

Slaughtering

Automation

Cutting

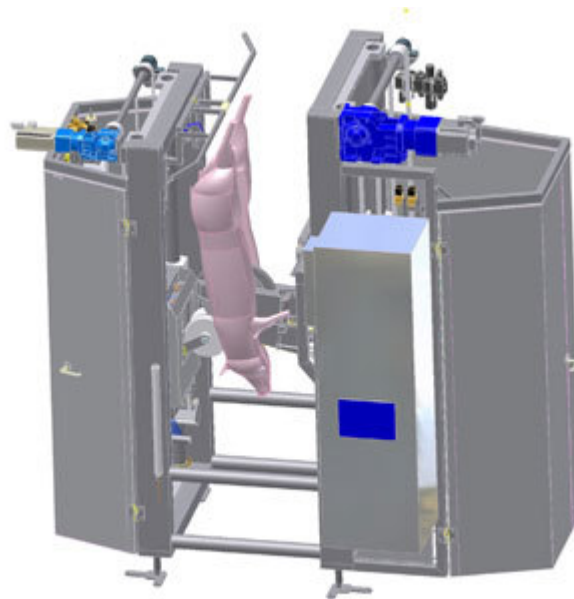
Processing

Service



Splitting saw

SFK's APS 65I splitting saw is designed to operate at high capacities and to handle natural anatomic variations in pig dimensions.



For further information, see the [leaflet](#).

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The advantage of the SFK Autoline concept is the pig being fully restrained during the process. This concept ensures uniform processing, accuracy and a high quality of 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 concept, continuous operation of the main conveyor is achieved.

In one automated process the APS 65I splitting saw cuts through the spine. The robot is equipped with internal guide and back roller, resulting in the highest accuracy and consistency on the market, which is important to the succeeding operations, e.g. automatic deboning.

The APS 65I splitting saw can process carcasses with head on or headless, back-finned or not.

Working process

1. Prior to entering the robot 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 automatic machine and locks the gambrel in the centre line.

3. To secure uniform processing the pig is restrained during sawing by means of an internal guide and back rollers.
4. An electrically operated blade divides the pig from the belly side through the middle of the spine, from tail to neck joint. The neck fat of the pig remains undivided. The pig is restrained throughout the entire process.
5. The feeding and discharge system guides the pig in and out of the machine and discharges it on the very same carrier on the slaughter line conveyor as before the sawing process.

Pre-conditions

- Sows cannot be processed but are allowed to pass through the machine without being processed.
- 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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