



The Robotic Forequarter Sani Vac replaces the actions of manual steam vacuum sanitisation operations for lamb sheep and goat processing.

SYSTEM BENEFITS:

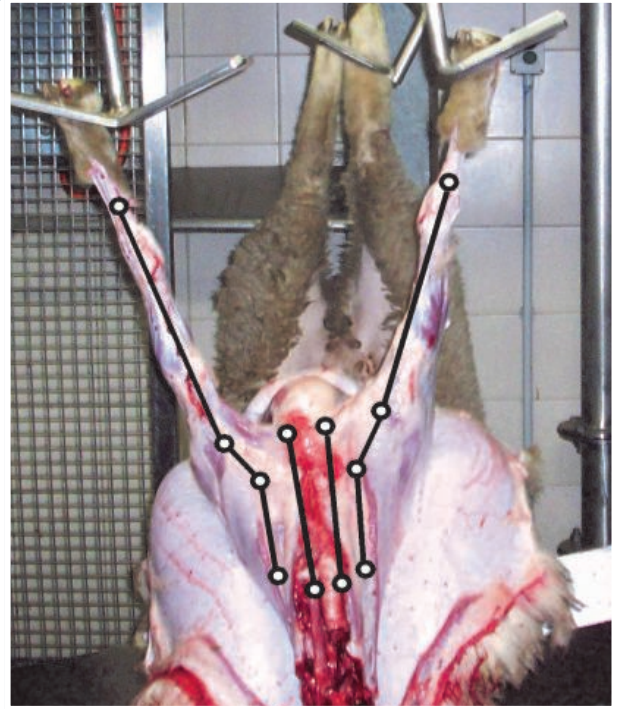
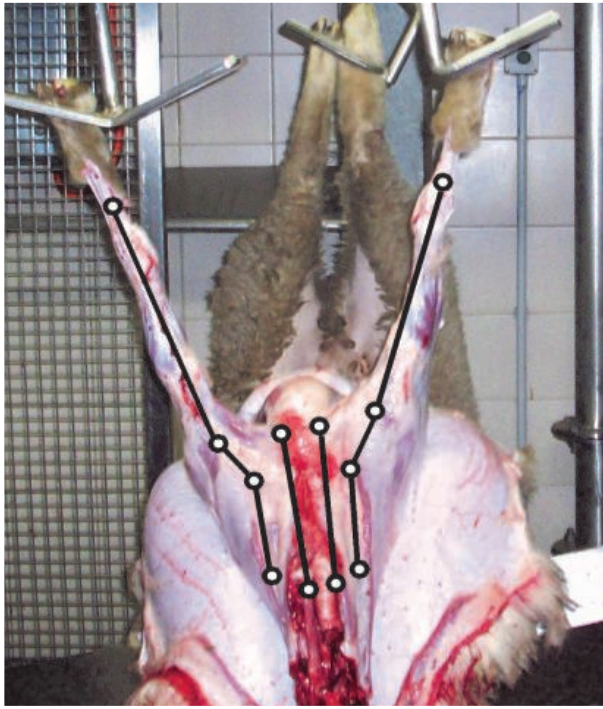
- **LABOUR REDUCTION**
1 operator per working shift
- **LINE SPEED**
+10 carcasses per minute
- **SPECIES**
System used for lamb, sheep and goat processing
- **WH&S**
Reduced injuries and accidents
- **PRODUCTIVITY/EFFICIENCY**
Less rework due to consistent and repeatable operations
- **INCREASED YIELD**
Reduced trimming and rework
- **HYGIENE**
Microbiological tests prove reduced contamination compared to manual operations.

SYSTEM OVERVIEW:

The Robotic Forequarter Sani Vac replaces the actions of manual steam vacuum sanitisation operations for lamb sheep and goat processing.

Developed to repeatedly steam sanitise and vacuum profiled dimensions of each carcass leg, neck and brisket, the robot adapts its cycle path for all carcass variations, overcoming inconsistent manual processing practices.

Interfaced to an industrial robot, the system adopts the use of a customised steam vacuum wand delivering steam to loosen



soil, kill bacteria and remove contaminants via vacuum.

Maintaining consistent steam vacuum sanitisation for briskets, necks or front legs on all carcass variations is achieved using discrete carcass sensing, in-line conveyor tracking and a self compliant vacuum wand.

Generally the Vac San operation consists of 4-6 passes, designed to maximise effective use of processing time available and customised to meet plant processing requirements with a range of line positions and design configurations available.

Easy to clean and maintain, the system is designed to operate on a process floor environment

where surfaces and materials used are adequately protected against wash down procedures and chemicals.

The robotic Forequarter Sani Vac system is fully integrated by SCOTT and includes safety guarding, operator controls and stabilisation all fully installed and commissioned ready for production.

WHERE TO NEXT?

SCOTT Robotic Forequarter Sani Vac Systems are a proven technology for small stock processing and have been in production since 2008.

Configurable in design to meet individual plant processing, line and floor-plan requirements. Installation of a Robotic Forequarter Sani Vac System offers a payback of less than 1.5 years inclusive of labour savings, operating costs, OH&S and other benefits.

This machine was developed by SCOTT with support from Meat & Livestock Australia