SLAUGHTERING AND MEAT PROCESSING SYSTEMS

ALWAYS A SOLUTION

>>> MAIN CATALOG
BANSS supplies the most modern slaughtering and meat processing systems, as well as storage and cooling room conveyance systems for cattle, pig and sheep. In our company we attribute utmost importance to animal welfare, quality, safety, hygiene and ergonomics, so that every installation – independent from its automation level – meets the highest standards.

Our efficiency guarantees the competitiveness of our customers:
Each plant is optimized to make the best use of human and capital resources.

Advanced knowledge through partnership:
BANSS has been cultivating a collaboration with research and development institutions, as well as utilizing the intensive feedback from our customers to transfer the latest scientific technologies into innovative systems. Our customers reference BANSS as a “reliable partner in meeting their short and long term business objectives.”

Worldwide Leadership:
BANSS is one of the world leaders in supplying slaughtering and meat processing systems. Our customers and partners around the world recognize BANSS’s dedication to the highest product quality and customer satisfaction. BANSS Germany is now listed in the encyclopedia of worldwide leadership and received the official seal “World Market Leader”.
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BANSS is a traditional company which looks back on more than 140 Years of Experience in Slaughtering technology. Since 1868, our experts in Biedenkopf, Germany have been Developing, Designing and Manufacturing customer-specific Slaughtering and Meat Processing Systems which are installed and placed into service by our team of worldwide specialists.

Our satisfied customers, worldwide, trust our expert knowledge and capabilities to develop innovations, product quality and deliver excellent after-sales services. Our global experience enables BANSS to meet the specific national, regional and local requirements of large and small meat processing companies around the globe. This allows us to offer Turnkey Solutions at all Levels of Automation.

Jürgen Weiss
Managing Director
Animal welfare
BANSS develops technologies to minimize mental and physical stress to animals prior to harvesting.

Traditions, cultures, religions
BANSS offers slaughtering systems according to customer’s personal, religious and regional requirements. The Halal certification to BANSS slaughter boxes.

Highest product quality
BANSS assures the highest level of product quality by offering effective and efficient slaughtering and meat processing systems.

Staff/Employees
For BANSS, the aspects of safety and ergonomics, both at the workplace and during the operating process, are of utmost importance in our system designs.
BANSS benefits

 exce ssional Pre-Sales Support: customer-specific planning, designing and manufacturing of slaughtering and meat processing systems.

 exce ssional After-Sales Support: quick response in troubleshooting, supply of spares, planning and system modifications/expansions.

 BANSS offers worldwide knowledge, experience and references to assist with supporting our current and future customers.

 Turnkey Solutions: Offering financial viable options and solutions to the slaughtering and meat processing facilities.

 Long-Term Partnership: Through joint R&D partnerships with our customers.

 WE DEVELOP TECHNOLOGIES TO MINIMIZE MENTAL AND PHYSICAL STRESS TO ANIMALS PRIOR TO HARVEST.
BANSS DESIGNS AND MANUFACTURES EQUIPMENT AND COMPLETE SYSTEMS FOR PIG HARVESTING FACILITIES THROUGHOUT THE WORLD.

Our experience in the world market enables BANSS to fulfill the customer’s national, regional and local requirements during the planning of a modern pig harvesting facility. Regardless of the level of automation, the requirements concerning animal welfare, hygiene, ergonomics, occupational health and safety, environmental protection and quality will be achieved.

BANSS has a long history of cultivating relationships with research and development institutes to implement the latest scientific findings into innovative system solutions.
Animal welfare accuracy and efficiency

Exceptional animal welfare conditions due to a longer calming down period

Accurate synchronization between conveyor and stunning equipment through servo drives and linear guiding on BRT-2 and BRT-3 systems

Drive unit at the end of the conveying system – thus avoiding injuries and reduced wear on the conveyor components.

Infinite variable speed controller

Design for minimal "db" levels

Stunning current is recorded with a digital data system

Light grids and ultrasonic sensors are used for optimal animal identification

Equipment constructed with stainless steel

**HIGHLIGHTS**

<table>
<thead>
<tr>
<th>Restrainer BRT-HH-T*</th>
<th>Restrainer BRT-HH-2</th>
<th>Restrainer BRT-HH-3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity</td>
<td>Up to 300 pigs/hr</td>
<td>Up to 500 pigs/hr</td>
</tr>
</tbody>
</table>

* T = Tact
BANSS BSF-II-P

Stunning box with a small footprint and average harvesting capacity of up to 200 animals per hour

<table>
<thead>
<tr>
<th>Stunning box BSF-II-P</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Up to 200 pigs/hr</td>
</tr>
</tbody>
</table>
BANSS is introducing its first in-house developed CO₂ stunning plant that goes by the series name SOMNIA. In cooperation with the research & development unit BANSS Animal Welfare, located in Holbaek/Denmark, a system has been designed by recognized CO₂ stunning specialists, which by means of design improvements combines essential benefits regarding animal welfare, operation reliability and economic efficiency in comparison with other existing systems. Due to a flexible system configuration in modular design the SOMNIA series covers a stunning capacity up to 1200 pigs per hour.

In accordance with our understanding and conviction the SOMNIA, irrespective of its stunning capacity, complies with all current EC regulations regarding animal welfare on the one hand, and with all industrial requirements for stunning and meat quality on the other hand. Considering the natural behaviour of the animals, the pig handling system enables the effective and efficient CO₂ stunning of varying group sizes. The SOMNIA series stands out due to highest user friendliness and ease of maintenance, which finally is reflected in economic efficiency.

<table>
<thead>
<tr>
<th>CO₂ stunning plant</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>60 – 1200 pigs/hr</td>
</tr>
</tbody>
</table>
Highest user friendliness and ease of maintenance

60 - 1200

Layout with Preloader
Scalding is carried out with 60°C (140°F) warm humid air instead of water. The scalding equipment is constructed in a sandwich construction style and insulated. There is a fully accessible stainless steel tank located at the bottom of the scalding tunnel. Air deflector plates are installed on the interior walls. Fans are aspirating the air in the upper part of the tunnel and circulate this air in exterior channels. During this operation the air is moistened and heated by water vapor. The fans blow the heated air through the lower part back to the scalding tunnel. The air deflector plates push the heated air onto the carcasses where water vapor condenses which creates the scalding effect. To avoid any risk of corrosion in the scalding tunnel, the conveying system has been installed outside of the scalding tunnel; based on a patent registered design. The looped chains for the carcasses are introduced through a slot in the ceiling of the scalding channel that is sealed with brushes. There are insulated doors allowing access to the tunnel. Proven and reliable control units perform the process and the automatic temperature control.


BANSS SCALDING PROCESS ACHIEVES THE HIGHEST SCALDING QUALITY WITH THE USE OF EFFICIENT TECHNOLOGY.
**HIGHLIGHTS**

- Modular design
- Space saving arrangement
- Easy cleaning with smooth inner and outer surfaces
- Self-supporting execution on a floor pedestal with housed transition into the continuous dehairing machine CDM
- Conveyor system outside the scalding room
- Low operating costs and maintenance
- Optimal hygiene
- High degree of efficiency
- Vertical condensation scalding process
- Capacity: 60 – 1200 pigs/hr

Equipment is suspended in order to achieve high hygiene standards.
During the circulation process, in a closed and well insulated scalding tunnel, water with a temperature of approximately 60°C (140°C) is sprayed out of special nozzles to the free hanging carcass. High-capacity pumps evacuate water out of a steam heated “in the tunnel” integrated industrial water tank into the spray system. The system can be supplied with heat exchangers. The sandwich constructed scalding tunnel with double doors serves as a lock gate at the entry and exit points. This allows for optimal insulation. Proven and reliable control units perform the process and the automatic temperature control.
HORIZONTAL WATER SCALDING IN A PADDLE WHEEL TANK OR SCALDING TANK

Depending on the capacity, 1 - 2 pigs or 1 sow from the debleeding- and/or deshackling conveyor are deposited on a rake in the paddle wheel tank. Scalding bath can be heated with an optional heat exchanger.
THE BANSS DEHAIRING MACHINES HAVE BEEN DEVELOPED TO ALLOW EASE OF MAINTENANCE AND CLEANING. THIS IS REFLECTED IN THE SMOOTH SURFACE DESIGN, THE LARGE CLEANING DOORS ON BOTH SIDES OF THE DEHAIRING MACHINE AND THE USE OF HIGH QUALITY MATERIALS.

NON-SYNCHRONOUS DEHAIRING MACHINES

SLAUGHTERING CAPACITIES OF UP TO 240 ANIMALS PER HOUR

With model series DDM 120-1-2 to 240-2-2 BANSS utilizes international experience and the latest scientific findings in the development of non-synchronous dehairing machines. After scalding has been completed using either a scalding tunnel or the scalding tank, pigs are brought through an introduction chute. Scalding with 60°C (140°F) hot scalding water is continued with the dehairing process.
**AVAILABLE OPTIONS**

- Machine frame hot-dip galvanized, with stainless steel doors.
- Machine post and doors stainless steel, dehairing cylinders and U-bars hot-dip galvanized.

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**HIGHLIGHTS**

- Optimized introduction of pigs into the machine
- Includes conveyor for bristles removal
- Water tank with fresh water dosing used to achieve maximum savings
- Minimal footprint
- With an automatic cleaning cycle directed towards the exiting equipment door, this design reduces potential bristle contamination of the carcass.
- Opportunity to increase throughput by combining multiple machines

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**MODELS**

<table>
<thead>
<tr>
<th>Models</th>
<th>Capacity / hr</th>
<th>Connected load [kW]</th>
<th>Length [mm]</th>
<th>Width [mm]</th>
<th>Height [mm]</th>
<th>Filling capacity [ltr]</th>
</tr>
</thead>
<tbody>
<tr>
<td>DDM 120-1-2</td>
<td>120</td>
<td>19.75</td>
<td>2570</td>
<td>3710</td>
<td>2541</td>
<td>1290</td>
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<tr>
<td>DDM 240-2-2</td>
<td>240</td>
<td>39.50</td>
<td>3433</td>
<td>4014</td>
<td>4737</td>
<td>2580</td>
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</tbody>
</table>
CONTINUOUS DEHAIRING

HARVESTING CAPACITIES
OF 200 - 1000 ANIMALS PER HOUR

With model series CDM 200-1 to 840-3 BANSS utilizes international experience and the latest scientific findings in the development of continuous dehairing machines. After pre-scalding has been completed using either a scalding tunnel or the scalding tank, the pigs are brought through into the dehairing machine by means of introduction chute. Scalding with 60°C (140°F) hot water is constantly occurring with the dehairing process. After the dehairing process has been finished the ejection slide opens automatically and the carcass reaches the receiving plate conveyor or table.
AVAIL A B L E  O P T I O N S


**HIGHLIGHTS**

- Gentle treatment of pigs by special arrangement of the dehairing beaters
- Optimal removal of claws with second dehairing cylinder
- Suited for large sized animals
- Adjustable dehairing time and machine filling
- Using a limited amount of fresh water and special spray nozzles; making the carcass virtually germ free.

<table>
<thead>
<tr>
<th>Continuous dehairing with 1 dehairing cylinder</th>
<th>Capacity / hr</th>
<th>Connected load [KW]</th>
<th>Length [mm]</th>
<th>Width [mm]</th>
<th>Height [mm]</th>
<th>Filling capacity [ltr]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Models 1 piece</td>
<td></td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>CDM 120-1-1</td>
<td>120</td>
<td>21,25</td>
<td>2670</td>
<td>2100</td>
<td>3465</td>
<td>1550</td>
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<tr>
<td>CDM 160-1-1</td>
<td>160</td>
<td>21,25</td>
<td>3570</td>
<td>2100</td>
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<td>2060</td>
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<tr>
<td>CDM 200-1-1</td>
<td>200</td>
<td>21,25</td>
<td>5070</td>
<td>2100</td>
<td>3465</td>
<td>2950</td>
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<tr>
<td>Models 2 pieces</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CDM 240-2-1</td>
<td>240</td>
<td>41,75</td>
<td>5780</td>
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<td>3100</td>
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<td>CDM 300-2-1</td>
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<td>41,75</td>
<td>6380</td>
<td>2100</td>
<td>3705/3405</td>
<td>3440</td>
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</table>

<table>
<thead>
<tr>
<th>Continuous dehairing with 2 dehairing cylinders</th>
<th>Capacity / hr</th>
<th>Connected load [KW]</th>
<th>Length [mm]</th>
<th>Width [mm]</th>
<th>Height [mm]</th>
<th>Filling capacity [ltr]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Models 1 piece</td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>CDM 200-1-2</td>
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<td>2100</td>
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<td>1900</td>
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<td>CDM 260-1-2</td>
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<td>2100</td>
<td>3975</td>
<td>2400</td>
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<td>CDM 320-1-2</td>
<td>320</td>
<td>28,75</td>
<td>4750</td>
<td>2100</td>
<td>3975</td>
<td>2900</td>
</tr>
<tr>
<td>Models 2 pieces</td>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CDM 400-2-2</td>
<td>400</td>
<td>56,75</td>
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<td>2100</td>
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<td>3800</td>
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<td>CDM 460-2-2</td>
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<td>7540</td>
<td>2100</td>
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<td>CDM 520-2-2</td>
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<td>CDM 580-2-2</td>
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<td>56,75</td>
<td>9140</td>
<td>2100</td>
<td>4275</td>
<td>5300</td>
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<tr>
<td>CDM 640-2-2</td>
<td>640</td>
<td>56,75</td>
<td>9940</td>
<td>2100</td>
<td>4275</td>
<td>5800</td>
</tr>
<tr>
<td>Models 3 pieces</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CDM 840-3-2</td>
<td>840</td>
<td>85,50</td>
<td>15759</td>
<td>2100</td>
<td>5125</td>
<td>7700</td>
</tr>
</tbody>
</table>
THE BANSS PRE-CLEANING AND FINAL TREATMENT MACHINES GUARANTEE OPTIMAL RESULTS WITH MINIMUM WATER AND ENERGY CONSUMPTION.

INDIVIDUAL CUSTOMER PREFERENCES CAN BE ACHIEVED BY COMBINING BASIC MACHINE MODELS.
**Final Treatment Designs**

Final treatment machines
Type 2S, 3S, 4S, 5S, 6S, 2x4S

Final treatment machines
Type 4W, 4W-2BW

Model 4W 2BW
with four horizontally arranged whip cylinders and two additional hind feet brush cylinders.
Total connected load: 19kW

Model 3S
with three vertically arranged whip cylinders.
Total connected load: 12kW

Model 4S
with four vertically arranged whip cylinders.
Total connected load: 16kW

Model 6S
with six vertically arranged whip cylinders.
Total connected load: 24kW

Model 2x4S
with eight vertically arranged whip cylinders.
Total connected load: 32kW
FINAL TREATMENT
SINGER FURNACES

BANSS singer furnaces are available in natural gas or propane versions. They achieve optimal singeing results with low fuel consumption due to targeted and times activation burners. All singer furnaces are DVGW tested.

<table>
<thead>
<tr>
<th>Model</th>
<th>Length [mm]</th>
<th>Width [mm]</th>
<th>Burner</th>
<th>Gas pressure [mbar]</th>
</tr>
</thead>
<tbody>
<tr>
<td>BF2</td>
<td>1.400</td>
<td>1.650</td>
<td>28</td>
<td>500 - 1000</td>
</tr>
<tr>
<td>BF2-N</td>
<td>1.400</td>
<td>1.650</td>
<td>28</td>
<td>50 - 500</td>
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<tr>
<td>BF4</td>
<td>1.900</td>
<td>1.900</td>
<td>52</td>
<td>500 - 1000</td>
</tr>
<tr>
<td>BF4-N</td>
<td>1.900</td>
<td>1.900</td>
<td>52</td>
<td>50 - 500</td>
</tr>
<tr>
<td>BF6</td>
<td>2.500</td>
<td>1.900</td>
<td>78</td>
<td>500 - 1000</td>
</tr>
<tr>
<td>BF6-N</td>
<td>2.500</td>
<td>1.900</td>
<td>78</td>
<td>50 - 500</td>
</tr>
</tbody>
</table>
BANSS benefits from many years of experience with workspace design of harvest facilities. Only a workspace designed with strict adherence to safety and ergonomics will assure an efficient and accurate operating sequence. Last but not least, the product quality is assured by an ergonomically designed workstation.
OPERATOR LIFT AND STATIONARY PLATFORMS

By maintaining a clean circumferential platform border, the risk for cross contamination is eliminated. Our lifting and stationary platforms are equipped with sterilization stations for tools and cleaning equipment used during the slaughtering process.

Horizontally and vertically moveable lifting platforms for handling of various carcass lengths and sizes.

Lift and fixed platforms with sterilization stations for tools as well as cleaning equipment for the slaughtering operations.
Hygiene and food safety are the utmost importance during the slaughtering process. Parameters that guarantee the quality of a customer's product; as defined by the local food safety and consumer protection agencies.

HYGIENE LOCK DESIGN
ALL EQUIPMENT COMPONENTS SUPPLIED BY BANSS THAT ARE IN DIRECT CONTACT WITH THE PRODUCT ARE EQUIPPED WITH CLEANING AND STERILIZATION STATIONS.

CLEANING AND DISINFECTING EQUIPMENT

BANSS also supplies cleaning and disinfection equipment for employees in the slaughtering operation.
CATTLE

BANSS CUSTOM DESIGNS, MANUFACTURES AND INSTALLS CATTLE SLAUGHTERING SYSTEMS.

Our experience in the world market enables BANSS to achieve the national, regional and local requirements of our customers through the design and planning of a modern cattle harvest facility. Regardless of the level of automation, the requirements associated with animal welfare, hygiene, ergonomics, occupational health and safety, environmental protection and quality will be achieved.

BANSS has a long history of cultivating relationships with research and development institutes to implement the latest scientific technologies into innovative systems.
stunning

reassign

pre-dehiding

bung dropper

paunch removal

offal removal

splitting

inspection

trimming

dehiding

OfFal removal

splitting

inspection

trimming

dehiding

paunch removal

offal removal

splitting

inspection

trimming

dehiding

reassign

pre-dehiding
BANSS BRF-I
CATTLE STUNNING BOX

HIGHLIGHTS

Head restrainer meets modern standards of animal welfare
With integrated double advance system
For captive bolt stunning
With hydraulic or pneumatic drive
Also available in stainless steel construction
Robust dump box floor with low noise design

WITH THE BANSS CATTLE STUNNING EQUIPMENT, THE RISK OF STUNNING FAILURE IS GREATLY MINIMIZED THROUGH THE USE OF A HEAD RESTRAINER DEVICE.
BANSS BRF-II HY
STUNNING BOX

HIGHLIGHTS
Stunning box designed for cattle and calves
Slaughter capacity up to 100 heads/hr
Head and neck restraint device designed with both vertical and horizontal movement
Adjustable side wall to retain calves
Robust and slip-resistant dump box floor
BANSS MGB
MULTIFUNCTIONAL CATTLE STUNNING BOX

HIGHLIGHTS

Complete stunning box can be rotated
Animal is slightly lifted and safely held by means of the breast and abdomen support
Two electrodes integrated into the neck area
Heart electrode integrated into the breast support
Head is freely accessible during the entire stunning process
Blood removal directly after the current flow has ended (sticking slide)
Gentle transfer onto a landing grid or plate conveyor
Multifunctional:
electrical stunning box MGB
BANSS BKT - HALAL

RITUAL SLAUGHTER BOX
HALAL SLAUGHTERING

HIGHLIGHTS

- Fully rotational slaughter box
- Neck stretching function for accurate ritual cut
- Full head and neck restrain system
- Gentle transfer into the shackling position

Halal

Controlled by
Islamic Centre Aachen, Germany
BANSS UNIQUE HALAL SLAUGHTER BOX HAS BEEN SPECIALLY DESIGNED AND CONSTRUCTED TO MEET STRINGENT RITUAL AND FUNCTIONALITY REQUIREMENTS.
BANSS offers our customers state-of-the-art cutting edge technology. Our dehiders for cattle, horses and calves with or without front feet shackling are suited for various installation for either continuous or non-synchronous slaughtering facilities.

### ROLLER DEHIDER BE 3

Options:
- Electro-pneumatic
- Electro-hydraulic

Capacity: 75 cattle/hr (max.)

### ROLLER DEHIDER BE 4, BE 6

Hydraulic system
- BE4 with shock device, without front feet shackling
- BE6 – without shock device, with front feet shackling

Capacity: 60 cattle/hr (max.)

Joystick controls for optimum positioning

Hook release device with sterilization equipment
OUR DEHIDERS FOR CATTLE, HORSES AND CALVES WITH OR WITHOUT FRONT FEET SHACKLING ARE SUITED FOR VARIOUS INSTALLATION FOR EITHER CONTINUOUS OR NON-SYNCHRONOUS SLAUGHTERING FACILITIES.

SWIVEL ARM ROLLER DEHIDER BE5

Hydraulic system
Capacity: 75 cattle/hr (max.)

ROLLER DEHIDER BE7

Electro-pneumatic system
Capacity: 30 cattle/hr (max.)
BANSS benefits from many years of experience with workspace design of harvest facilities. Only a work place designed with strict adherence to safety and ergonomics will assure an efficient and accurate operating sequence. Last but not least, the product quality is assured by an ergonomically designed workstation.
By maintaining a clean circumferential platform border, the risk for cross contamination is eliminated. Our lifting and stationary platforms are equipped with sterilization stations for tools and cleaning equipment used during the slaughtering process.
Hygiene and food safety are the utmost importance during the slaughtering process. Parameters that guarantee the quality of a customer’s product; as defined by the local food safety and consumer protection agencies.
ALL EQUIPMENT COMPONENTS SUPPLIED BY BANSS THAT ARE IN DIRECT CONTACT WITH THE PRODUCT ARE EQUIPPED WITH CLEANING AND STERILIZATION STATIONS.

CLEANING AND DISINFECTING EQUIPMENT

BANSS also supplies cleaning and disinfection equipment for employees in the slaughtering operation.
BANSS OFFERS HIGHLY EFFICIENT, CUSTOMER-SPECIFIC EQUIPMENT TO MEET THE REQUIREMENTS OF SHEEP, LAMB AND GOATS SLAUGHTER FACILITIES.

HIGHLIGHTS

- Stables in accordance with animal welfare
- Stunning restrainers
- Ritual slaughtering boxes
- Vertical and horizontal bleeding systems
- Vertical and horizontal pre-dehiding systems
- Dehiding machines
- Ergonomic eviscerating and transfer systems for all by-products
- Pneumatic conveying equipment
- Vacuum and delivery systems
- Conveyance systems for the deboning area
- Hook stacking conveyors
- Tubular rail conveyance systems
- Automatic cooling room storage systems
- Electric control systems for the slaughtering process, traceability of in plant products, sorting and warehouse management Vertical
BANSS's vast knowledge and expertise can design, manufacture and deliver complete, multi purpose cattle, pig or sheep harvest facilities. These facilities are designed to allow extreme operational flexibility for our customers.
Conveyance Systems

Available Conveyance Systems and Accessories

### Highlights

| Semi-automatic stable and feeding systems | Manual and pneumatic tubular rail diverters with or without PVC inserts |
| Thick wall tubular rails for cattle bleeding area | Elevators for all weights and distances |
| Tubular rails with PVC inserts | Chain conveyors in various configurations with or without tubular rails |
| Tubular rails in 1 1/2" (0.16" wall thickness) and 2" (0.18" wall thickness) in galvanized or stainless steel | Trolley conveying systems suited for various loads |
| | Chain conveyors with multiple drives for large and/or long transport distance |
| | Chain conveyors with drag chain drive |
| | Stacking and endless conveyors for cooling rooms |
| | Stacking rails for cooling rooms |
| | Fully automated in feed and out feed storage systems |
| | Complete EDP solutions and data collection |
| | Product grading systems |
| | Real time data/visual systems |
| | Carcass traceability systems |
FOR MANY YEARS BANSS HAS DESIGNED, MANUFACTURED AND SUPPLIED MATERIAL HANDLING SYSTEMS FOR SLAUGHTERING FACILITIES. THIS INCLUDES CONVEYANCE, TRACKING AND COOLING EQUIPMENT/SYSTEMS.

Fully automated cooling room for pigs

Conveying system combined with the automatic grading of pigs

Automatic transfer system for pig halves in pre-cutting area

Custom solutions to meet each customer’s specific requirements