



## Key Benefits

- Suitable for broilers
- Cost-effective tools to semi-automate the evisceration process and reduce line personnel
- Precise and efficient operation
- Supplied with weight balancer to reduce operator fatigue – tool will become almost weightless in the hands of an operator!
- Scope of supply includes hoses, regulators, lubricators
- Vacuum system and air compressor not included but also available on customer request

# Vent cutting pistol



## Key Benefits

- Suitable for broilers
- Hand tool to manually cut the vent of a bird
- Precise and efficient vent removal
- Faecal matter is automatically sucked away to reduce the risk at contamination
- Supplied with weight balancer to reduce operator fatigue – tool will become almost weightless in the hands of an operator!
- Scope of supply includes hoses, regulators, lubricators
- Uses approximately 24 m<sup>3</sup>/h of air
- Vacuum system and air compressor not included but also available on customer request



**DUTCH POULTRY TECH B.V.**

Hillegom, The Netherlands

[www.dutch-poultry-tech.com](http://www.dutch-poultry-tech.com)

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# Vent cutting pistol



## Technical data

Capacity per operator*	bph	up to 2000
Gun length	mm	305
Blade length	mm	83
Blade opening	mm	63
Gun weight	kg	2.3
Air consumption	m3/h	23.8

\* depending on line speed and operator skill



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## Key Benefits

- Suitable for broilers
- Hand tool for manual removal of lungs and inside cleaning of the carcass by means of vacuum
- Supplied with weight balancer to reduce operator fatigue – tool will become almost weightless in the hands of an operator!
- Scope of supply includes flexible tube for vacuum installation
- Vacuum consumption of 1 liter per bird
- Vacuum system not included, but available on customer request

# Lung pistol



## Technical data

Capacity per operator*	bph	up to 2000
Gun length	mm	325
Gun opening	mm	150
Gun weight	kg	1
Vacuum consumption	l/bird	1

\* depending on line speed and operator skill



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# Pneumatic neck shear



## Key Benefits

- Suitable for broilers
- Hand tool to manually cut the neck
- Precise and efficient neck removal
- Supplied with weight balancer to reduce operator fatigue – tool will become almost weightless in the hands of an operator!
- Uses approximately 24 m<sup>3</sup>/h of air
- Air compressor not included but also available on customer request



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# Pneumatic neck shear



## Technical data

Capacity per operator*	bph	up to 1000
Shear length	mm	290
Shear opening	mm	50
Shear weight	kg	0,7
Air consumption	M3/h	23.8
* depending on line speed and operator skill		



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## Key Benefits

Set of manual tools which, depending on capacity per hour, includes one or more:

- Killing and opening knives to cut the jugular vein and to open the body cavity
- Evisceration forks to remove the viscera pack
- Gizzard scissors to cut open the gizzard
- Stainless steel safety gloves to protect hands during operation
- Sharpening steel to sharpen killing and opening knives