

## Slaughtering

## Automation

## Cutting

## Processing

## Service



## Carcass opener



SFK's Carcass opener is designed to operate at high capacities and to handle natural anatomic variations in pig dimensions.

For further information please see [leaflet](#).

The advantage of the SFK automatic concept is the pig being fully restrained during the process. This concept ensures uniform processing, accuracy and a high quality of the products.

A pneumatic system brings the carcass into the automatic machine for processing and discharging on the same carriers of the main conveyor. By using the SFK Autoline, continuous operation of the main conveyor is achieved.

In one automated process the carcass opener opens the belly. After the operation the pig has been opened from stick wound to rectum. In the case of male pigs you avoid cutting the spermatic cord by means of a lever.

**Working process:**

1. Prior to entering the Autoline zone, the length of the pig is determined by an infra-red light curtain.
2. The feeding and discharge system brings the pig into the robot and locks the gambrel in the centre line.
3. A transfer of measurement data takes place from the measuring stations ensuring the tools are set at the correct starting position.
4. To ensure a uniform process the pig is restrained throughout the entire process.
5. The scissors / mandrel tool of the carcass opener are inserted through the opening in the throat to a position where the mandrel is between the abdominal wall and the inner membrane covering the intestines.
6. After insertion the scissors are closed and the breast bone is subsequently cut in the centre line.
7. The scissors open and the edge works as a knife. In an upward movement the pig is opened from stick wound to rectum.
8. A specially designed lever will prevent the spermatic cord from being damaged / cut by the knife.
9. A tip on the pinion drive of the inserted mandrel will open the inner membrane without damaging / perforating the intestines.
10. The carcass opener has now completed the opening process from stick wound to rectum, and the pig is discharged on the same carrier on the slaughter line conveyor as before the process.

**Pre-conditions**

- In order to process the individual pig, the length from gambrel point to snout cannot exceed the interval 1.5 - 2.1 metres. (Upon request it is possible to change the standards).
- The pig should not have had diseases such as hernia, abscess etc.
- Pigs outside the specified length or pigs which for some reason should not be processed simply pass through the robot.

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