

At the back of the pneumatic platform, there is a rust-proof washbasin with a sterilizer for knives.

Includes the following:

- Frame made of stainless steel pipes and adjustable feet.
- Floor made of skid-proof aluminum.
- Protective rust-proof rail (fence) to prevent falls.
- Vertical movement (up – down) in order to be able to cover the entire length of the carcass. For its movement, it has two pneumatic pistons and all the required devices for air-powered movement: pressure control, air filter, lubricator.
- Controlled by a foot valve with two buttons for raising and lowering located on the platform floor. When the foot valve is released, movement stops.
- Rust-proof slanted slide for receiving white offal or stomachs.

TECHNICAL CHARACTERISTICS

Functioning:	Pneumatic
Dimensions:	1200 X 1580 X 3825 mm
Weight:	250Kg
Number of pistons:	2
Operating pressure:	5 bar
Air supply:	½''
Air consumption:	92lit/ movement
Water supply for basin:	½''
Lifting:	Up to 800 mm
Lifting speed:	7 m/min
Operating load:	Up to 100 Kg

STP 01
STABLE PLATFORMS
FOR SLAUGHTERHOUSES

Fixed working platforms for use in industrial slaughterhouses. Compact construction, made from resistant material with high standards, appropriate for factories in the food industry. A wash-basin with a sterilizer for knives, or a sterilizer for knives by itself, fits on the platforms for as many work stations as may be required. If necessary, they may have a protective rail and a ladder.

With height-adjustable plastic feet.

THE PURPOSE OF THIS MACHINE

Stable working platform is used in order to adjust slaughter's height with the suspended rail.

DESCRIPTION – PNEUMATIC INDUCER OF OFFAL

The working platform is designed and constructed with priority to convenience and safety. Possibility to fit on the platform a washbasin or a sterilizer on a special base. Variable dimensions, depends on customer's desire, where the platform will be installed and the working positions. The main construction remains the same at any dimension. The frame and the protective bar are made of stainless steel and the ground is made by a special no-slide rack.

PLX 01
WASHING MACHINE FOR PIGS

Completely made of stainless steel.
The machine is placed along the length of the pig slaughtering line, after the veterinary inspection, and supports itself on the floor. The carcasses can be placed in the washing machine either automatically (with sensing devices) or manually (with a gate). Many sprayers shoot out water over the entire length of the carcass. The machine's hydraulic system is completely enclosed within a chamber.

The washing machine is constituted by the following parts:

- The washing chamber, where the sprayers are placed
- The basin for collecting water
- The hydraulic system for the water

PLB 01
WASHING MACHINE FOR CATTLE

Completely made of stainless steel.
The machine is placed along the length of the cattle slaughtering line after veterinary inspection, and supports itself on the ground. The movement of the carcasses in the washing machine takes place either automatically (with sensing devices) or manually (with a gate). Many sprayers shoot out water over the entire length of the carcass. The machine's hydraulic system is completely en-closed within a chamber.

The washing machine is constituted by the following parts:

- The washing chamber, where the sprayers are placed
- The basin for collecting water
- The hydraulic system for the water

TECHNICAL CHARACTERISTICS

PLX 01

Dimensions:	1820 X 900 X2 900 mm
Water supply:	1 1/2"
Operation:	Manual -Automatically
Diameter of hydraulic network:	1"

PLB 01

Dimensions:	1820 X 1100 X 4200 mm
Water supply:	1 1/2"
Operating pressure:	Network's pressure
Operation:	Manual -Automatically
Diameter of hydraulic network:	1"

YDB 01
HYDRAULIC ARM
FOR MEAT LOADING & UNLOADING

Compact construction, completely rust-free, used mainly at the end of the slaughtering line at the dispatch ramp for transferring the carcasses from the railway to the truck. Its operation is based on its lifting and rotating capacity.

The machine consists of three parts:

- **BASE**
  Completely rust-free, it supports itself on the ground, and the machine's hydraulic system is placed inside it. On one side of it there are ventilation holes. The base also supports the rotating part of the arm.

- **ARM**
  Completely rust-free, it is capable of rotating, and has the stainless steel hook for lifting meat.
- **HYDRAULIC SYSTEM**
  Located at the base of the machine, it provides the necessary pressure for the movement of the piston that is supported by the vertical part of the arm and moves the motor. The electric panel of the hydraulic system is hung outside the base.
- **THE CONTROL DEVICE WITH THE ROTATING HANDLE**
  Located on the rotating handle. The machine is controlled through a double button. Pressing the top of the button activates and raises the arm, while pressing the lower part of the button activates movement in the opposite direction.

TECHNICAL CHARACTERISTICS

Base Dimensions:	560X560X790mm
Height:	1690mm
Arm Length:	2470mm
Functioning:	Electro-hydraulic
Lifting capacity:	2500mm
Lifting speed:	7.5 m/min
Maximum load:	250Kg
Pump operating pressure:	max 250 bar
Voltage while operating:	380Volt
Control device voltage:	24Volt
Power:	1,1KW

HYGIENIC EQUIPMENT

NAP 01
STAINLESS WASHBASIN WITH STERILIZER FOR KNIVES

Washbasin with knife sterilizer. Completely made of stainless steel, stands on the floor or on working platforms, in slaughterhouses and meat factories. It has an internal liquid soap base. The sterilizer has a stainless steel rack for placing the knives.

Knife sterilizing system with water at 82 oC. It has an elecric element with an adaptable thermostat and a starter button so that it stop working if it does not have enough water. The basin's drain is connected to the central sewage network.

ARM 01
STERILIZER FOR KNIVES

Completely made of stainless steel, it supports itself on the floor or on work platforms in slaughterhouses and meat factories. The sterilizer has a shelf for placing the knives. Sterilization system for knives using water at 82oC.

For its electro-hydraulic system, it also includes an electric element with an adaptable thermostat and an operating mechanism for the protection of the resistor, in order the machine to stop operating if there is no water. It drains into the main sewage net-work of the slaughterhouse or meat factory.

TECHNICAL CHARACTERISTICS

Washbasin	
Dimensions:	380X420X1250 mm
Weight:	19Kg
Currency:	220Volt
Water:	½''
Sterilizer	
Dimensions:	348X120X420 mm
Weight:	5Kg
Power:	1,5Kw
Currency:	220Volt
Water:	½''

ARM 01

Dimensions:	380 X 20 X 950 mm
Weight:	7Kg
Operating Voltage:	220Volt
Power:	1,5 KW

STERILIZERS FOR BREAKING SAWS

Completely made of stainless steel, they are used to sterilize the saws used for quartering, cutting the coccyx and sternum, and the shears that cut off horns and limbs. They stand on the floor or on work platforms.

They have an independent water heater with an electric element and an adjustable thermostat. Sterilizer types APP 01 and APP 02, when the saws enter the sterilizer's container, gives the order by a sensor to a pneumatic circuit, and the sterilization system automatically starts operating.

They have a time switch for adjusting the duration of sterilization (usually 8 seconds). Sterilization system with water at 82 oC. Circular support base for the sterilizer. Three types available.

APP 02

APP 03

APP 01

TECHNICAL CHARACTERISTICS

CHARACTERISTICS	APP 01	APP 02	APP 03
Use	Splitting saws	Saws for cutting the coccyx	Shearsforcuttingoffhorns and limbs, cutting saws
Dimensions:	1080 X 215 X 1350 mm	600 X 215 X 550 mm	490 X 190 X 850 mm
Weight:	54Kg	40Kg	22Kg
Air supply:	1/2''	1/2''	-
Water supply:	½''	½''	½''
Power:	1.5kW	1.5kW	1.5kW
Bandsaws:	220Volt	220Volt	220Volt

MPM 01
BOOT WASHING MACHINE

Boot washing and disinfecting machine. The machine is made to operate by pressing a button. Immediately, three cylindrical brushes begin to rotate: one for the sole and two for the sides of the boots, while at the same time nozzles spray water mixed with detergent.

The dosage pump for the detergent can be set from 0.5 to 7 liters per hour. It has a base for supporting the disinfectant container, a moving slide-proof rack, and is completely rust-proof, according to type 1.4301. The elctrical system is completely enclosed within a cabin and powered by a switc (protection level IP 65).

Cable length: 4 meters. The machine's legs have plastic feet for adjusting to uneven flooring.

TECHNICAL CHARACTERISTICS

Water supply:	½''
Operating pressure:	4 bar
Water release nozzle:	70mm reception pipe
Operating voltage	380V, 50Hz
Power:	0.75Kw
Revolution:	1400RPM
Gear box:	I=8/1
Switch's operating voltage:	24V
Machine dimensions:	1100 X 900 X 1300 mm
Water consumption:	5 liters / minute
Disinfectant liquid consumption:	0.5 liters / hour

EQUIPMENT FOR TRANSFER
AND PROCESS OF BY-PRODUCTS

PNO 01
PNEUMATIC CONVEYING
INDUCER FOR OFFAL

Specially manufactured machine that moves white offal of pigs, goats, and sheep with pneumatic pressure through pipes from the slaughtering point to the processing point. It significantly reduces workload costs and replace the use of trolleys. Made completely of stainless steel. Suitable to be placed in the slaughtering area at the evisceration point; The electrically powered conveyor belt for offal supply the machine with offal. It has the capacity to transfer the offal over large distances. Handling of the mover is easy, and the control devices are located near the machine.

- Rust-proof container for gathering stomach contents, with an integrated receiving rack
- Pneumatic system for blocking the entrance
- Transfer network with stainless steel or plastic pipes
- Pressure control with an indicator (pressure gauge), a safety valve, and a pneumatic control device
- Pressure reducing valve

- **THE PURPOSE OF THIS MACHINE**
  The Pneumatic inducer of offal is special designed to convey the offal of the animals, pneumatically via plastic pipes from the slaughter area to the by-products process area.

- **DESCRIPTION – PNEUMATIC INDUCER OF OFFAL**
  It minimizes significantly the labour cost which was needed in order to transfer the offal at the by-products area. Also there is no use of trolley which can cause difficulties at the movement of the slaughterers in the production line. Usually, it is feeded by the conveying belt of offal. The pneumatic inducer has the ability to transfer great amounts of offal to long distances. Simple and easy operation by a controller which is placed on the machine.

TECHNICAL CHARACTERISTICS

Functioning:	Pneumatic
Transfer pipes:	Ψ=160 mm PVC 10A
Pneumatic sluice valve:	D=200 L/W P5
Air supply:	1''
Operating pressure:	3bar

PNO 02
PNEUMATIC CONVEYING
INDUCER FOR STOMACHES CONTENTS

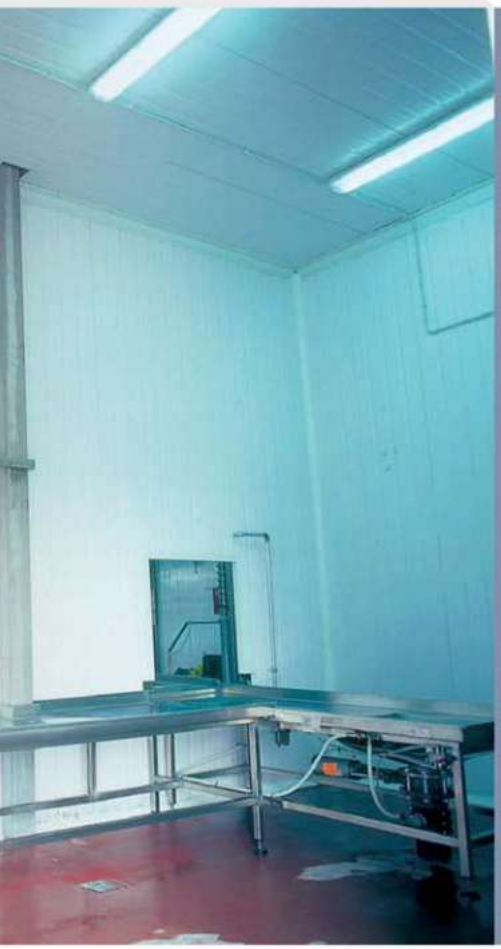
This specially manufactured machine transfers stomach contents through pipes by pneu-matic pipes from the slaughterhouse's processing site for white offal to a special manure storage area. The use of this machine reduces significantly the personnel costs and replaces the use of trolleys. Completely made of stainless steel. Suitable to be placed in the area for processing offal and stomachs. It has the capacity to transfer materials over long distances. Use of the moving mechanism is simple, and the control devices are located near the machine.

The pneumatic mover contains the following:

- Rust-proof container for gathering stomach contents, with an integrated receiving rack
- Pneumatic entrance blocking system
- Transfer network with stainless steel or plastic pipes
- Pressure control with indicator (pressure gauge), safety valve with pneumatic control device

- **THE PURPOSE OF THIS MACHINE**
  The Pneumatic inducer of manure for stomachs is special designed to convey the manure from the offal process area out of the building pneumatically via plastic pipes.

- **DESCRIPTION – PNEUMATIC INDUCER OF OFFAL**
  The pneumatic inducer has the ability to transfer great amounts of manure to long distances. Simple and easy operation by a controller which is placed on the machine.



TECHNICAL CHARACTERISTICS

Functioning:	Pneumatic
Transfer pipes:	D=160 mm PVC
Pneumatic sluice valve:	D=150 L/W P3
Air supply:	1''
Operating pressure:	3bar

AKA 01 – DAY 01
BLOOD **STERILIZATOR** & COAGULATOR

Blood Sterilizator & Coagulator with Filter for separating the water from the solid material.

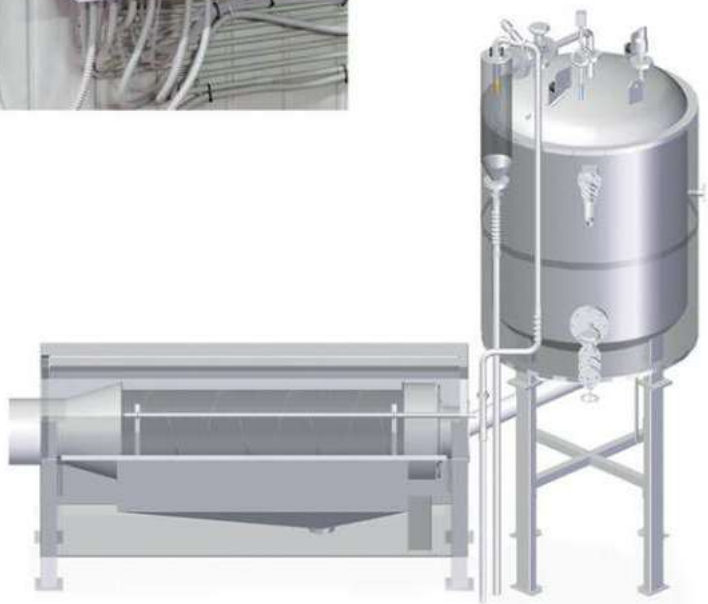
General characteristics

The blood sterilizator & coagulator is entirely made of stainless steel.

The machine is constituted by two parts:

- The sterilizer and coagulator of the blood.
- The filter for separating the water from the solid material.

The purpose of this machine is to sterilizes and coagulates the blood after the slaughtering process and then to separate the solid which is produced by the coagulate and sterilize process. The liquid is direct led to the waste water treatment and the solid material is an environmentally friendly product. For the operation it is required a steam generator with capacity 1000lt/h which is not part of the complex and should be available in the slaughterhouse.



Operation of the Blood Sterilizator & Coaglator

The process of sterilization & coagulation is fully automated. The coagulator is a stainless-steel container with diameter 1250mm and height 1800mm, safety standards PN16. The total capacity is 2m3 and the load capacity is 1.0m3 . To achieve the process of sterilization & coagulation the machine needs steam pressure at 6 bar and about 600kg/h. During the process of coagulation the maximum pressure in the container is 2.4 and the temperature is 133oC. The full process lasts 130min.

The feeding process of the machine with blood lasts 15min. The next step for increasing the pressure to 3bar and the temperature to the 133oC lasts 70min. Then, the machine is ready to start the sterilization and coagulation process which lasts 20min. In the end of the process it is required 25 minutes in order the coagulator to decompress the high pressure.
After the sterilization and coagulation process, the end products go directly to the filter, in order to separate the solid by the liquid material.

The dimensions of the whole system of the blood sterilizator with the filter are H.4000mm. L.4400. W.1500.

MKP 01
MACHINE FOR STOMACH EMPTYING

The machine for stomach emptying is completely made of stainless steel. Its purpose is to reduce the volume of the contents and to wash the intestines and stomachs. In order to achieve the best results the machine cut (mainly lengthways) the intestines and the stomachs with result to empty that is drives to the drainage of the machine. When the machine cuts the intestine and stomachs, it washes the intestines and the stomachs while it sprays water for o short time.

The machine's operation is based on centrifugal force that drives the material to walls while the special perforated plate is rotated. At machine's walls there are four blades which rotate in reverse and thus cut the intestines and stomachs. The material that is ejected from the stomach is drives to the drainage through the holes that are in the perforated plate.

The machine in the end of each cycle makes self-cleaning to keep the internal place clear. A full work cycle lasts approximately 8min and can process 150kg of material.

- AElimination of stomachs & intestines contents
- Reduce volume until 55%
- Capacity 900kg/h max (weight of material in its first condition)
- Stomach & Intestine wash
- Automatic cleaning
- CE Certification
- No maintenance cost
- Silent operation
- Simple & Easy handling

TECHNICAL CHARACTERISTICS

Number of motors:	2 pcs
Total power:	8.05kw
Voltage:	380 V
Voltage to the controller:	24 V
Cable type:	5 X 4mm^2
Pressure:	4-5 bar
Pneumatic cylinder:	Ø 100 X 150
Air consumption per carcass:	11,01lt/movement
Water supply:	1 1/4''
Drainage:	4'' (Ø114,3mm)
Capacity:	900kg/h (raw material)
Dimensions:	2000 X 1300 X 1800 mm

KLK 04-1
INCINERATOR

The incinerator for rejected meat, high-risk products and by-products, as well as corpses of animals has two burning chambers: the main chamber, where rejected items are burned, and the secondary burning chamber, where the smoke and gases produced by the main burning chamber are burned.

MAIN BURNING CHAMBER

It is made of fireproof material, and there is a special layer of insulation between the external frame and the internal wall, with the result that heat is not transferred to the external surface. The maximum temperature it can reach is up to 1150° C and can be adjusted automatically by the electronic panel and the sensing device present inside the burning chamber. The electrical panel has a LED display for the temperature. The temperature inside the chamber is adjusted automatically by a thermostat that sends an order to the burner. When the burner reaches the desired temperature, it turns off automatically. After one minute, the thermostat gives the burner the order to start functioning. To restart the burner, a manual command can be given. The diesel burner has a heating capacity of 61.200–176.500Kcal. It also has an oxygen feeding system for better combustion. The maximum loading capacity is from 200 to 320 Kg per hour depending on the material being burned. Diesel consumption ranges from 6 to 17Kg per hour. For its easy use and simple operation, it has a side door, for the easier feeding of the machine and the cleaning of the remaining ashes to be easier. The proportion of ash to the amount of materials is about 2%.

SMOKE AND GAS BURNING CHAMBER

The incinerator is manufactured in order he smoke which is produced by the burning process to goes directly at the secondary chamber for their re-burning. It is made by fireproof raw materials. The maximum temperature that it reaches is related to the temperature of the main burning chamber, as they operate simultaneously. It has a diesel burner with a heating capacity of 20.400 57.100Kcal. Diesel consumption is 2.5 to 5.6 Kg per hour.

OIL TANK

The incinerator has a 1000 liter diesel tank with comparable diesel filters.

PROGRAMMING AND CONTROL PANEL

The incinerator has a panel for programming its operation, for its handling, adjustments, and control.

AUXILLIARY EQUIPMENT

KAR 01 – 02 – 03 – 05 – 06 – 07
TRANSPORT & STORAGE TROLLEYS
FOR BOWELS AND MEAT

TROLLEY 200LIT
Completely rust-free, with a capacity of 200lit
Dimensions: 600 X 600 X 690mm

TROLLEY FOR BY-PRODUCTS
Stainless steel basin and
heat-galvanized carrier.
Dimensions: 1300 X 600 X 450mm

TROLLEY FOR HEADS AND OFFAL
Completely rust-free, with 18 special aluminum hooks
for offal, and a special base for heads.
Dimensions: 1400 X 820 X 1550mm

CONTAINER FOR RED OFFAL
Completely rust-free, with 10 special trays,
2 fixed and 2 rotating wheels.
Dimensions: 980 X 580 X 1750mm

CONTAINER FOR HIGH RISK PRODUCTS
Completely rust-free, with a special anti-blockage cover and a heat-galvanized carrier.

Dimensions: 720 X 600 X 860mm
carrier length 1670mm

TROLLEY FOR OFFAL
Completely rust-free, with 8 rows of hooks (12 hooks on each row) and 4 special trays, 2 fixed and 2 rotating wheels.
Dimensions: 1670 X 750 X 1760mm

FRS 01
STAINLESS SHAFTS

FRS 01
SUMP FOR SLAUGHTERHOUSES

Special well for drainage from slaughterhouse lines. Rust-free frame, with a drainage pipe with diameter of Ψ88,9, trap, and special plates for a better fit within cement. It contains a special stainless steel grease collector, which is perforated for the collection of solids. High-resistance stainless steel manhole cover.

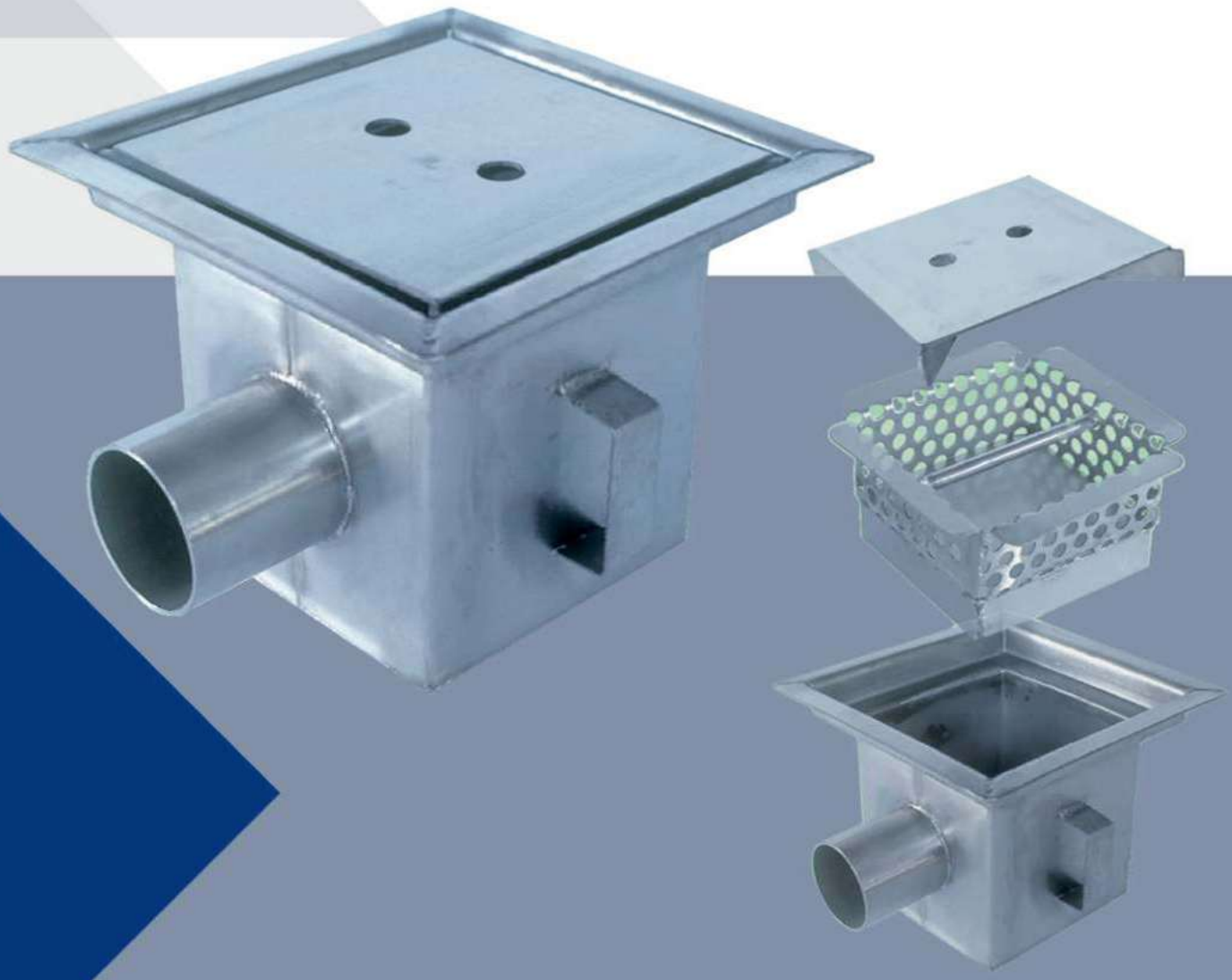
Dimensions: 295 X 295 X 240 mm

FRS 02
STAINLESS SHAFTS

FRS 02
SUMP OF COOLING ROOMS

Special sewer for sewage from meat lockers Rust-proof frame, with a Ψ76.1 drainage pipe, sump, and special metal sheets for fitting better within cement. Includes a special rust-proof grease collector which is perforated for collecting solids. High-resistance rust-proof well cover.

Dimensions: 200 X 200 X 145 mm

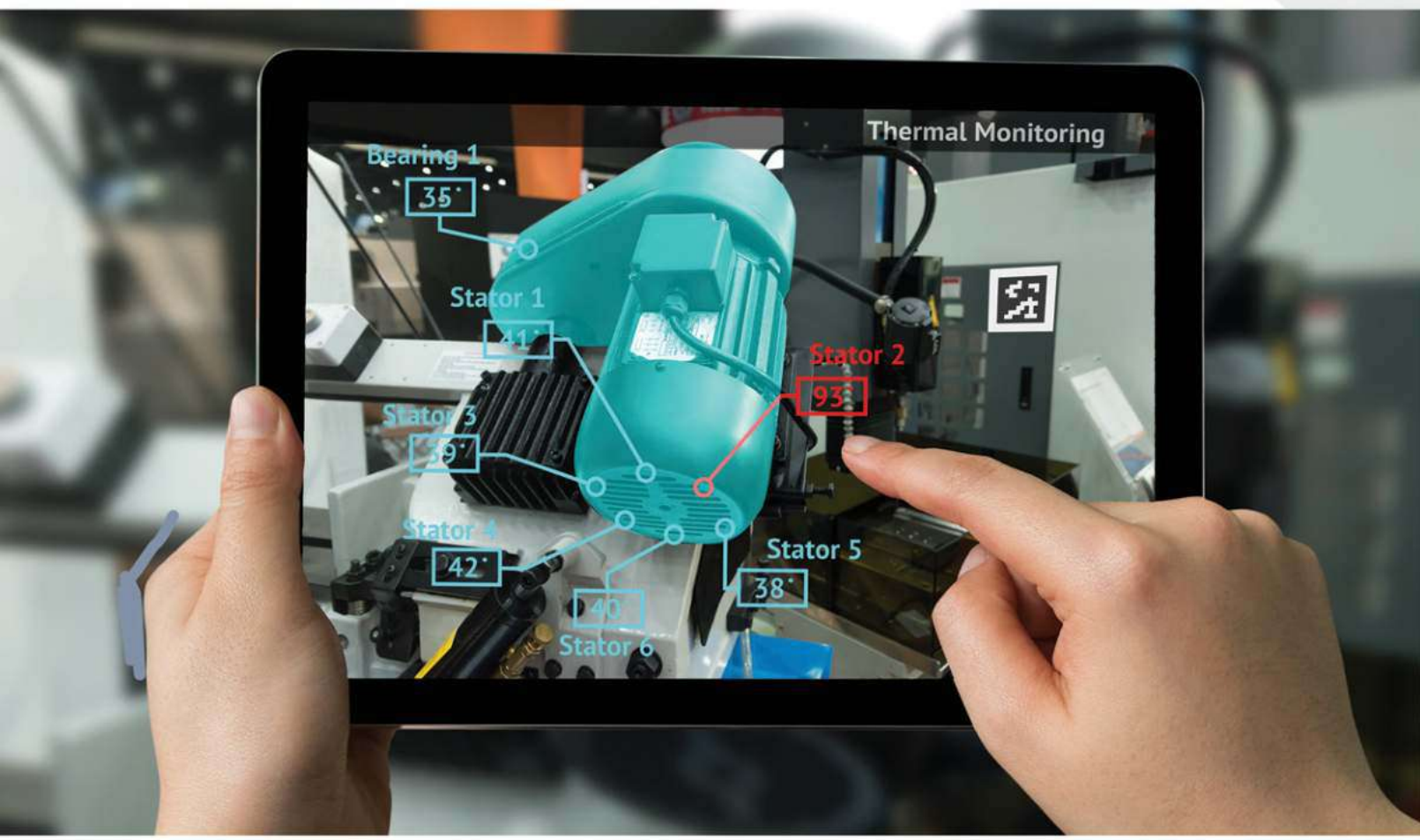


AFTER SALES SERVICE

AR
MAKE YOUR STAFF AN INSTANT EXPERT

WORK AND REPAIR
INSTRUCTIONS AND REMOTE

ASSISTANCE ANY DEVICE
ANY TIME | ANY PLACE



Save Time

You don't need an engineer to hop on a plane to fix technical issues. Effectively solve any problem by replacing on-site visits with remote support sessions by our technicians.

Solve Problems Efficiently

Act immediately when downtime or errors occur. Enable your service technicians and to get direct support from experts via audio and interactive video.

Remote Assistance

- Connect experts with remote workers anytime and anywhere
- Realtime live guidance from our engineers
- ransfer knowledge for technical repairs and maintenance instantly

Key Benefits

- Make anyone an instant expert
- Decrease time to resolutions
- Improve training processes
- Capture and scale expertise
- Retain collective knowledge

NEA PELLA | 58 005
GIANNITSA | GREECE

T | (+30) 23820 32123
F | (+30) 23820 32733

W | www.hatziioakimidis.gr
E | info@hatziioakimidis.gr

PROFILGROUP 042022