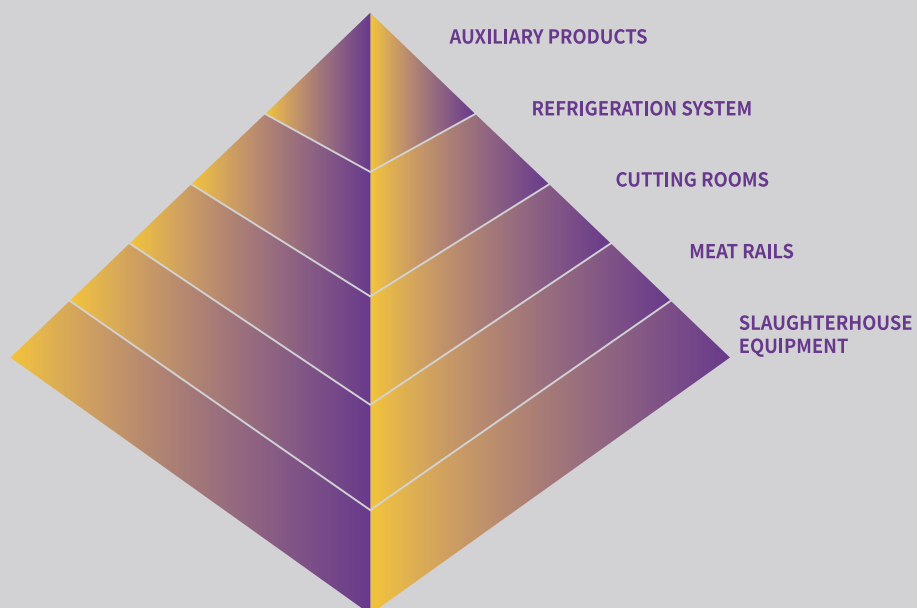




COMPLETE SLAUGHTER HOUSE EQUIPMENT CHAIN SUPPLIER

QINGDAO WOFENG EQUIPMENT CO.,LTD



INTEGRATED SOLUTION PROVIDER FOR PIG, CATTLE AND SHEEP SLAUGHTERING LINE SYSTEM



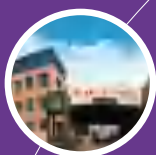
COMPLETE SLAUGHTER HOUSE EQUIPMENT CHAIN SUPPLIER

COMPANY TIME LINE



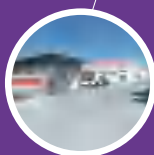
2019-

The New Plant Was Completed,
Large Scale Production,
High-Standard Products



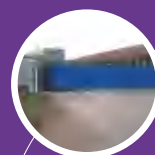
2014-2018

Militarized Management.
Products Enter
International Market



2010

Formal Mass
Production

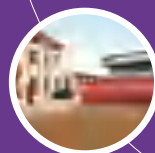


2009

Founded

2010-2013

Modern Production Entering
The Domestic High-End Market



COMPANY PROFILE

WFA is an independent wholly-owned subsidiary affiliated with ZBHT, mainly engaged in high-technology enterprises. develops world-leading customized solutions slaughterhouse project, specializing in the high-performance design, manufacturing, business deal, cargo transportation, installation and commissioning complying with food equipment.

We are manufacturers of machinery specialized in:

- Slaughterhouse equipment for Pig, Cattle and Sheep
- Rails system
- Cutting meat system | Primary cutting | Secondary Cutting
- By-products process system
- Accessories of machinery
- Hygiene device system
- Refrigeration system
- Wastewater treatment system
- Rendering plant
- Blood process system

Creating safe and secure food for humans is our main target and our strongest driving force to continue in product development and quality improvements. innovation is due to practicality, intelligent manufacturing is due to technology, combined with practical experience, take customer feedback seriously, carry out innovation, and continuously optimize slaughtering and processing equipment to meet customers with different needs.

Because WFA products are easy to maintain, less prone to failure, less frequent maintenance, the means that owner can obtain greater benefits.

WFA highest quality equipment. on time delivery. professional logistics team. skilled engineering team, excellent after-sales service as WFA company operation philosophy. our global experience enable to meet specific national, regional and local requirements from large and small meat processing company.

Turnkey slaughterhouse project solution

Your one-stop manufacturer for quality meat processing equipment

Professional slaughterhouse consultant

Provide free AutoCAD & 3D design Drawing

Reasonable and efficient slaughtering line equipment configuration program

14 + Years manufacturing experience

10000M2+ Production Workshop

100 + Employees

20 + Patents awarded

50+ Countries setup complete slaughtering lines

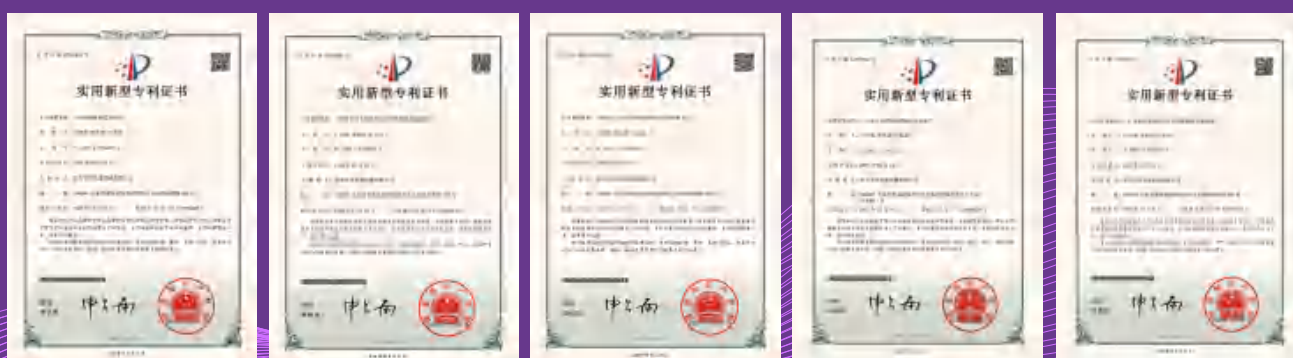
14+ Years experience professional equipment installation team



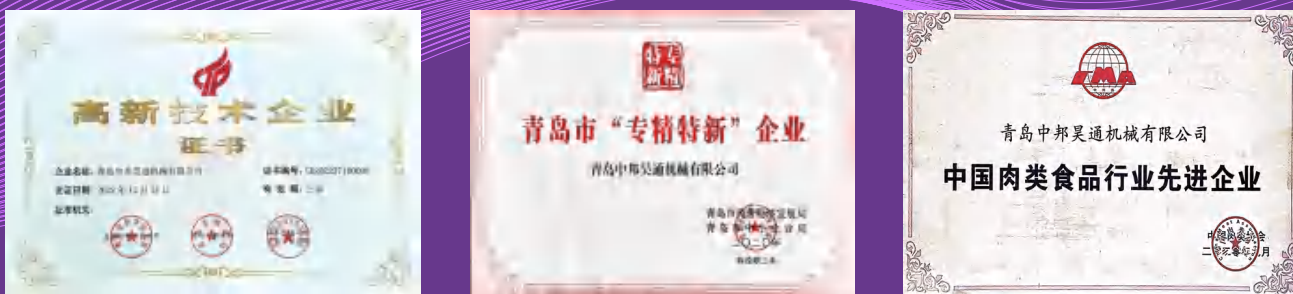
HONOR



PATENT AND QUALIFICATION CERTIFICATE



PATENT AND QUALIFICATION CERTIFICATE



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Cattle.Sheep.Pig Pr-slaguther handling system

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- Semi-Dirty Area Slaughter Line
- Clean Area Slaughtering Line (Cooling Room)
- Cutting & Debonning Line
- Cattle Slaughter Line Accessories

Sheep Slaughtering Line 3 _____ P21

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- Semi-Dirty Area Slaughter Line
- Clean Area Slaughtering Line (Cooling Room)
- Cutting & Debonning Line
- Sheep Slaughter Line Accessories

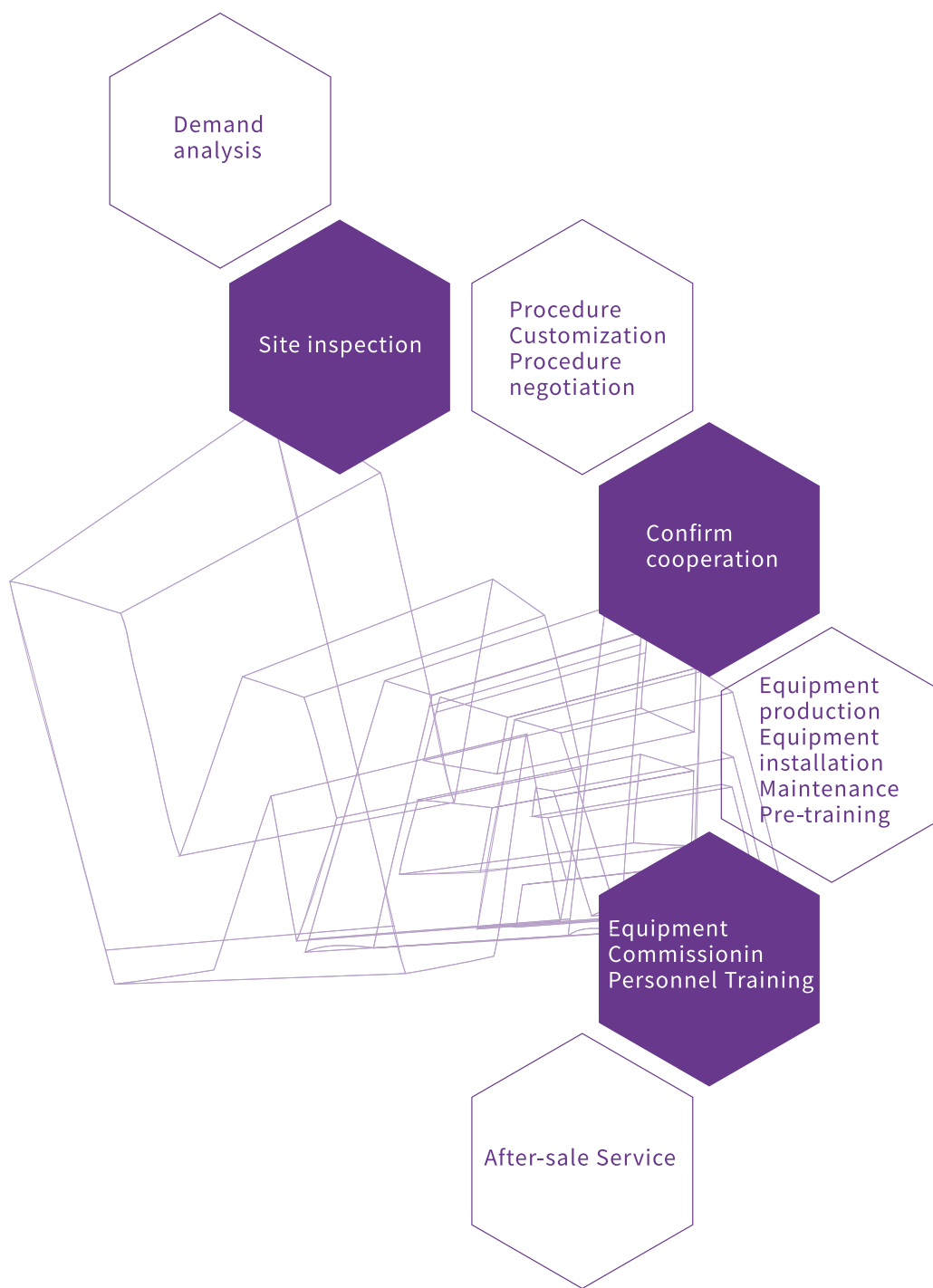
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- Dirty Area Slaughter Line
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PROJEC COOPERATION PROCESS



PARTNERS

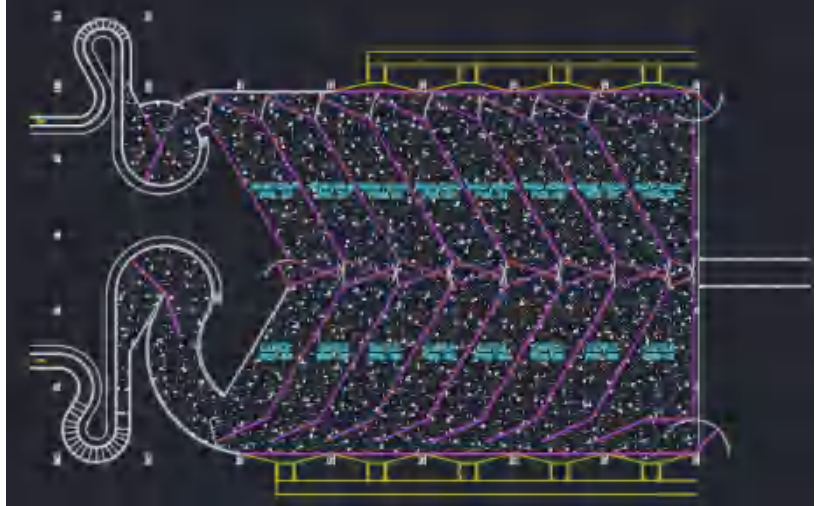


1

LIVE ANIMAL HANDLING



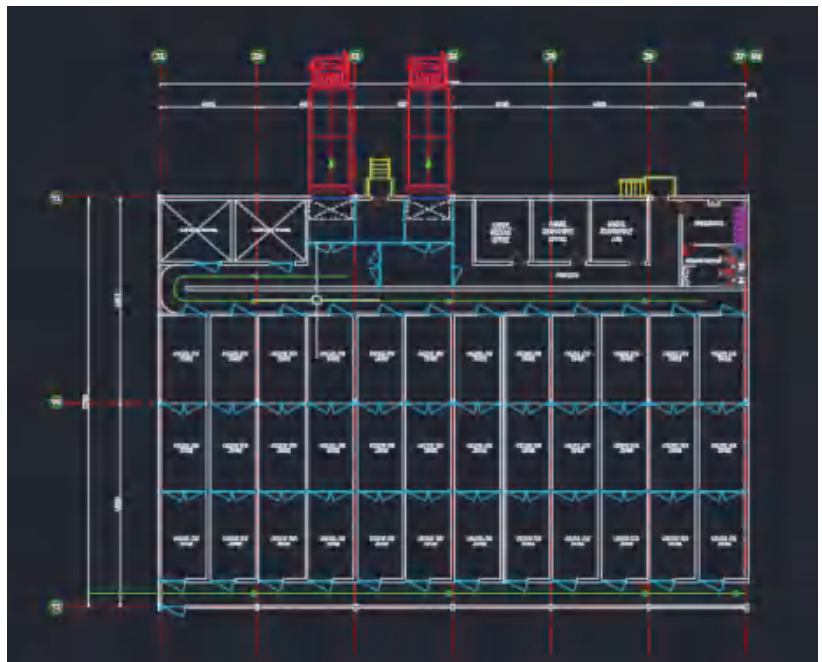
PRE-SLAGUTHER HANDLING SYSTEM WAITING LAIRAGE FLOW DIAGRAM



Pre-slaughter handling system is used to collect and store animals and ensure the slaughter supply of animals in the slaughterhouse.

In terms of animal slaughter welfare, The existence of the slaughtering circle can eliminate the fatigue of animals during transportation and restore their normal physiological state. So as to improve the meat quality of animals after slaughter.

Pre-slaughter handling system should include slaughter pens, suspected sick animal observation pens, emergency slaughter rooms, harmless treatment rooms, quarantine rooms, breeding facilities, weighing, shower facilities, etc.



PRE-SLAGUTHER HANDLING SYSTEM WAITING LAIRAGE CASE REFERENCE



2 CATTLE



CATTLE SLAUGHTERHOUSE PROJECT PERFORMANCE



PROJECT : SICHUANG SHU CHANGDA
CAPACITY: 300 CATTLE PER SHIFT



CATTLE SLAUGHTERING LINE

2

PROJECT: HUAYANG GROUP
CAPACITY: 300 CATTLE PER SHIFT



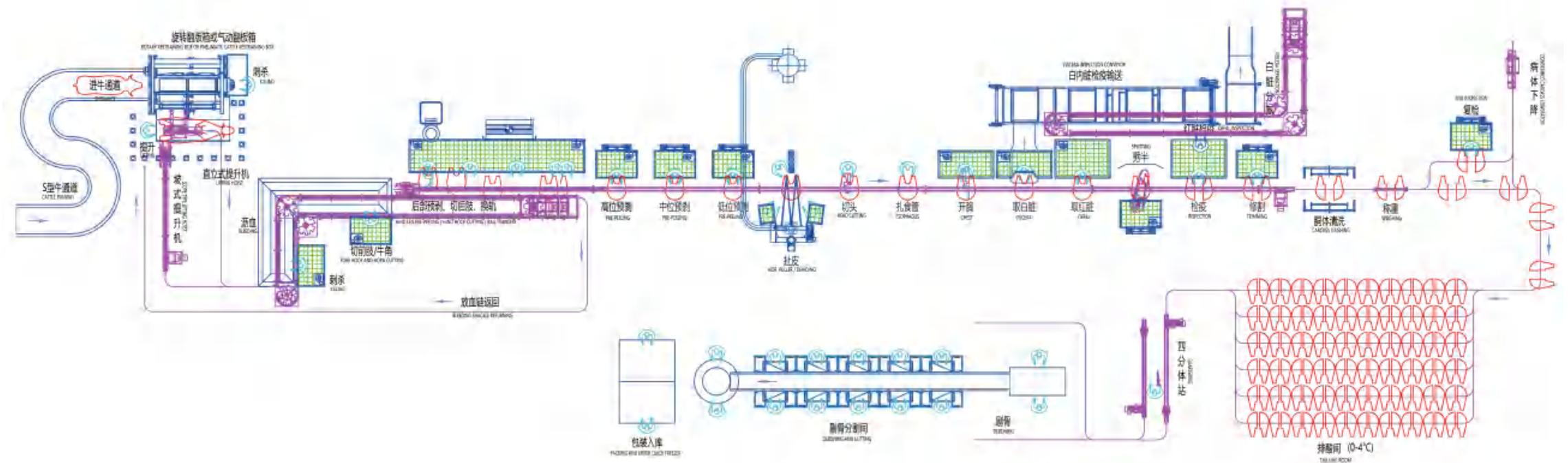
PROJECT: INNER MONGOLIA TIAN MU ZHEN
CAPACITY: 200 CATTLE & 1000 SHEEP PER DAY



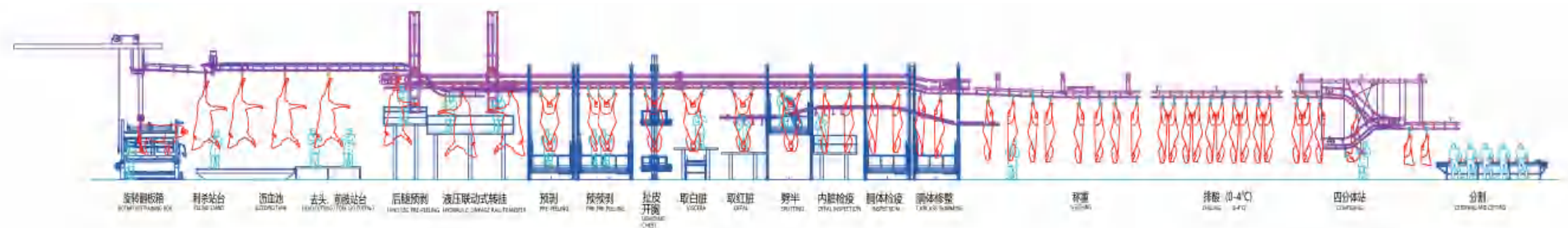
2 CATTLE

CATTLE SLAUGHTERHOUSE WORKING PROCEDURE FLOOR PLAN

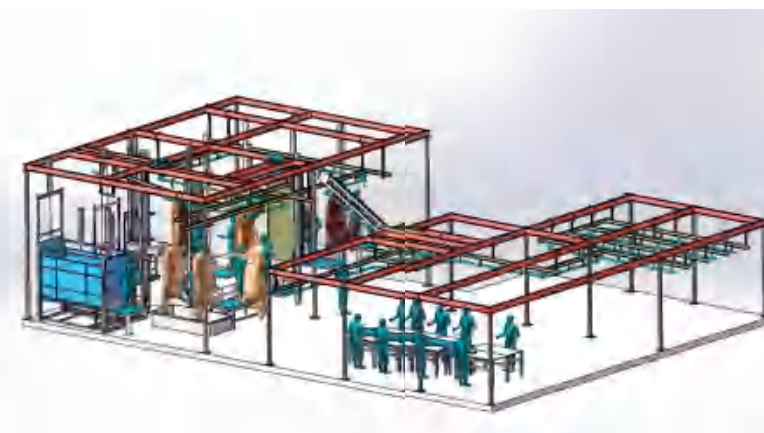
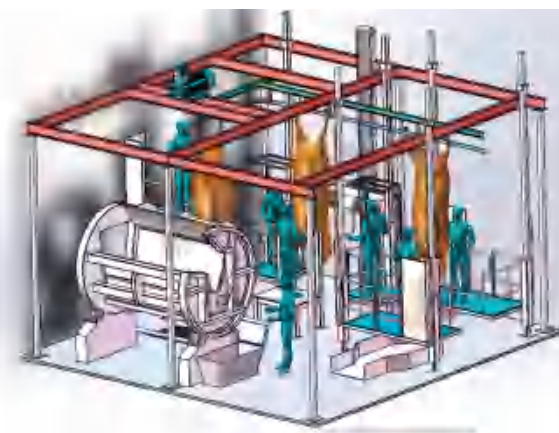
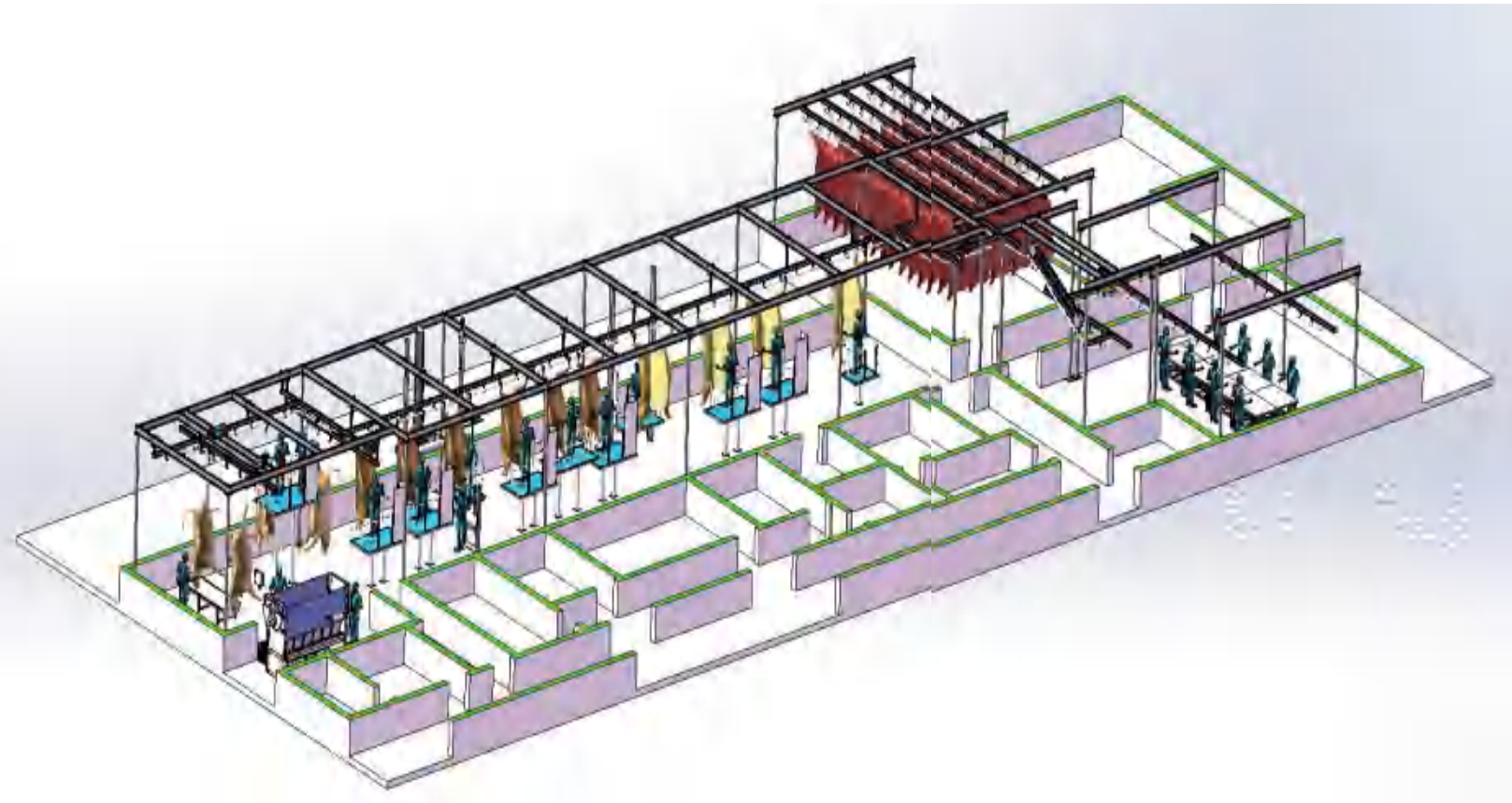
COMPLETE SLAUGHTER HOUSE EQUIPMENT CHAIN SUPPLIER
QINGDAO WOFENG EQUIPMENT CO.,LTD



CATTLE SLAUGHTERHOUSE WORKING PROCEDURE SECTION VIEW



CATTLE SLAUGHTERING LINE
3D DRAWING



CATTLE SLAUGHTERING LINE

2

2 CATTLE

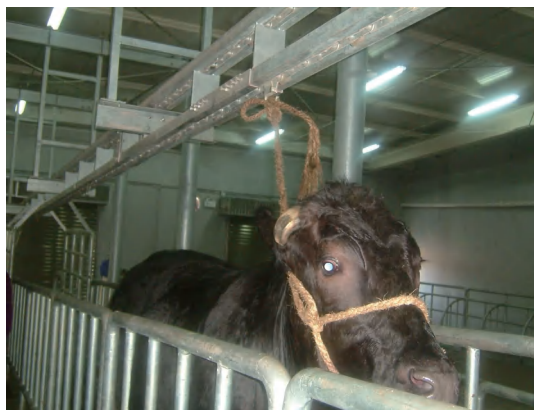
CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



Lairage : Cows should stop eating and rest for 24 hours before slaughtering, to restore the normal physiological state. During the resting period, the quarantine personnel will observe regularly. Suspected cattle should be sent to the isolation pen immediately. Sick cattle perform emergency slaughtering. Qualified cattle stop drinking water 3 hours before slaughter.



Live cattle weighing scale – this scale can weigh the cattle while they are walking in the tunnel, for classification and numbering.



Cattle dragging machine:
used in conjunction with the cattle restraining killing box to improve production efficiency. It can reduce labor intensity and ensure worker safety

CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



Hydraulic restraining ritual rotary killing box

It has hydraulic restraining procedure and electric rotary function. 90° and 180° stabbing can be performed on this box with safer operation. It can be used for stun killing or ritual halal killing. It is the safest way for cattle slaughtering, figuring simple and fast.



Inclined Pneumatic restraining killing box type A.
It figures simple operation and high hanging efficiency.



Pneumatic restraining killing box with head clip, type CN



Pneumatic restraining killing box with head clip, type EU

Pneumatic cattle restraining killing boxes, Model CN and Model EU, both can be used with the stun gun. The operation is safer and the working efficiency is higher.

2

CATTLE



CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



Automatic cattle bleeding line: several procedures are finished on this line, such as hanging, (killing), bleeding, electrical stimulation, cutting the front legs and horns, removing the head, sealing the anus, cutting the hind feet, etc. The bleeding time is generally designed to be 5-6 minutes.



Cattle bleeding shackle return system: bleeding shackles slide down on the slope rail relaying on its own weight. Pneumatic shackle lowering system (left picture) can be selected. The cylinder will drive the shackle down from higher rail to lower rail after sensing one or more pulleys sliding into the descending track. This method is safer and can effectively avoid human hurting when the pulley slides down.

CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



Electric hoist for rail transfer

It is suitable for small and medium-sized cattle slaughtering plants. The operation space required for this rail transfer method is small. The efficiency is relatively slow.



Hydraulic linkage rail transfer

It adopts hydraulic transmission so operation is stable. The left and right rear hoof can be processed in two stations which improves the processing efficiency. Cattle carcass is always separated by one station during and after the rail transfer. This rail transfer method can avoid cross-contamination caused by carcass contact.



2 CATTLE



CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



Cattle carcass processing conveyor (step conveyor)



Pre-dehiding position



De-hiding, front leg fixing pole, chest opening

CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



cattlehide air delivery system

Use compressed air to blow the cattlehide to the hide storage room or designated location.



cattlehide conveyor

Use the conveyor belt to receive the cattlehide and transport it to the hide room.



Pneumatic/hydraulic single column elevator

This equipment is mainly used for pre-dehiding, dehiding, splitting, trimming, showering and other operations. The foot paddle controls the lifting and lowering that allows the worker to stand at an ideal height and completes various operations. The inclined design can provide safer and more efficient operating space adapting the cattle carcass shape.



Inclined Pneumatic/Hydraulic Double Column elevator

2

CATTLE



CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



Plate type white offal inspection
conveyor and hanging type red
offal inspection conveyor



CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION

HEM EDGE SEPARATED QUARANTINE CONVEYOR

The viscera quarantine conveyor needs to be used in conjunction with the carcass processing conveyor (step conveyor) to achieve the simultaneous quarantine of white and red viscera of the same cow (it also suitable for horses, donkeys and camels). Hem edge separated quarantine conveyor uses a conveyor belt with intervals, adopting step movement. Compared with traditional plate type and hook-type quarantine solution, this solution is more stable and practical in delivery. There will be no excessive dripping of blood and water during the delivery process. Traditional hook-type red viscera quarantine conveyor can meet the operation demand of red viscera hanging and cutting. The selection of viscera and offal quarantine conveyor needs to meet different processing method.



half carcass band splitting



carcass trimming

2 CATTLE



CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



High pressure carcass showering system

With automatic sensor, high pressure carcass showering system flushes the carcass from the top to the bottom. And the nozzles will be installed with downward inclination.



carcass chilling room (acid room)



Auto Grading Track

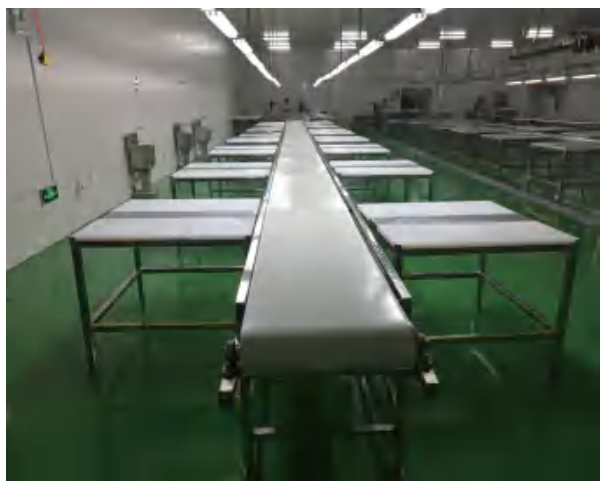
Tips: chilled meat, also known as cold fresh meat and cold chilled meat, is a post-maturation process for meat advocated by modern meat hygienics and nutriology. Animal will be slaughtered, split, quartered and then cooled to normal temperature, then chilled in the chilling room. The lactic acid in the meat is decomposed into carbon dioxide, water and alcohol under a certain temperature, humidity and wind speed. At the same time, the macromolecular adenosine triphosphate in the cells is decomposed into the umami substance IMP (the main component of monosodium glutamate) under the action of enzymes. The taste of the chilled meat has been greatly improved. The meat is fresh, harmless and tender, and the PH value of the meat has been changed. The metabolites are decomposed and excreted. The molecular structure of the meat is changed which is beneficial to the absorption and digestion of the human body

CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



Carcass Quartering

Quartering will be done with the help of chain hoist (right picture) or lowering machine (left picture). The quartering operation must be carried out before dispatching and meat cutting. After quartering, carcass will be transferred from higher rail to lower rail, which is convenient for workers.



Deboning and cutting equipment:
single layer cutting conveyor



Deboning and cutting equipment:
multi-layer cutting conveyor

2 CATTLE

CATTLE SLAUGHTERING EQUIPMENT INTRODUCTION



Tripe washing machine
use to wash tripe.



Pipe Track Meat Hook transport cart



Tubular rail push line (left), tubular rail switch (upper right and right middle)
and tubular rail bend (lower right)

CATTLE SLAUGHTERING LINE ACCESSORIES



Integrated pipe rail switch



Pneumatic tubular rail switch



pipe rail/double rail pulley hook



pipe rail bend



Rail Connector



225 hanger



Bleeding shackle

CHAIN SERIES



Assembled Chain



Pitched Roller Chain



Chromium forged chain

3 SHEEP



SHEEP SLAUGHTERHOUSE PROJECT PERFORMANCE

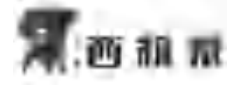
PROJECT: XINGXIAN YUXUAN FOOD GROUP
CAPACITY: 3000 SHEEP PER SHIFT



SHEEP SLAUGHTERING LINE

3

PROJECT: INNER MONGOLIA CAO HONG
CAPACITY: 2000 SHEEP PER SHIFT

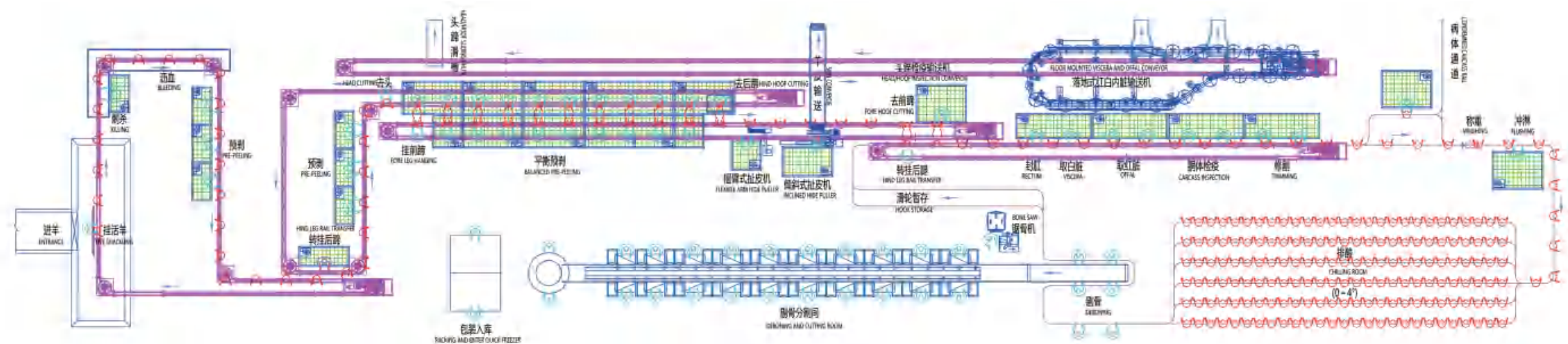


PROJECT: MONGOLIA MONGOLIAN SHEEP
CAPACITY: 3000 SHEEP PER SHIFT

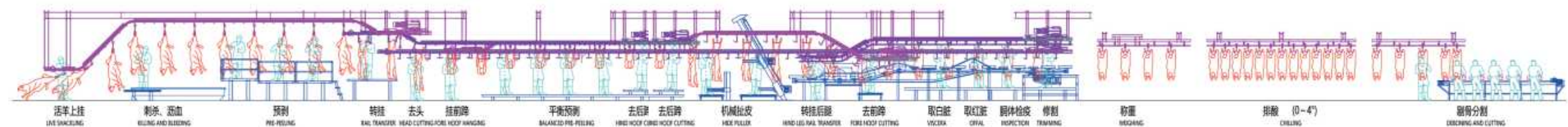


3 SHEEP

SHEEP SLAUGHTERHOUSE WORKING PROCEDURE FLOOR PLAN



SHEEP SLAUGHTERHOUSE WORKING PROCEDURE SECTION VIEW

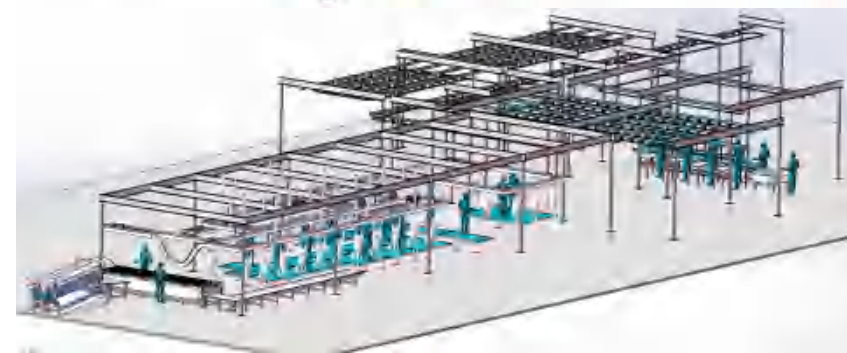
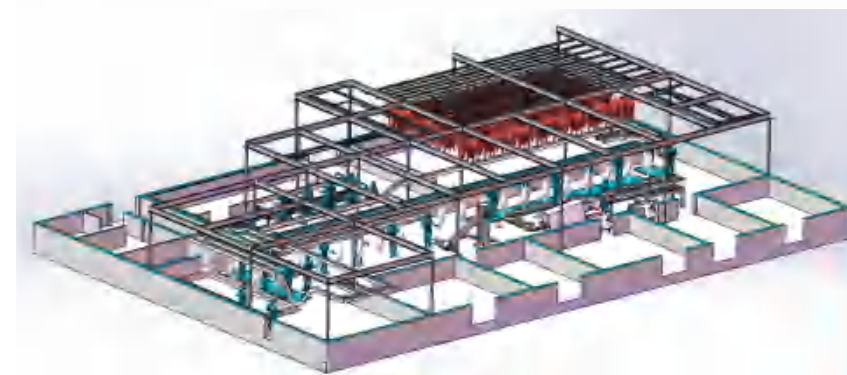
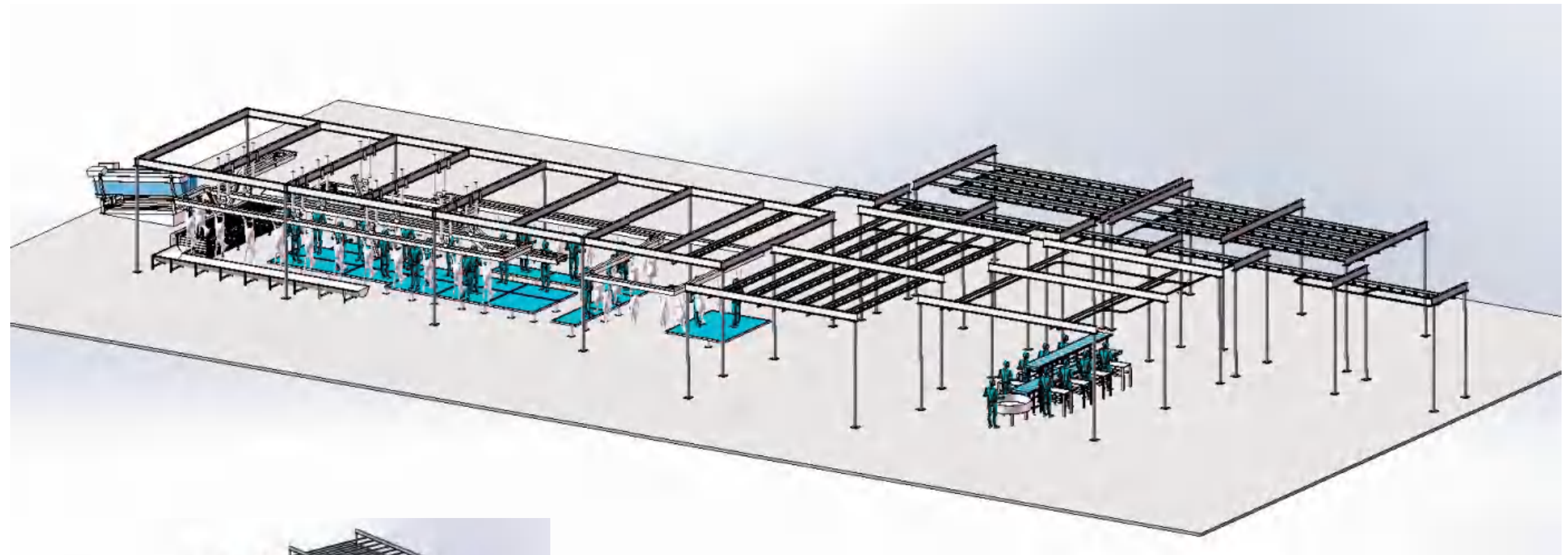


SHEEP SLAUGHTERING LINE

3

3 SHEEP

SHEEP SLAUGHTERING LINE 3D DRAWING



SHEEP SLAUGHTERING LINE

3



SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION

STANDARD GOAT HANGING SLAUGHTERING LINE



goat hoof shackling and hanging



Killing and bleeding



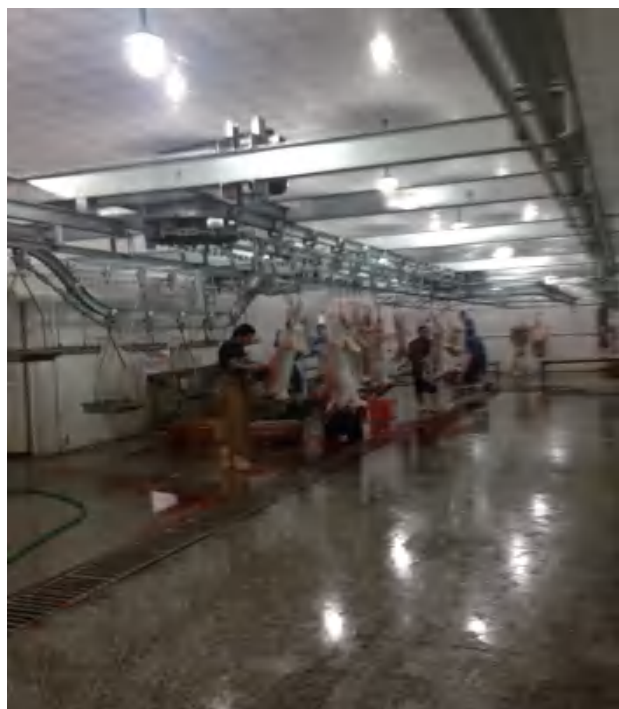
Hind leg pre-dehiding



Rail transfer

Bleeding Conveyor Line: Goats are lifted into the bleeding line through an elevator or its own V shape lifting device. The throat cutting, bleeding, pre-dehiding and other processes are carried out on this line.

SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION



Carcass Processing Lines



Carcass trimming

This kind of processing line is mainly used in small and medium-sized slaughtering plants. It is compact and practical, mostly manual processing and pushing.



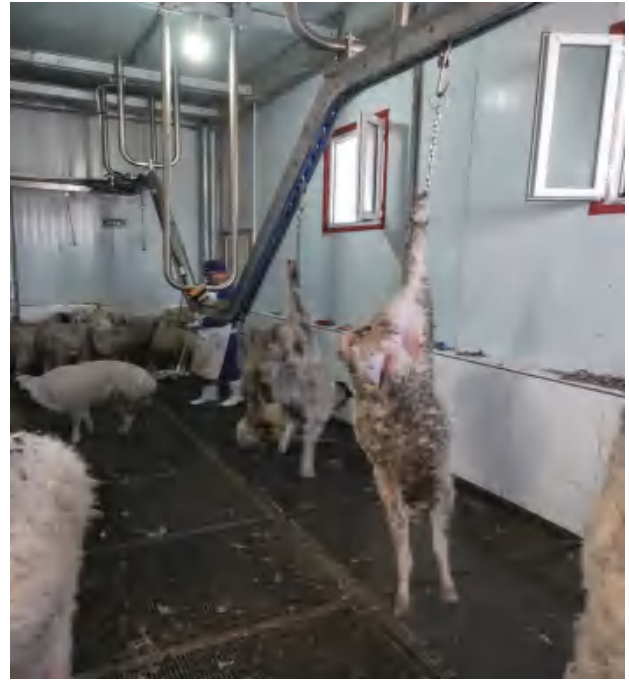
Meat Drying

3 SHEEP



SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION

STAINLESS STEEL/ANCHOR CHAIN TYPE BALANCED PRE-DEHIDING LINE



Goat Hanging and Lifting Area



Throat Cutting and Bleeding area

SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION



hind hoof rail transfer and fore hoof hanging area



Four legs hanging Pre-dehiding and hind hoof removal area

3 SHEEP



SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION



De-hiding area



Carcass processing line and floor mounted viscera and offal quarantine conveyor

SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION



White offal processing room



Empty Pulley Returning and Lifting Conveyor



Single layer deboning and cutting conveyor

This processing line is generally used in medium and large slaughterhouses. It has high automation and high material requirements. The conveyor rail and chain are made of stainless steel. Its appearance is good.

3 SHEEP

SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION

SEALED RAIL TYPE BALANCED PRE-DEHIDING LINE



shape restraining conveyor



Live Hanging and bleeding area



Throat cutting and Bleeding area



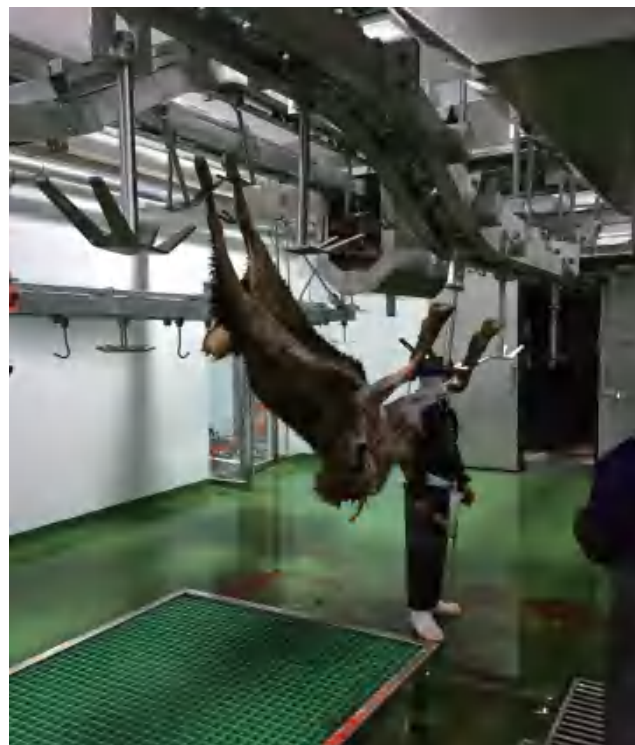
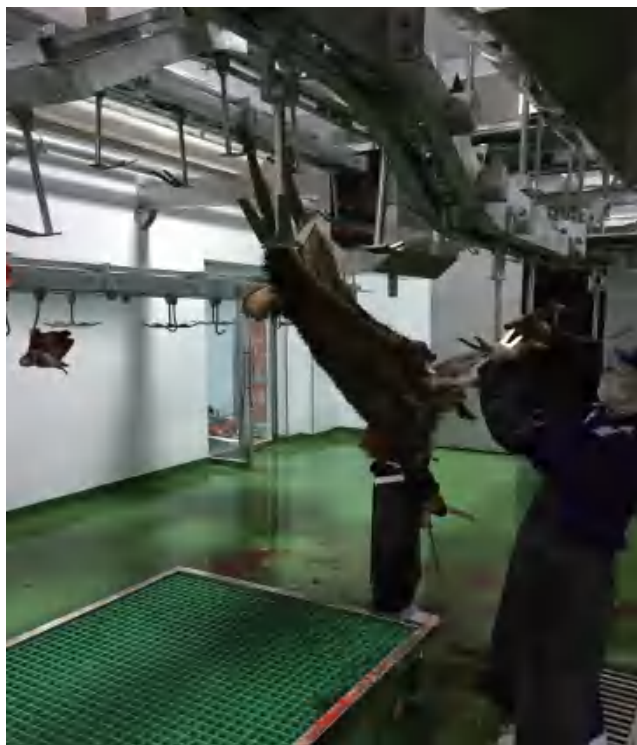
Hind hoof rail transfer



single leg/double leg hanging type rear leg pre-dehiding



SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION



Fore hoof hanging and lifting area



Balanced Pre-dehiding conveyor

This is the conveying equipment on the automatic slaughtering line. It is used for the pre-dehiding of the sheep before the skinning operation. Goat chest is facing upwards and the worker will pre-cut the goat skin, goat skin is naturally facing downward after its front and rear legs are hung. It is clean and hygienic. This conveyor runs synchronously with other processing line to achieve the purpose of simultaneous quarantine.

3 SHEEP



SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION



Flexible Arm Dehiding Machine (hydraulic system)



Inclined vertical dehydrating machine (pneumatic)



SHEEP SLAUGHTERING EQUIPMENT INTRODUCTION



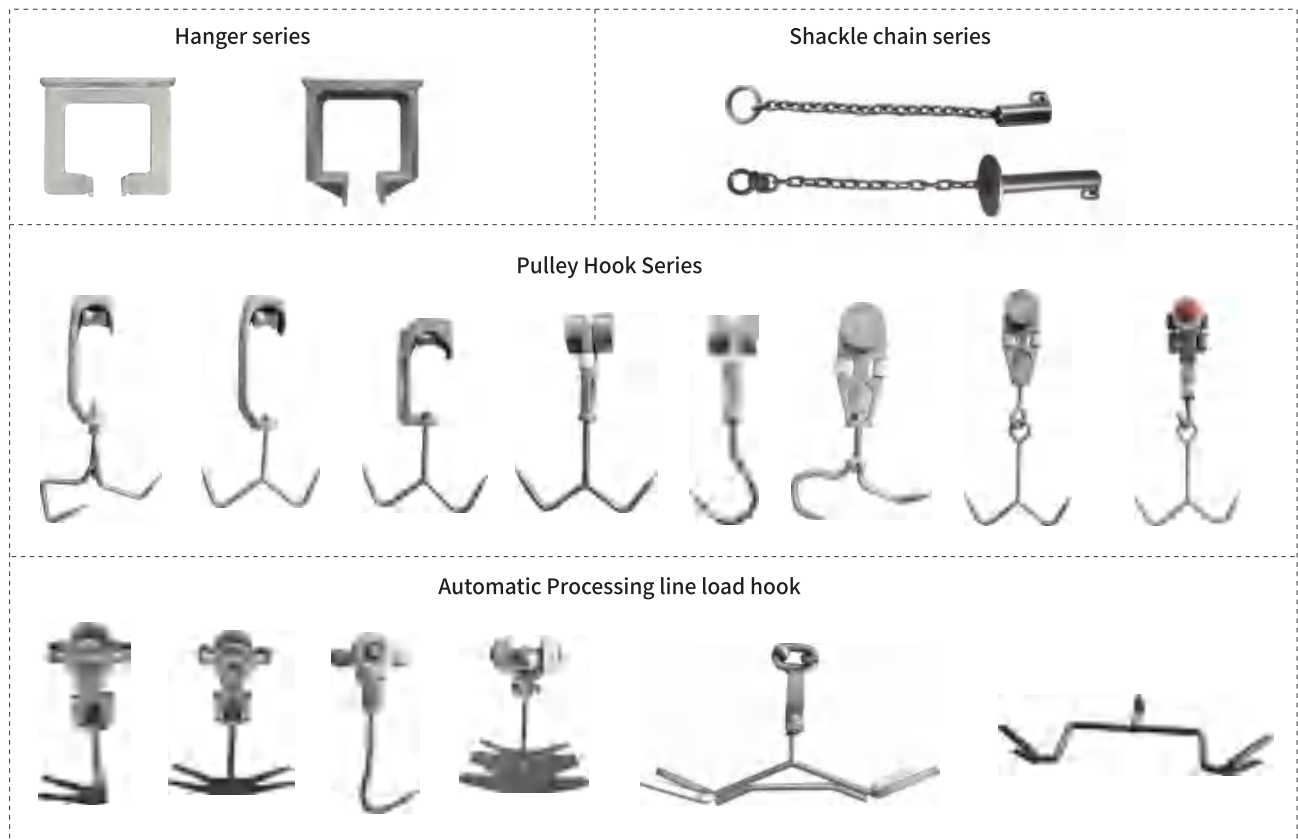
Sheep dehaimg machine

Scalding tank
Suggest this equipment when goat with skin is needed

Belly oil conveyor, floor mounted
offal and viscera receiving
and quarantine conveyor



SHEEP SLAUGHTERING LINE ACCESSORIES



SHEEP SLAUGHTERING LINE ACCESSORIES

Hook series (can be customized according to your sample)



Automatic Processing line carriage



driving chain and pushing finger





PIG SLAUGHTERHOUSE PROJECT PERFORMANCE

PROJECT: NEW HOPE LIUHE
CAPACITY: 7000 PIG PER SHFIT



PROJECT: SHANDONG NELL
CAPACITY: 7000 PIG PER SHIFT



COMPLETE SLAUGHTERHOUSE EQUIPMENT CHAIN SUPPLIER
QINGDAO WOFENG EQUIPMENT CO.,LTD / **WFA**®

PROJECT: QIHE HONG YAN KANG
CAPACITY: 2000 PIG PER SHIFT

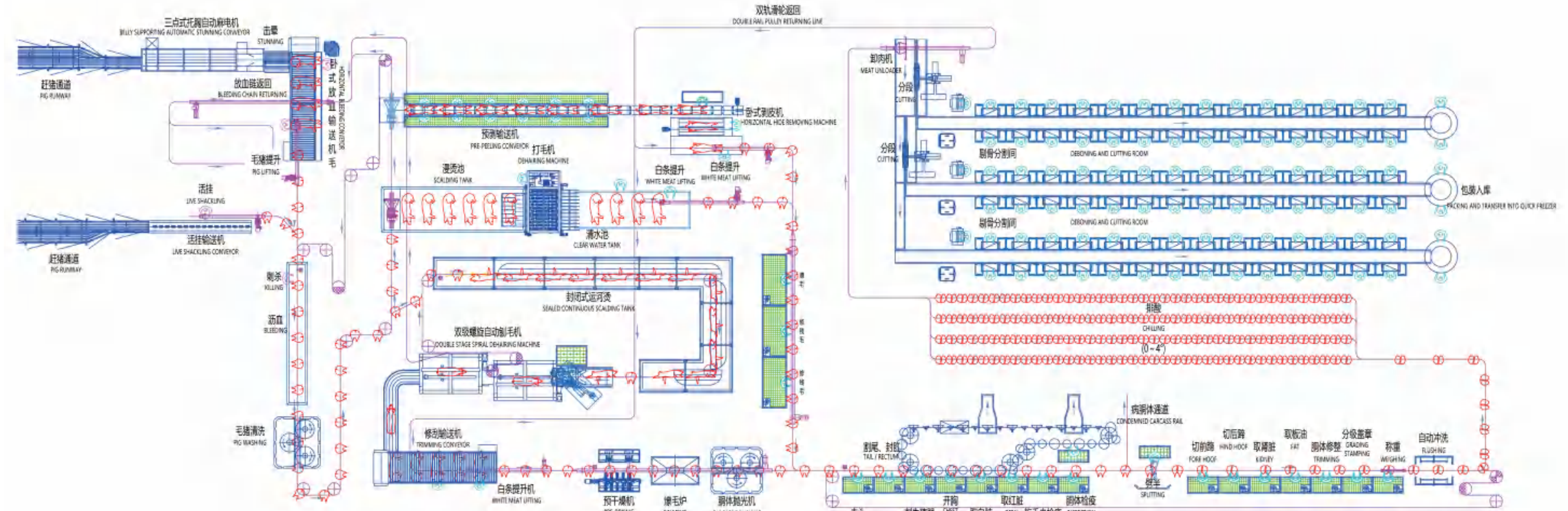
宏晏康



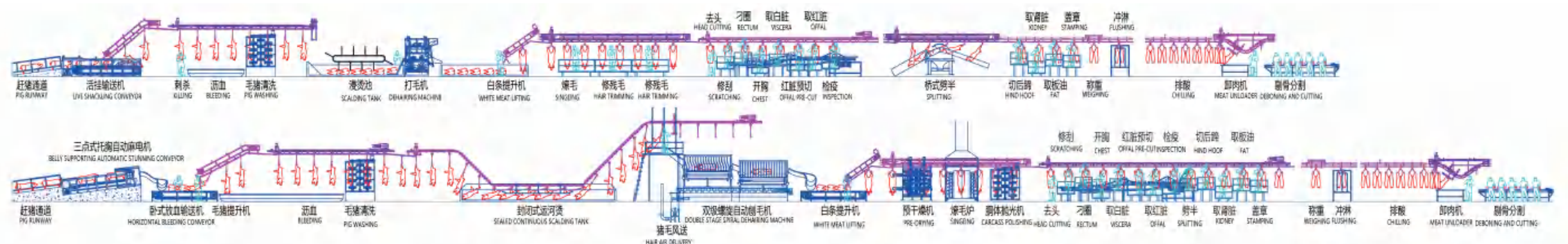
PIG SLAUGHTERING LINE

4

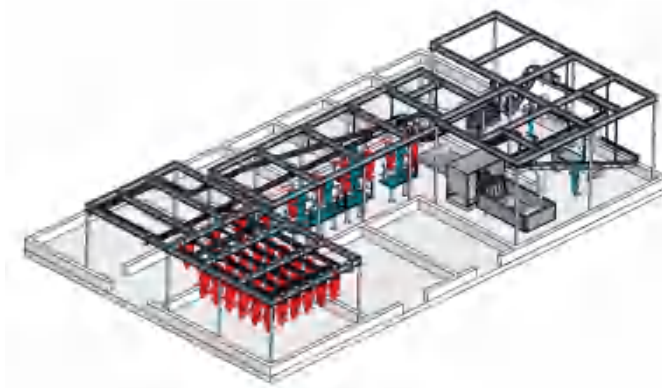
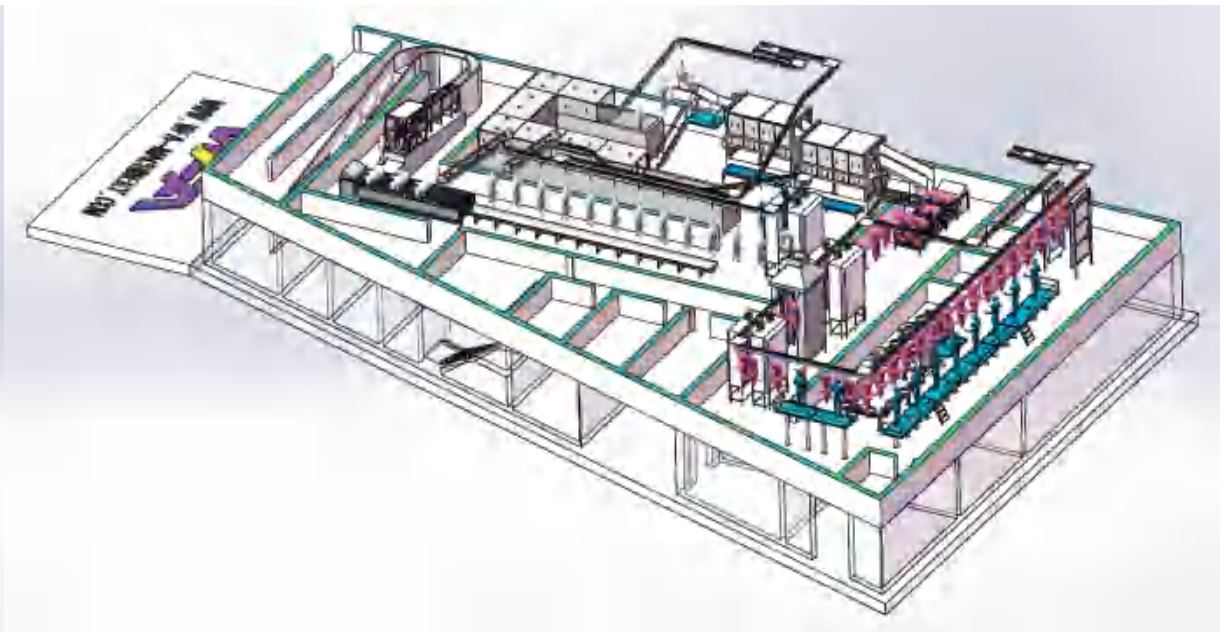
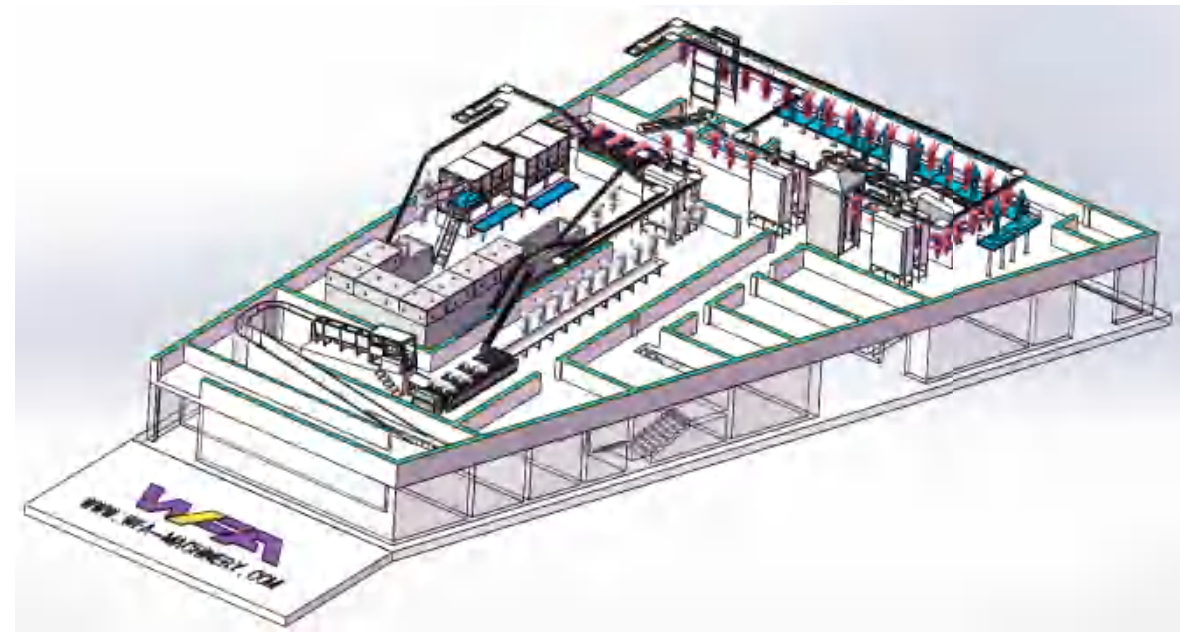
PIG SLAUGHTERHOUSE WORKING PROCEDURE FLOOR PLAN



PIG SLAUGHTERHOUSE WORKING PROCEDURE SECTION VIEW



PIG SLAUGHTERING
LINE 3D DRAWING



PIG SLAUGHTERING LINE

4

4 **PIG**

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Electric or hydraulic pig unloading platform

Pig unloading platform is suitable for height adjustment of large and small transport vehicles which is convenient for live pigs unloading from the vehicle.



Pig runway

Pigs will enter slaughtering area through pig runway.



V-shaped conveyor

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



belly support type live pig shackling machine



Slope type pipe track hoist



Manual stunner

Manual stunner is used for electric stunning of pigs. Pig hanging or horizontal killing is much easier after stunning.

4 PIG

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Head /heart belly supportive automatic stunning machine

This machine integrates showering, conveying, and stunning function, reducing the phenomenon of broken bones and blood congestion caused by stunning.



Stunned pig roller chute



Pig restraining box: suitable for manual stunning

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Horizontal bleeding conveyor

Stunned pigs will slide into the horizontal bleeding conveyor through a chute to facilitate bloodletting after killing. It has a blood collection groove. Pigs will be lifted onto the bleeding rail by a hoist.



Horizontal bloodletting conveyor



Automatic Pig Lifting Line

4 **PIG**

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Gravity pig unloader



Pneumatic pig unloader



Pig washing machine, Scalding pool, Dehairing machine.

49 Manual operation is required for better scalding effect, and it is generally used in small and medium size abattoir plant or used as a backup option,

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Scalding Channel and double stage spiral dehairing machine

The pigs are driven into the scalding channel by automatic scalding line. Pigs are scalded while the scalding line functioning. Scalded pigs automatically fall into a chute and slide into the spiral dehairing machine. Two spiral dehairing machines are used in this procedure, one machine is running clockwise, the other one is running counterclockwise. Two machines can achieve high dehairing rate and fast dehairing speed.

4 **PIG**

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Pig hair spiral conveyor and pig hair air delivery system

This equipment is located directly below the spiral dehairing machine. Removed hair from the spiral dehairing machine is collected and transported to the air delivery tank. Pig hair will be blown to the designated position by compressed air.



Clear water pool (cold water pool) and white carcass hoist

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Type 100 dehairing machine



Type 300 dehairing machine



New designed double-shaft hydraulic dehairing
machine with soft dehairing pad



PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Carcass processing line:Used in pre-drying, singeing, trimming area



Pre-dryer

Singeing oven

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



slope (flat) pre-dehiding conveyor is an auxiliary equipment for hide removing machine. It is used for manual pre-dehiding, head cutting, trotter cutting and other work preparations before pig dehiding.



The horizontal dehiding machine is the main equipment for pig skin removing. It has the advantages of high production efficiency, complete hides, good sanitary condition and less meat loss.

4 **PIG**

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Floor mounted offal and viscera inspection conveyor



Carcass Processing Conveyor Line



Offal and viscera hanging type inspection line

Inspection conveyor is used in conjunction with the carcass processing conveyor line to achieve the simultaneous quarantine of the carcass, offal and viscera of the same pig. It has automatic unhooking, unloading, plate washing and disinfection functions.

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Belt type splitting saw



Arm type splitting robot



Frame type automatic splitting system



4 **PIG**



PIG SLAUGHTERING EQUIPMENT INTRODUCTION



kidney removing, fat removing and carcass trimming area



Dynamic Electronic Scale on track



Carcass washing device

PIG SLAUGHTERING EQUIPMENT INTRODUCTION

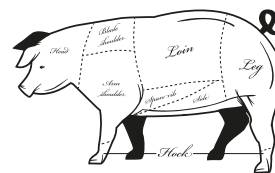


quick freezer room



Tips: chilled meat, also known as cold fresh meat and cold chilled meat, is a post-maturation process for meat advocated by modern meat hygienics and nutriology. Animal will be slaughtered, split, quartered and then cooled to normal temperature, then chilled in the chilling room.

The lactic acid in the meat is decomposed into carbon dioxide, water and alcohol under a certain temperature, humidity and wind speed. At the same time, the macromolecular adenosine triphosphate in the cells is decomposed into the umami substance IMP (the main component of monosodium glutamate) under the action of enzymes. The taste of the chilled meat has been greatly improved. The meat is fresh, harmless and tender, and the PH value of the meat has been changed. The metabolites are decomposed and excreted. The molecular structure of the meat is changed which is beneficial to the absorption and digestion of the human body



Hydraulic loading arm

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Meat unloader



heavy-duty white carcass cutting conveyor



Single layer cutting conveyor



Standard horizontal segment saw

PIG SLAUGHTERING EQUIPMENT INTRODUCTION



Multi-layer cutting line- meat cutting area



Multi-layer cutting line - finely cutting area



Multi-layer cutting line-packing and
clean box return area



box washing machine

**PIG SLAUGHTERING
LINE ACCESSORIES**

SWITCH SERIES



Two-way/three-way switch



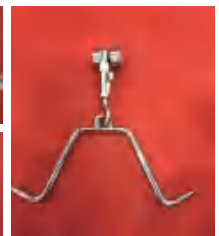
pipe track switch



Integrated three-way/two-way switch



Integrated pipe rail switch



PIG SLAUGHTERING LINE ACCESSORIES

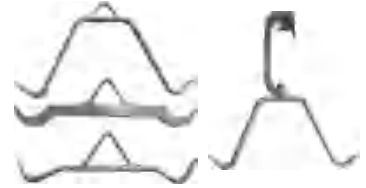
Shackle chain series



Carriage series



Pulley, gambrel series



dehairing pad series



Composed pipe track



Rail connector

Nylon rubber accessories series

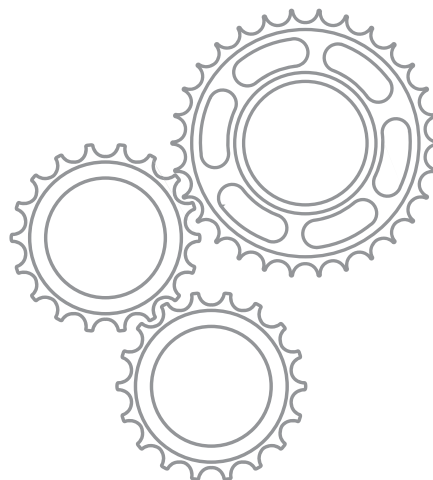


Cleaning whip



Various nylon wheels

Belly supporting chain and
rubber block

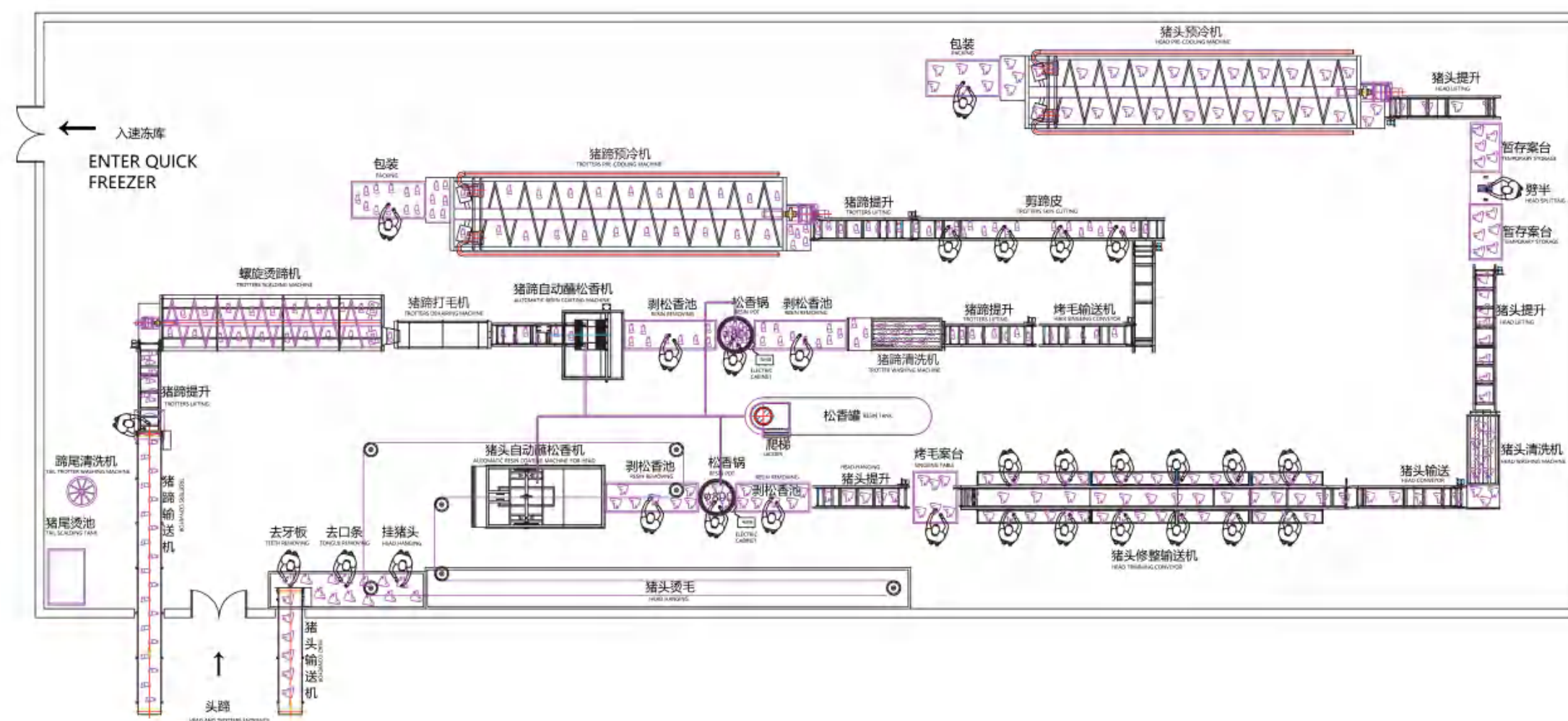




COMPLETE SLAUGHTER HOUSE EQUIPMENT CHAIN SUPPLIER
QINGDAO WOFENG EQUIPMENT CO.,LTD



HEAD AND HOOF PROCESSING PROCEDURE FLOOR PLAN





BY-PRODUCTS PROCESSING



BY-PRODUCT PROCESSING LINE INTRODUCTION



Continuous pig head scalding line



Pig head dehairing machine



Trotter spiral scalding machine



Spiral pig trotter hair removal machine



Rosin tank and pot



Rosin peeling machine



Pig head and trotter cleaning machine



Pig head and trotter conveyor



Pig head scraping conveyor



Hoist for pig head and hoof



Pig head and trotter processing line

BY-PRODUCT PROCESSING LINE INTRODUCTION



Pig head and trotter spiral pre-cooler



pig tripe washing machine



Hydraulic head splitting machine



Drum shape pig head and hoof dehairing machine



Air delivery system

CHAIN SERIES



Plate chain



Plate chain



40 chrome die-forged chain

HANGER SERIES



16Hanger



225Hanger



430Hanger



SWITCH SERIES



Two-way/three-way switch



Pipe track switch



Integrated three-way/two-way switch



Integrated pipe rail switch

Integrated switch- Two way switch or three way switch, double rail and hangers are composed together into an integrated structure which can save on-site installation time and also make installation much easier. Integrated double rail switch can be bolted with the rail beam, avoiding damage to the galvanized layer and prevent rust.

Shackle chain series



Carriage series



Pulley, gambrel series



Dehairing pad series



Composed pipe track



Rail connector

Nylon rubber accessories series



Cleaning whip



Various nylon wheels

Belly supporting chain and rubber block

AUXILIARY EQUIPMENT



Locker



Shoe cabinet



Hangers



Boot rack



Boot rack with drying function





AUXILIARY EQUIPMENT



Boot cleaning and disinfection device with
access control system



Boot cleaning and disinfection device



Air shower

AUXILIARY EQUIPMENT



Pedal washbasin type 1



Pedal washbasin type 2



Incinerator



bucket cart



Cleaning and disinfection device



cart



cart



Carton car



Mold box



Quick-freezing tray



Red offal cart



BY-PRODUCTS PROCESSING



ACCESSORIES OF SLAUGHTERING LINE

 <p>Non-penetrating pneumatic stun gun KO-P-CC</p> <p>Portable Stunning Gun</p>	 <p>Vacuum Blood Collection Knife</p>	 <p>stunner EFA VBE 6</p>	 <p>Hydraulic hoof horn shears EFA Z 12</p>
 <p>Hydraulic hoof shears EFA Z 28S</p>	 <p>Esophageal ligation device E21</p>	 <p>Hydraulic Head Scissors EFA Z 28S</p>	 <p>anal cutter EFA Z202</p>
 <p>SK52-08 type round platesplit half saw</p>	 <p>Disc quadrant saw EFA SK-18S</p>	 <p>K32-04 round plate tetrads Saw</p>	 <p>rib saw</p>
 <p>Reciprocating chest saw EFA 67</p>	 <p>MG-1E Electric Reciprocating chest open Saw</p>	 <p>SB50-08 belt-style split half-Saw</p>	 <p>Band split saw EFA SB 295 E</p>
 <p>Reciprocating Quad Saw EFA 63</p>	 <p>ZKMZKM-type desktop disc bone saw</p>	 <p>HBS-2EHBS-2E Electric chest open saw</p>	 <p>SEC-280SEC-280-type disc partition Saw</p>
 <p>pneumatic skinning knife EFA 2000</p>	 <p>425-16425-16 type lamb leg cutter</p>	 <p>30CL-330 CL-3 Claw Cutters</p>	 <p>Pneumatic chest scissors EFA Z10D</p>

ACCESSORIES OF SLAUGHTERING LINE

 3105 Narrow blade boning knife	 3425 Take offal knife
 3005 Wide-blade boning knife	 8455 Chefs' s knife
 4005 Trimming knife	 8545sp Beak graver
 2405 Skinning knife	 8725wsp11 Vegetable carving knife
 3088 Knife with protection of hand	 9924  9906  PX88
 4020 Cattle slaughtering knife	

Gloves

Aprons



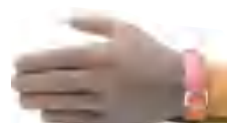
Aprons,sleeves



Work clothes



Non-slip boots



6830-4 scabbard



MNS630D Type Wet Grinder





REFRIGERATION SYSTEM

CONDENSING UNIT



CONDENSING UNIT



REFRIGERATION SYSTEM





The schematic diagram illustrates the proposed system's layout. The top portion provides a plan view of the building footprint, showing the placement of key equipment such as the Air Handling Unit (AHU), Exhaust Fan, and various duct runs. The bottom portion presents a cross-section, detailing the vertical integration of the AHU, ductwork, and the exhaust stack leading from the roof. This visual representation clarifies the spatial organization and airflow path of the system.

```
graph LR; Sewage --> CollectionTank[Collection Tank]; CollectionTank -- Pump --> MechanicalBarScreen[Mechanical Bar Screen]; MechanicalBarScreen --> RegulatingTank[Regulating Tank]; MechanicalBarScreen --> WasteCarryAway[Waste Carry Away]; RegulatingTank -- Pump --> DAF[DAF]; PAMPAC[PAM PAC] --> DAF; DAF -- Sludge --> SludgeTank[Sludge Tank]; MiddleTank[Middle Tank] -- Pump --> AnaerobicTank[Anaerobic Tank]; SubmersibleMixing[Submersible Mixing] --> AnaerobicTank; AnaerobicTank --> AnoxicTank1[Anoxic Tank]; AnoxicTank1 -- Pump --> AerobicTank1[Aerobic Tank]; SludgeTank -- Pump --> SecondarySedimentationTank[secondary sedimentation tank]; AnaerobicTank --> SecondarySedimentationTank; AnoxicTank1 --> SecondarySedimentationTank; AerobicTank1 --> SecondarySedimentationTank; AirBlower[Air Blower] --> AnoxicTank1; AirBlower --> AerobicTank1; SecondarySedimentationTank --> CleanWaterTank[Clean water tank]; SecondarySedimentationTank --> SludgeCarryAway2[Sludge cake carry away]; SludgeTank --> SludgeCarryAway1[Sludge cake carry away];
```

The flowchart illustrates the wastewater treatment process. It begins with Sewage entering a Collection Tank. From the Collection Tank, a Pump leads to a Mechanical Bar Screen. The Mechanical Bar Screen has two outputs: one leading to a Regulating Tank and another leading to Waste Carry Away. The Regulating Tank is pumped to a DAF (Dissolved Air Flotation) tank, which also receives input from PAM PAC. The DAF tank has two outputs: one leading to a Middle Tank and another leading to a Sludge Tank. The Middle Tank is pumped to an Anaerobic Tank, which also receives input from Submersible Mixing. The Anaerobic Tank has two outputs: one leading to an Anoxic Tank and another leading to a secondary sedimentation tank. The Anoxic Tank is pumped to an Aerobic Tank. The Sludge Tank is pumped to the secondary sedimentation tank. The secondary sedimentation tank has two outputs: one leading to a Clean water tank and another leading to a Sludge cake carry away. The Anoxic Tank and Aerobic Tank both receive input from an Air Blower. The Aerobic Tank is pumped to the secondary sedimentation tank.

```

graph LR
    A[wastewater] --> B[grille]
    B --> C[remove hair machine]
    C --> D[oil removal grit chamber]
    D --> E[regulating Tank]
    E --> F[air-floating machine]
    F --> G[hydrolysis acidification tank]
    G --> H[contact the oxidation tank]
    H --> I[secondary sedimentation tank]
    I --> J[carbon sand filter]
    J --> K[clean water pond (disinfecting pond)]
    K --> L[Meet the standard out of the water]
    I --> M[Sludge]
    M --> N[sludge concentration pond]
    N --> O[Sludge press filter]
    O --> P[Dry mud is shipped out]
  
```


WASTE WATER TREATMENT SYSTEM

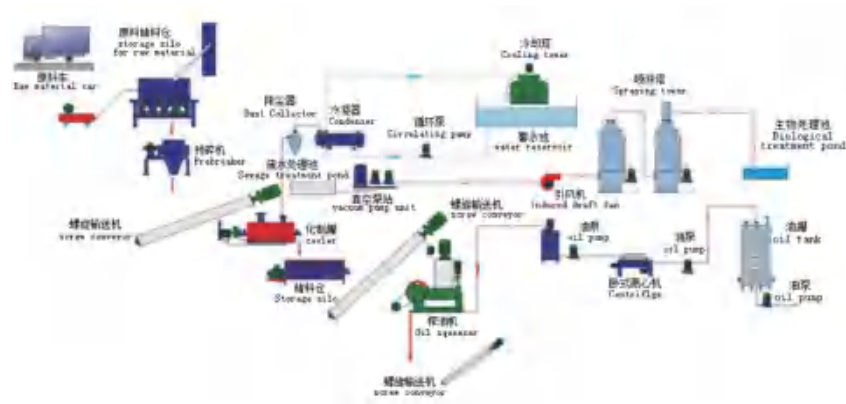
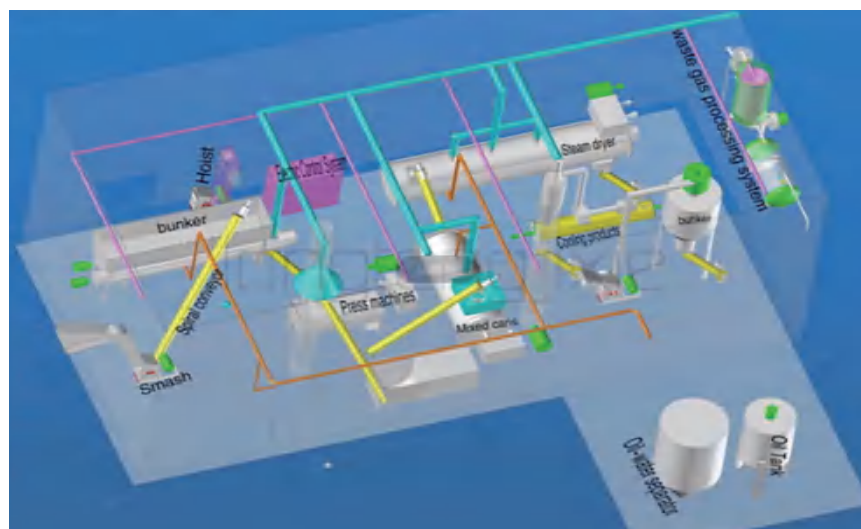
Wastewater Treatment Equipment Sheet





RENDERING PLANT

Slaughterhouse Rendering Plant 3D Drawing



Slaughterhouse Rendering Plant Facilities

Bin

The size and design of the bins will depend on the amount of material, be handled. We supply all kinds of bins, from small charging/dosing bins(2-5m³) to large storage bins of approximately 150-200m³.



RENDERING PLANT



Sizing

The Pre-breaker is especially designed for size reduction of complete carcasses of cattle, horses and pigs as well as all sorts of offal and bones from slaughterhouse, prior to the rendering process in the animal by-products industry.



Cooking & heating

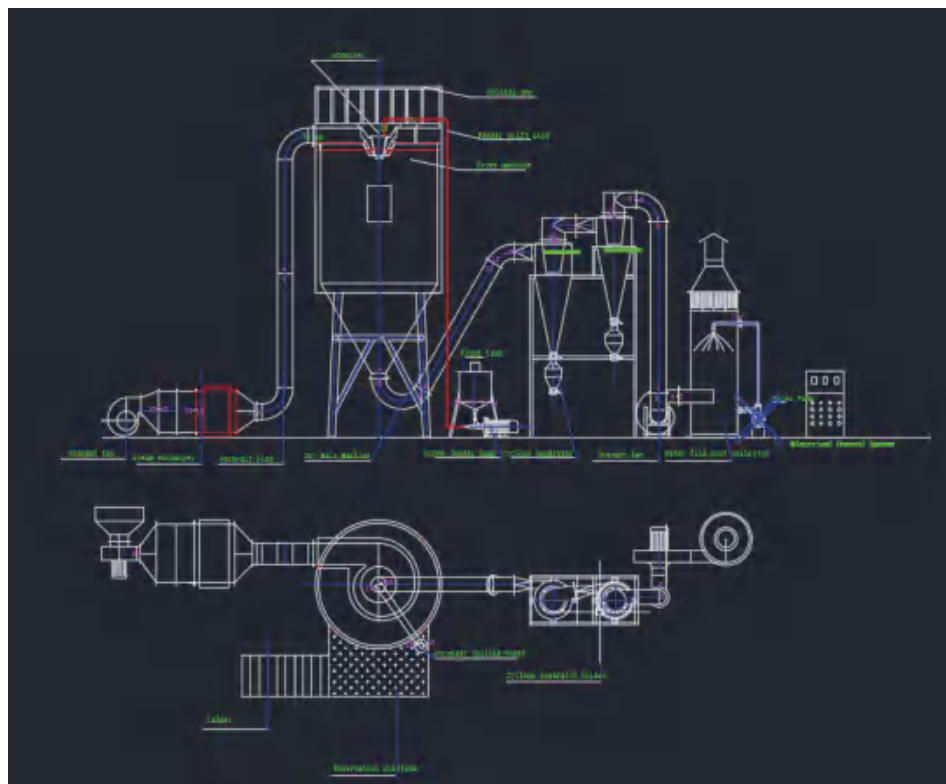
Batch Cooker is designed for sterilization, dehydration, hydrolysis, and drying of animal by-products. The batch cooker is one of the most important parts of dry rendering plant and is manufactured in various standard sizes to suit various plant capacities.



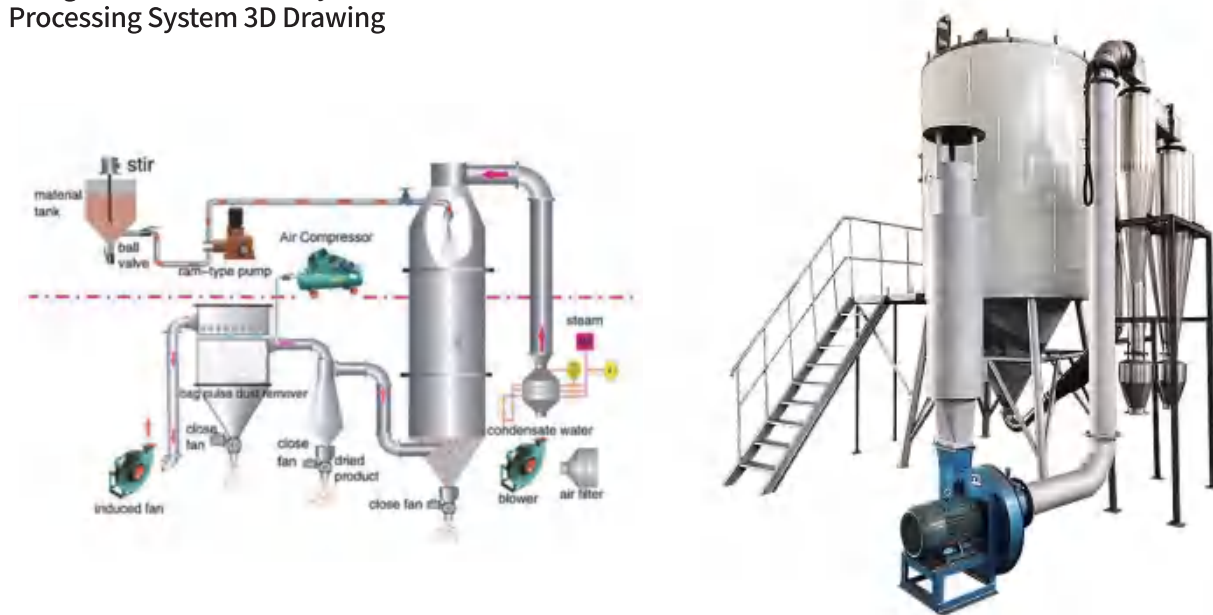


BLOOD PROCESS SYSTEM

Slaughterhouse Blood Dryer Processing
System Flow Diagram



Slaughterhouse Blood Dryer
Processing System 3D Drawing



SLAUGHTERHOUSEBLOOD DRYER PROCESSING SYSTEM FACILITIES

Air inlet and purify system

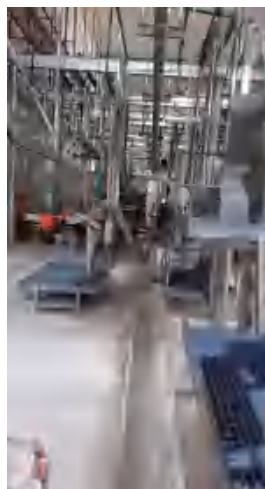


Hot air distributing system





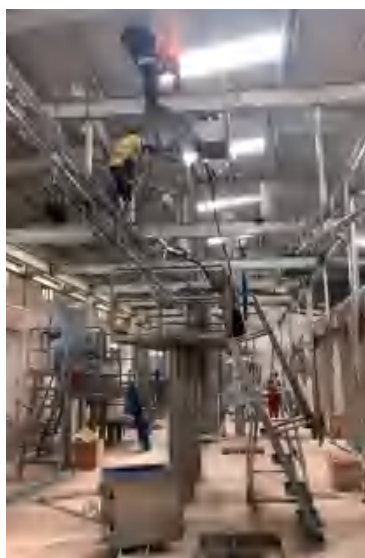
INSTALLATION SITE







INSTALLATION SITE





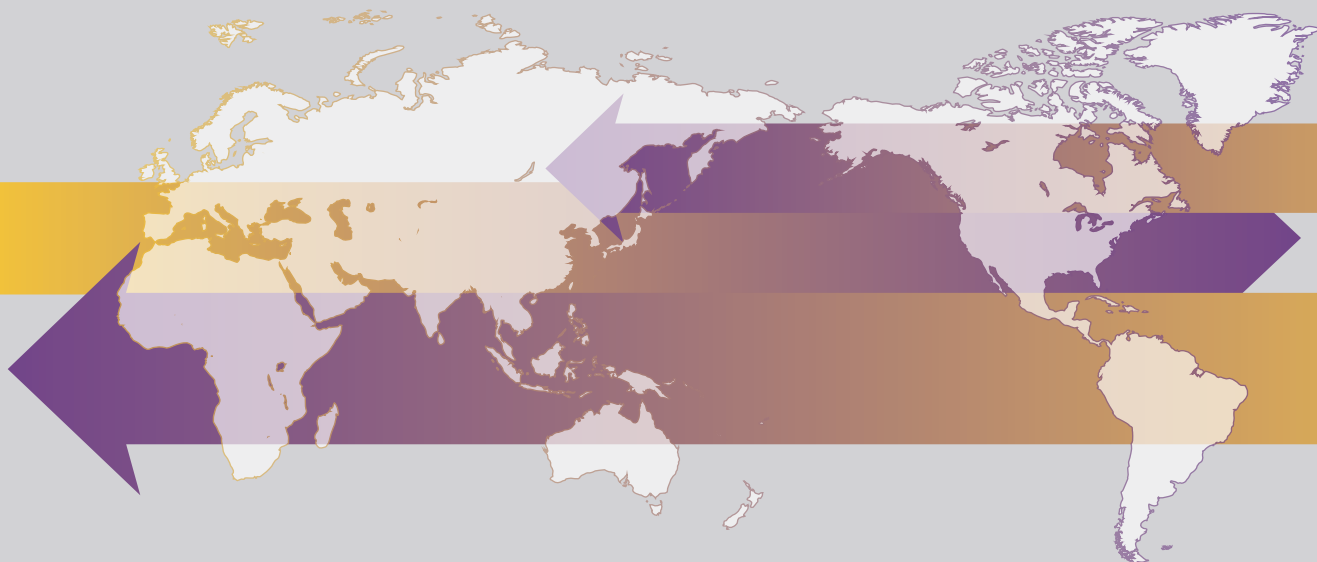


INSTALLATION SITE





Exquisite Workmanship Reaches the Perfect Situation Keep Promises, Win-Win



QINGDAO WOFENG EQUIPMENT CO.,LTD

Jiaozhou Qingdao City Shandong Province China 266300
Tel: +86(532) 8723 6833 Mobile: + 86 1515 428 8833
sales@wfa-machinery.com clockly@wfa-machinery.com
www.wfa-machinery.com www.wfaslaughtermachine.com

PANAMA COMMERCIAL DELEGATION

Los Angeles, Los Santos Province, Panamá
Mobile: + 507 6580 7735
jose-armando1224@hotmail.es

THAILAND COMMERCIAL DELEGATION

284/1 MO.5 Naimaung Subdistrict Amphoe Maung,Khon Kaen 40000 Thailand
Mobile: + 66 5187 19170
noppadon.sukont@gmail.com

PRODUCTION AND WAREHOUSE OFFICES

No.7 Jiangshu Road Jiaozhou Qingdao City Shandong Province China 266300
Mobile: + 86 1519 256 8833
farmer@wfa-machinery.com

Technical support 

Tel: +86 532 87236833
Mobile: + 86 1519 265 8833
Email: technology@wfa-machinery.com