## FRONTMATEC



## A constant scalding temperature

In the scalding tank, the carcasses are fully submerged and pulled through hot water, providing an excellent result.

## Hygiene

- In every section, gates can be opened for cleaning purposes
- Inside and outside surfaces can be cleaned with an alkali cleaner


## Options

Frontmatec recommends positioning the scalding line after the pre-washing machine. Pigs are transported on an overhead conveyor into the scalding line.

Frontmatec recommends positioning the scalding line as close as possible to the bristle remover to prevent scalded pigs from being cooled down just before bristles are to be removed.

Frontmatec recommends a combination of the scalding line with a Duoplan conveyor and a standard bleeding shackle.

## Why the scalding tank!

- Excellent in keeping a constant scalding temperature
- Decreased energy consumption
- Low maintenance costs
- User friendly operating panel
- Proven scalding quality


## Safety and legal requirements

The scalding tank is CE approved and designed to meet the strictest demand on health and safety.

Technical data

| Steam temperature, min. | $110^{\circ} \mathrm{C} / 230^{\circ} \mathrm{F}$ |
| :--- | :--- |
| Steam pressure | $8 \mathrm{bar} / 116 \mathrm{psi}$ |
| Steam consumption | $1.5 \mathrm{~kg} / \mathrm{pig}$ |
|  | $3.3 \mathrm{lbs} / \mathrm{pig}$ |
| Water pressure | $3 \mathrm{bar} / 43 \mathrm{psi}$ |
| Water temperature | $10^{\circ} \mathrm{C} / 50^{\circ} \mathrm{F}$ |
| Water consumption | $15 \mathrm{liter} / \mathrm{pig}$ |
|  | $3.9 \mathrm{gal} / \mathrm{pig}$ |
| Air pressure | $6 \mathrm{bar} / 87 \mathrm{psi}$ |
| Air consumption | $0.5 \mathrm{Nliter} / \mathrm{pig}$ |
| Power | $0.02 \mathrm{~kW} / \mathrm{pig}$ |

*Based on one shift. With two shifts, the water consumption is reduced to 7.5 liter/pig $1.9 \mathrm{gal} / \mathrm{pig}$. Technical data may be subject to changes


## Contact

