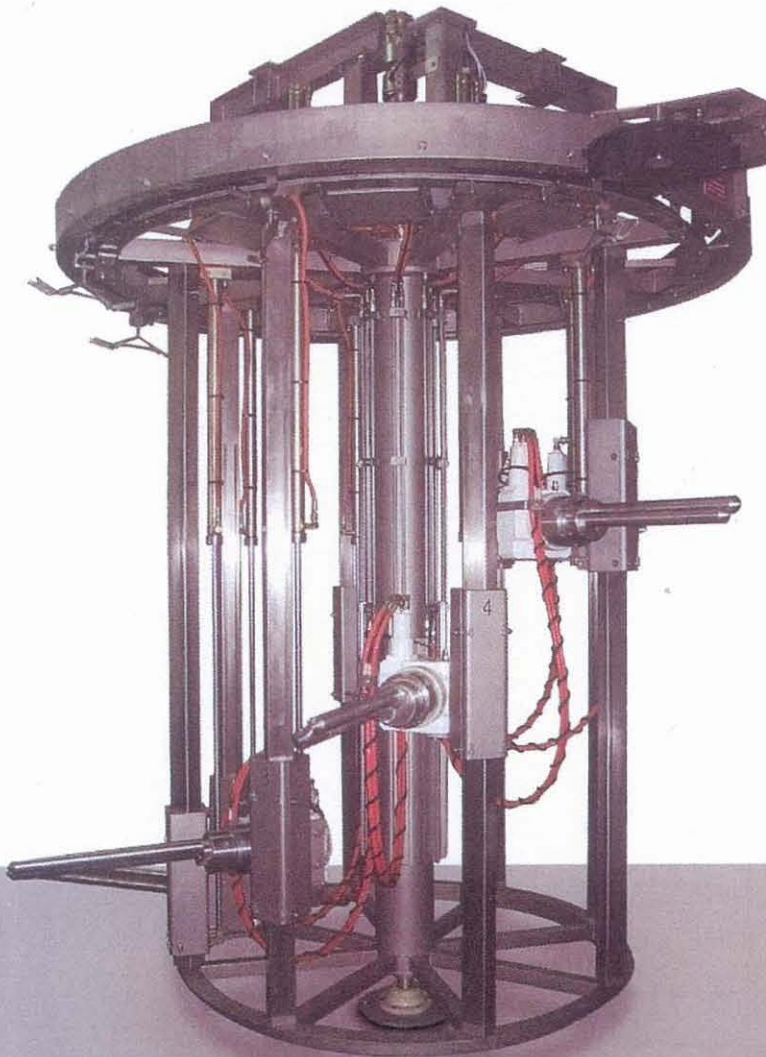


# Pelt - 0 - Matic™

The Pelt - 0 - Matic™ is designed and manufactured by Food Equipment Australia Pty Ltd under license from Meat and Livestock Australia. Worldwide Patents Pending

The Pelt - 0 - Matic™ system is designed for automated pelt removal from a variety of species including : Sheep, Lambs, Goats, Calves and Deer.



- Proven payback within 12 months
- Reduced labour
- Premium prices for pelts / skins
- Improved yields and carcass presentation
- Reduced injury claims ( OH & S concerns )
- Simple to operate
- Can be used with conventional or inverted dressing
- Can be customised to fit all chain speeds
- Compact design fits most existing kill floors
- Robust, stainless steel construction

## Capacity

- Single Head – Processes up to 2 / min [ 120 / hr ]
- 4 Head – Processes up to 5 / min [ 300 / hr ]
- 6 Head – Processes up to 8 / min [ 480 / hr ]
- 8 Head – Processes up to 12 / min [ 720 / hr ]
- 10 Head – Processes up to 16 / min [ 960 / hr ]

Pelt - 0 - Matic™ systems are installed at Australian Domestic and Export Plants including EU & USDA listed as well as installations in New Zealand, Asia and Europe.



## Working Process

- The carcass has minimal work – up for either conventional or inverted dressing.
- The free end of the pelt is placed between the arms of the Pelt - 0 - Matic™
- Only one operator is required.
- The pelt is removed automatically with a slow and steady downward pull greatly reducing the risk of grain strain, blood spotting and selvage damage. This is achieved without slowing or stopping the chain, at any chain speed.
- The Pelt - 0 - Matic™ automatically drops the pelt into a chute or onto a conveyor.
- The carcass is then eviscerated as normal.