FRONTMATEC



Ideal for low to medium capacity scalding

By submerging the head and front legs in scalding hot water, followed by a continuous spray scalding, the vertical spray scalding offers an optimal combination of scalding.

Hygiene

The vertical spray scalding is constructed almost entirely of stainless steel with insulated walls, a stainless steel water reservoir at the bottom and a pumping system with multiple water sprayers. Both sides of the tunnel walls are finished with stainless steel and fitted with inspection hatches.

Options

Various heating methods are possible.

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 vertical spray scalding!

- Optimal scalding result
- Energy efficient due to insulation and swing doors
- Robust, due to stainless steel construction
- Hygienic and food safe



Preconditions

Maximum pig length from point of suspension in chain to snout should not exceed 2,450 mm/96.45".

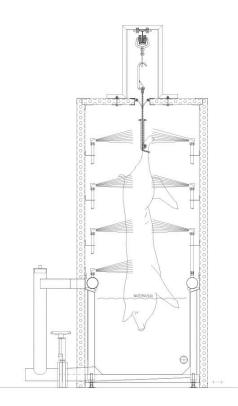
Safety and legal requirements

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

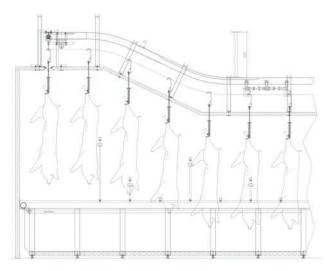
Technical data

Calculation basis	
Capacity	600 pigs/hour
Pitch	600 mm/23.6"
Working day	8 hours, 1 shift
Steam temperature, min.	152°C/302°F
Steam pressure	5 bar
Steam consumption	1.2 kg/pig
	2.65 lbs/pig
Water pressure	3 bar/43 psi
Water temperature	10°C/50°F
Water consumption	10 liter/pig
	2.6 gal/pig
Air pressure	6 bar/87 psi
Air consumption	0.5 N liter/pig
Power	0.15 kW/pig
Technical data way be subject to show as	

Technical data may be subject to changes



2D side view in scalding tunnel



Scalding time minimum is seven minutes at a capacity of 600 pigs/hour

Contact

CN: shanghai@frontmatec.com Phone: +86 215 859 4850

DE: beckum@frontmatec.com Phone: +49 252 185 070 DK: kolding@frontmatec.com Phone: +45 763 427 00

ES: barcelona@frontmatec.com Phone: +34 932 643 800 NL: rijssen@frontmatec.com Phone: +31 886 294 000

RU: moscow@frontmatec.com Phone: +7 495 424 9559 UK: birmingham@frontmatec.com Phone: +44 121 313 3564

US: kansascity@frontmatec.com Phone: +1 816 891 2440 rontmatec.com