

EVISCERATION

VENT CUTTER



DESCRIPTION

The Vent Cutter removes the vent from the chicken by producing a circular cut around the vent. After cutting, the vent and bursa is lifted out of the bird by a pin and released outside the tail on the back of the chicken. No vacuum is required. The chickens are positioned into the machine below the blade by special clamping unit, self adjusting according to the size of the birds. The rotation of the circular blades is controlled by a set of gears driven by the machine itself. A hand operated stainless steel hydraulic jack raise and lower the machine allowing adjustment for flock variations. Machine is made of stainless steel and food approved nylon.

TECHNICAL DATA

Capacity	6.000 B/h
Lenght	1.960 mm
Width	1.720 mm
Height	2.940 mm
Water cons. at 3 bar	350 l/h
Power installed	1,5 kw
Total weight	1.400 kg
Shipping volume	7 M³