

Steam vacuum handle



Dare to ignore proven efficiency?

For increasing product safety in pig slaughter lines and developed in cooperation with the Danish Technological Institute, the steam vacuum handle is for removing all visible feces contamination, dirt, and hair on relatively smooth surfaces of the carcasses, such as the belly.

Hygiene

The suction head with continuous steam supply considerably reduces the risk of cross contamination. Introducing the steam suction through the whole slaughter line results in routine removal in areas exposed to contamination, thus improving the overall slaughter line hygiene and product safety. The suction device is CE-marked and meets the demands laid down in the HACCP regulation.

Proven Efficiency

Results of microbiological tests show that use of the steam suction for removal of visible feces contaminations such as dirt, hair, etc. results in lower aerobe bacterial counts and lower numbers of positive E. coli tests, than achieved by use of knife cutting.

In documentary tests among others, cattle hind legs were processed. The test group processed with the steam device, and a control group cut with a knife. Both processes lasted for 10 seconds.

Reduction of total aerobe bacterial count compared to starting level:

- When the suction was used, 94% was removed
- When a knife was used, 69% was removed

Reduction in number of positive E. coli tests – the starting level was 51% positive tests:

- After use of the steam suction, 7% of the tests were E. coli positive
- After use of knife, 26% of the tests were E. coli positive

Source: Danish Meat Research Institute

Why the steam vacuum handle!

- Reduction of total aerobe bacterial count compared to starting level – proven efficiency
- Reduction of positive E. coli tests from starting level – proven efficiency
- Ensuring better meat quality compared to trimming process with no added time consumption
- Ergonomic light weight handle with quick-lock ensures easy and safe operation
- Easy to handle and improved removal of contaminations due to the right angle mouthpiece



Options

The most efficient and economic use of the steam suction equipment is as a supplement to other operations in the harvest line. However, optimum process with removal of possible contamination immediately when it occurs, is obtainable by introducing the steam suction through the whole working process.

The steam device cannot replace cleaning and tearing off membranes in the re-inspection. However, introducing the suction equipment earlier in the harvest lines where contamination is fresh, may make removal of membranes unnecessary in re-inspection, as coloring has not yet taken place.

Safety and legal requirements

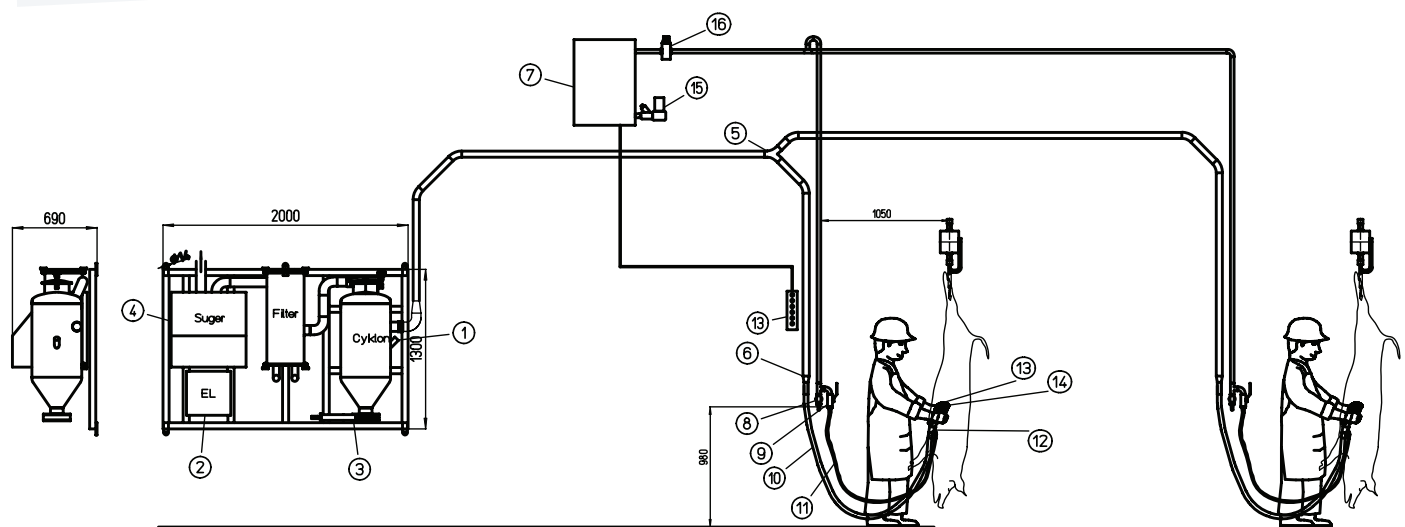
The operator is not exposed to burn risks, as the channel for steam supply is placed in the handle and in the connection part, which are both cooled by the air sucked through them.

The Danish Veterinary and Food Administration has permitted a general use of the steam suction system in areas exposed to surface contamination. Steam suction is to be carried out immediately after contamination has taken place.

Technical data

Steam pressure	1.2-1.5 bar/17.4-21.75 psi
Flow	10 kg/h/22.04 lb/h
Pipe dimension	1/4"

Technical data may be subject to changes



- | | | |
|--|-------------------------|--|
| 1. Level control | 8. Water separator | 15. Water connection with solenoid valve and check valve |
| 2. Start - Stop | 9. Ball valve for steam | 16. Steam regulator |
| 3. Manual operated slide valve | 10. Vacuum hose | |
| 4. Vacuum pump | 11. Steam hose | |
| 5. The Y-fitting is delivered separately | 12. Clamp | |
| 6. Reduction to diameter 32 mm | 13. Steam handle | |
| 7. Steam generator | 14. Scraper blade | |

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