

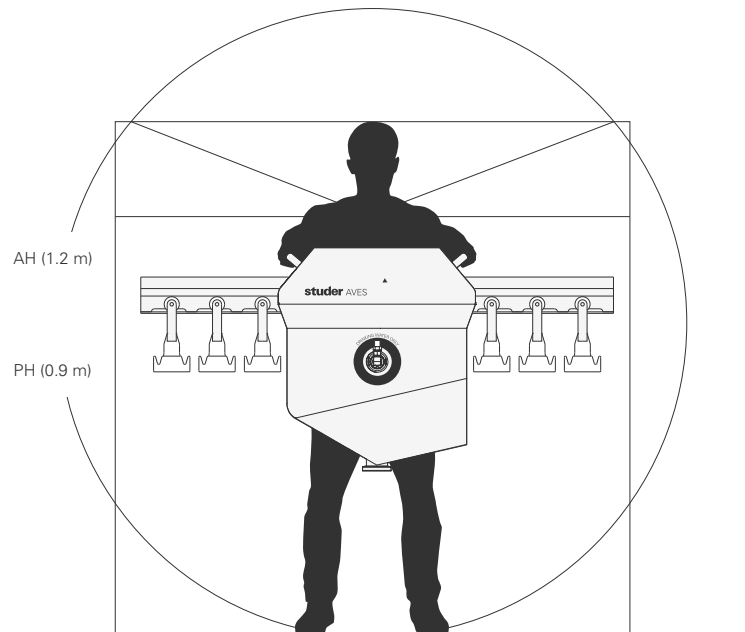
## Hygienic cleaning of shackles

Due to the contamination of live poultry also the shackles get contaminated during meat processing. Based on the unique cleaning technology using high-pressure water jet, the contaminated shackles become not only visibly clean, but also achieve microbiologically excellent results – and what more – without the use of any chemicals.



Design: Christian Lehmann

View 1:25



		Aves ST	Aves MY
<b>Shackles</b>	Shackle types	Slaughtering Roast production Offal processing Cooling Cutting Grill	Slaughtering Roast production Offal processing Cooling Cutting Grill
	Transport	suspended	suspended
<b>Troughput</b>	Capacity	16'000 units/h	16'000 units/h
<b>Serial components</b>	Cleaning module	4-8 nozzles	4-8 nozzles
	High-pressure pump Control system	150 bar Siemens	150 bar Siemens
<b>Special components</b>	Rinser	optional	optional
	Extraction	optional	optional
	Dryer	optional	optional
	CIP self-cleaning Waste water handling	optional optional	optional optional