

## Slaughtering

## Automation

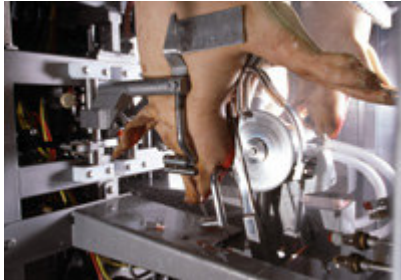
## Cutting

## Processing

## Service



## Throat opening, bung dropping and ham splitting



SFK's Throat opener, bung dropper and ham splitter 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 programme 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, continuous operation of the main conveyor is achieved.

In one automatic process the stick wound of the pig is opened, and at the same time the bung is dropped, the hams are separated and the pubic bone is opened.

### Working process:

1. Prior to entering the zone of automatic machines, the length of the pig is determined by an infra-red light curtain.
2. The feeding and discharge system brings the pig into the machine and locks the gambrel in the centre line.
3. A transfer of measurement data takes place from the measuring stations ensuring that the tools within the machine are set at the correct starting position.
4. To ensure uniform processing the pig is restrained in the machine.
5. Based on the correctly placed stick wound, a pneumatic disk saw cuts in an upward movement and opens the neck region of the pig.
6. The mandrel of the rectum drill locates the rectum of the pig and the drilling procedure starts. During the drilling any excess feces is sucked out from the intestine through the mandrel. The excess feces is collected in a vacuum holding tank located outside the slaughter line.
7. After the drilling of the bung, a pneumatic circular knife will separate the hams and cut through the pubic bone.
8. The disk saw and the cylindrical drill arrangement are disinfected using a 7% lactic acid solution.
9. The first phase of the opening process of the pig has now been completed and the pig is discharged on the same carrier on the slaughter line conveyor as before the process.



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**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 machine.

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