



SLAUGHTERING
AND MEAT PROCESSING
SYSTEMS

**ALWAYS
A
SOLUTION**

>> **MAIN CATALOG**

FOR SATISFIED CUSTOMERS EFFICIENT SOLUTIONS

BANSS supplies the most modern slaughtering and meat processing systems, as well as storage and cooling room conveyance systems for cattle, pig and sheep. In our company we attribute utmost importance to animal welfare, quality, safety, hygiene and ergonomics, so that every installation – independent from its automation level – meets the highest standards.

Our efficiency guarantees the competitiveness of our customers:

Each plant is optimized to make the best use of human and capital resources.

Advanced knowledge through partnership:

BANSS has been cultivating a collaboration with research and development institutions, as well as utilizing the intensive feedback from our customers to transfer the latest scientific technologies into innovative systems. Our customers reference BANSS as a “reliable partner in meeting their short and long term business objectives.”

Worldwide Leadership:

BANSS is one of the world leaders in supplying slaughtering and meat processing systems. Our customers and partners around the world recognize BANSS's dedication to the highest product quality and customer satisfaction. BANSS Germany is now listed in the encyclopedia of worldwide leadership and received the official seal “World Market Leader”.

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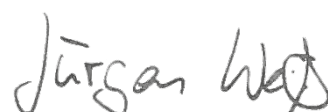
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BANS

NEW MEAT TECHNOLOGY

BANSS is a traditional company which looks back on more than 140 Years of Experience in Slaughtering technology. Since 1868, our experts in Biedenkopf, Germany have been Developing, Designing and Manufacturing customer-specific Slaughtering and Meat Processing Systems which are installed and placed into service by our team of worldwide specialists.

Our satisfied customers, worldwide, trust our expert knowledge and capabilities to develop innovations, product quality and deliver excellent after-sales services. Our global experience enables BANSS to meet the specific national, regional and local requirements of large and small meat processing companies around the globe. This allows us to offer Turnkey Solutions at all Levels of Automation.



Jürgen Weiß

Managing Director



**BANSS IS A TRADITIONAL COMPANY WHICH
LOOKS BACK ON MORE THAN 140 YEARS OF
EXPERIENCE IN SLAUGHTERING TECHNOLOGY.**

THE BANSS PRINCIPLE



RESPECT

RESPECT

Animal welfare

BANSS develops technologies to minimize mental and physical stress to animals prior to harvesting.

Traditions, cultures, religions

BANSS offers slaughtering systems according to customer's personal, religious and regional requirements. The Halal certification to BANSS slaughter boxes.

RESPONSIBILITY

Highest product quality

BANSS assures the highest level of product quality by offering effective and efficient slaughtering and meat processing systems.

Staff/Employees






For BANSS, the aspects of safety and ergonomics, both at the workplace and during the operating process, are of utmost importance in our system designs.

RETURN

**RESPON
SIBILITY**

RETURN

BANSS benefits

-  Exceptional Pre-Sales Support: customer-specific planning, designing and manufacturing of slaughtering and meat processing systems.
-  Exceptional After-Sales Support: quick response in troubleshooting, supply of spares, planning and system modifications/ expansions.
-  BANSS offers worldwide knowledge, experience and references to assist with supporting our current and future customers.
-  Turnkey Solutions: Offering financial viable options and solutions to the slaughtering and meat processing facilities.
-  Long-Term Partnership: Through joint R&D partnerships with our customers.

“
WE DEVELOP TECHNOLOGIES
TO MINIMIZE MENTAL
AND PHYSICAL STRESS
TO ANIMALS PRIOR TO HARVEST.



BANSS DESIGNS AND MANUFACTURES EQUIPMENT AND COMPLETE SYSTEMS FOR PIG HARVESTING FACILITIES THROUGHOUT THE WORLD.

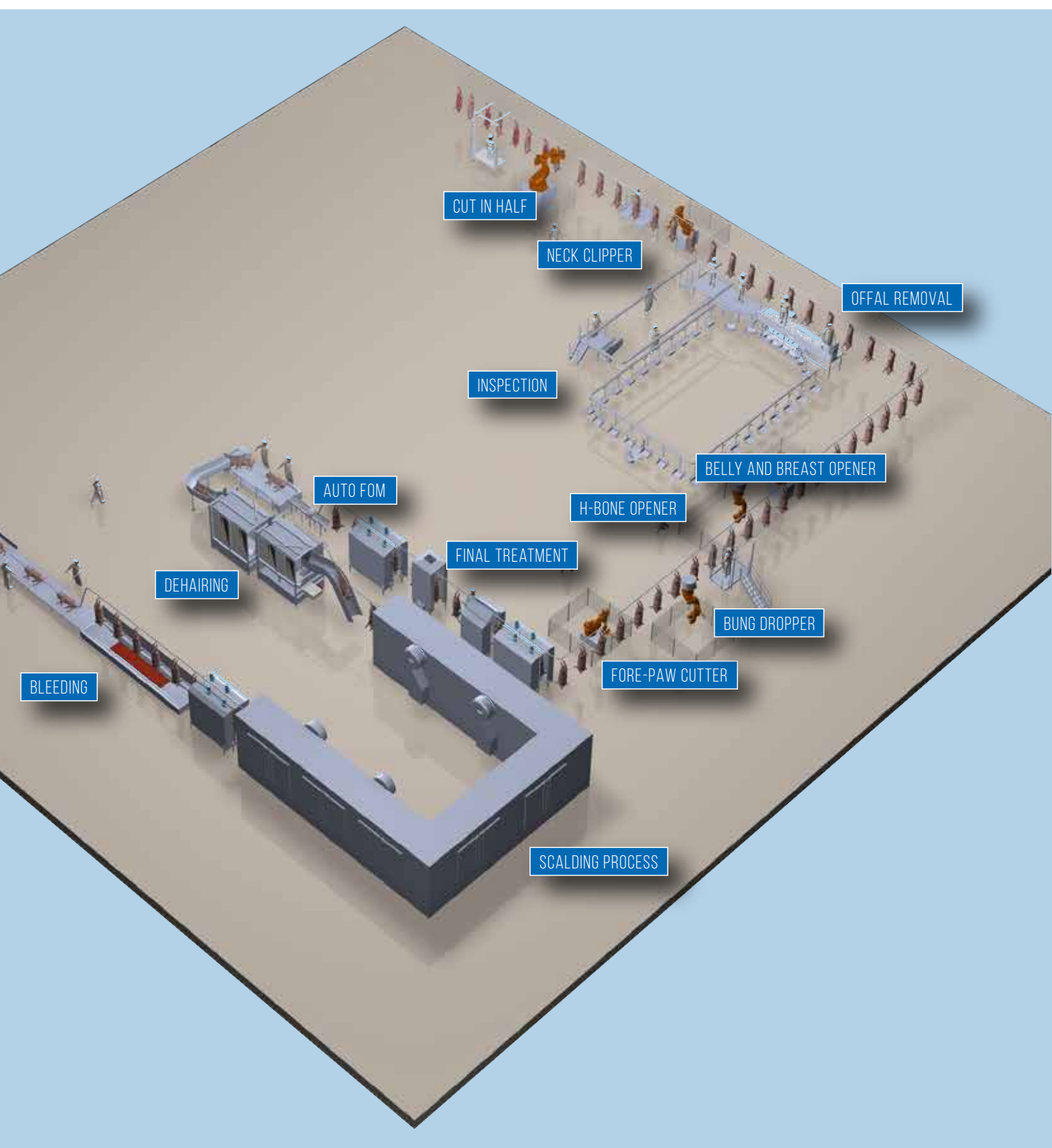
Our experience in the world market enables BANSS to fulfill the customer's national, regional and local requirements during the planning of a modern pig harvesting facility.

Regardless of the level of automation, the requirements concerning animal welfare, hygiene, ergonomics, occupational health and safety, environmental protection and quality will be achieved.

BANSS has a long history of cultivating relationships with research and development institutes to implement the latest scientific findings into innovative system solutions.

STUNNING

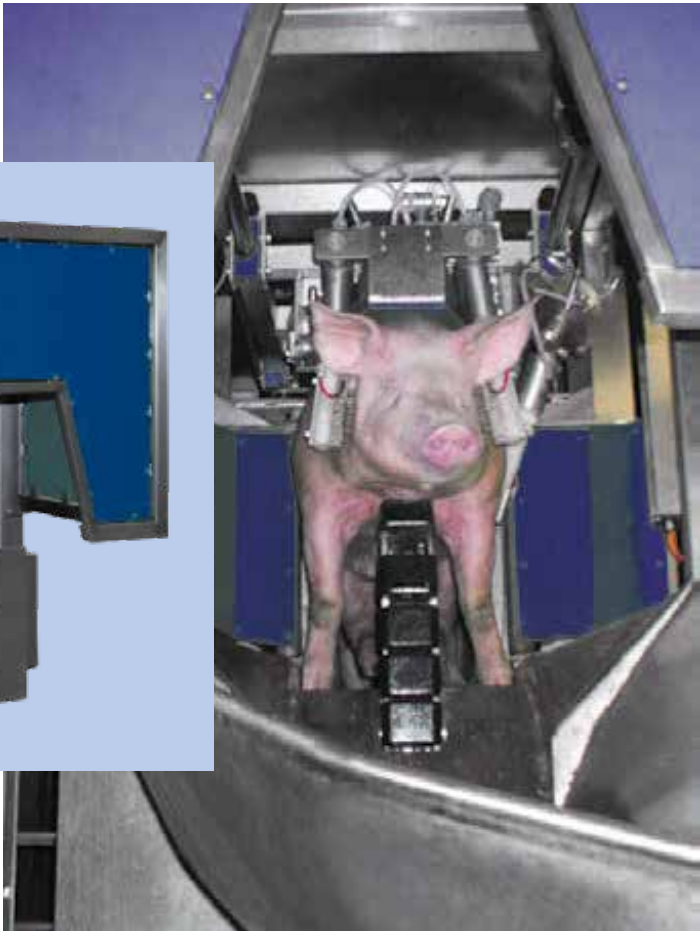






BANSS BRT

HIGH FREQUENCY CONSTANT CURRENT
STUNNING TECHNOLOGY



350 - 500

HIGHLIGHTS

- Animal welfare accuracy and efficiency
- Exceptional animal welfare conditions due to a longer calmingdown period
- Accurate synchronization between conveyor and stunning equipment through servo drives and linear guiding on BRT-2 and BRT-3 systems
- Drive unit at the end of the conveying system – thus avoiding injuries and reduced wear on the conveyor components.
- Infinite variable speed controller
- Design for minimal "db" levels
- Stunning current is recorded with a digital data system
- Light grids and ultrasonic sensors are used for optimal animal identification
- Equipment constructed with stainless steel

	Restrainer BRT-HH-T*	Restrainer BRT-HH-2	Restrainer BRT-HH-3
Capacity	Up to 300 pigs/hr	Up to 500 pigs/hr	Up to 500 pigs/hr
* T = Tact			

BANSS BSF-II-P

STUNNING BOX WITH
SEMIAUTOMATIC FEEDING



200

Stunning box with a small footprint and average harvesting capacity of up to 200 animals per hour

	Stunning box BSF-II-P
Capacity	Up to 200 pigs/hr



CO₂ STUNNING PLANT

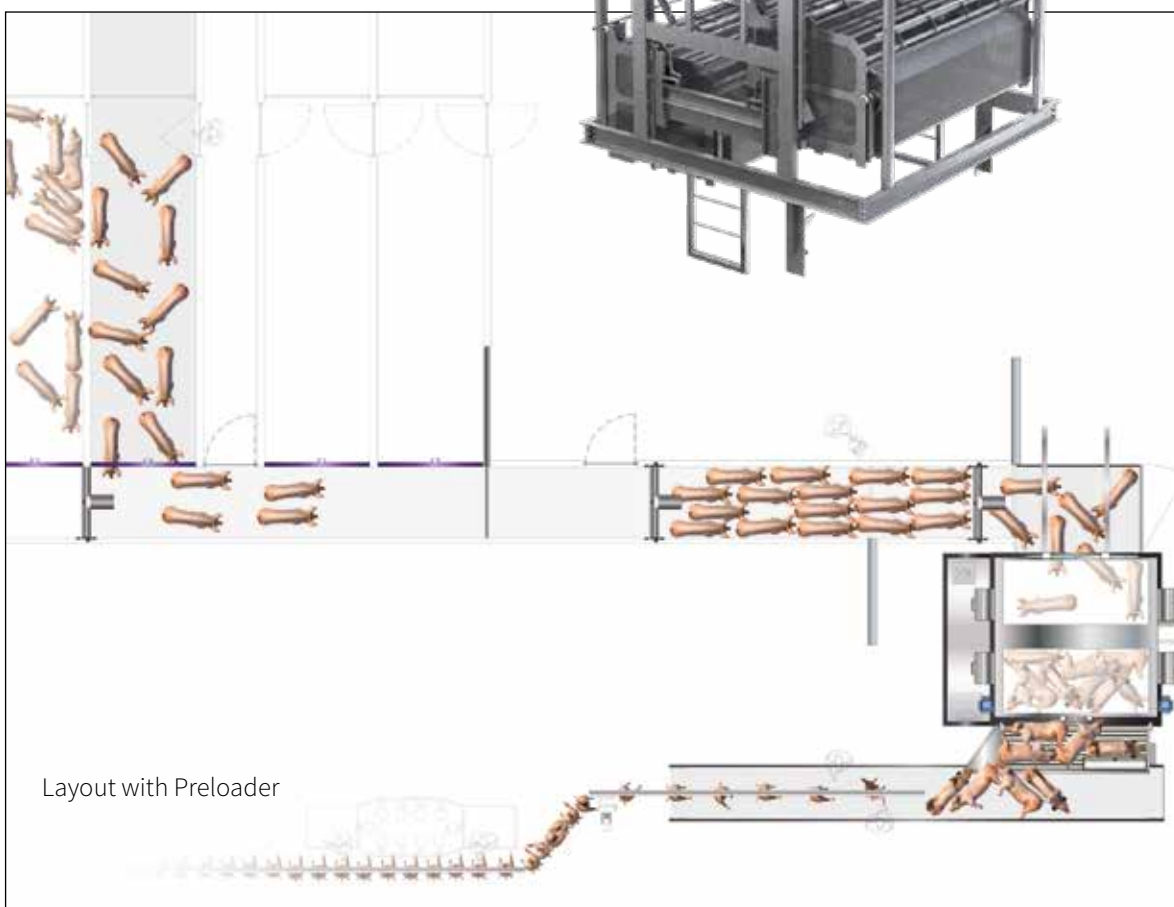
BANSS is introducing its first in-house developed CO₂ stunning plant that goes by the series name SOMNIA. In cooperation with the research & development unit BANSS Animal Welfare, located in Holbaek/Denmark, a system has been designed by recognized CO₂ stunning specialists, which by means of design improvements combines essential benefits regarding animal welfare, operation reliability and economic efficiency in comparison with other existing systems. Due to a flexible system configuration in modular design the SOMNIA series covers a stunning capacity up to 1200 pigs per hour.

In accordance with our understanding and conviction the SOMNIA, irrespective of its stunning capacity, complies with all current EC regulations regarding animal welfare on the one hand, and with all industrial requirements for stunning and meat quality on the other hand. Considering the natural behaviour of the animals, the pig handling system enables the effective and efficient CO₂ stunning of varying group sizes. The SOMNIA series stands out due to highest user friendliness and ease of maintenance, which finally is reflected in economic efficiency.

CO ₂ stunning plant	
Capacity	60 – 1200 pigs/hr

Highest user friendliness
and ease of maintenance

60 - 1200

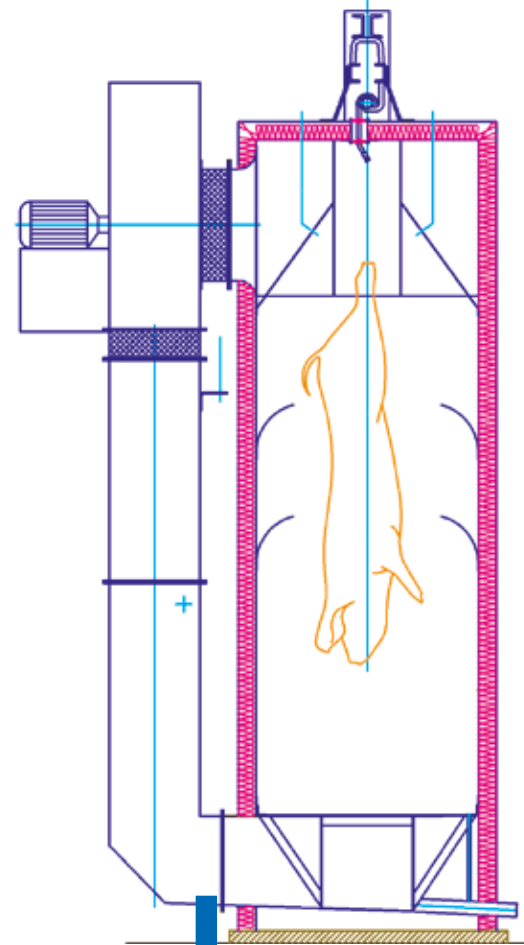




VERTICAL CONDENSATION SCALDING PROCESS

Scalding is carried out with 60°C (140°F) warm humid air instead of water. The scalding equipment is constructed in a sandwich construction style and insulated. There is a fully accessible stainless steel tank located at the bottom of the scalding tunnel. Air deflector plates are installed on the interior walls. Fans are aspirating the air in the upper part of the tunnel and circulate this air in exterior channels. During this operation the air is moistened and heated by water vapor. The fans blow the heated air through the lower part back to the scalding tunnel.

The air deflector plates push the heated air onto the carcasses where water vapor condenses which creates the scalding effect. To avoid any risk of corrosion in the scalding tunnel, the conveying system has been installed outside of the scalding tunnel; based on a patent registered design. The looped chains for the carcasses are introduced through a slot in the ceiling of the scalding channel that is sealed with brushes. There are insulated doors allowing access to the tunnel. Proven and reliable control units perform the process and the automatic temperature control.



60 - 1200



**BANSS SCALDING PROCESS ACHIEVES THE HIGHEST
SCALDING QUALITY WITH THE USE OF EFFICIENT
TECHNOLOGY.**



Self-supporting execution on a floor pedestal with housed transition into the continuous dehairing machine CDM



Equipment is suspended in order to achieve high hygiene standards

HIGHLIGHTS

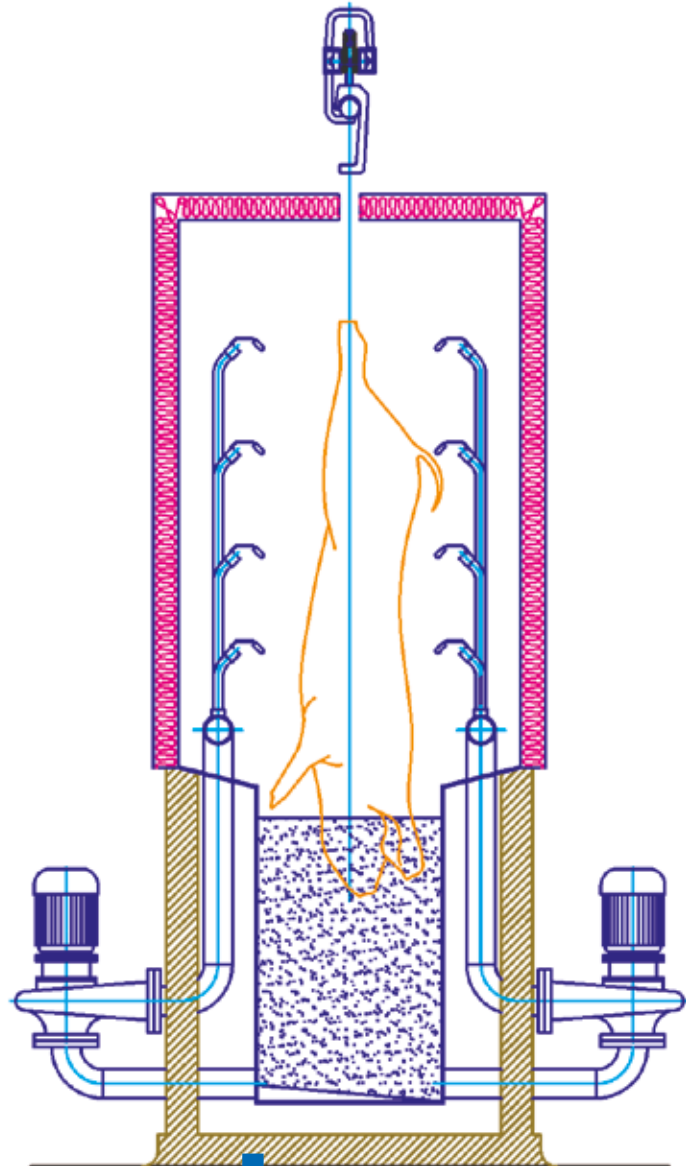
- Modular design
- Space saving arrangement
- Easy cleaning with smooth inner and outer surfaces
- Conveyor system outside the scalding room
- Optimal hygiene
- High degree of efficiency
- Low operating costs and maintenance

Vertical condensation scalding process	
Capacity	60 – 1200 pigs/hr



VERTICAL WATER SCALDING PROCESS

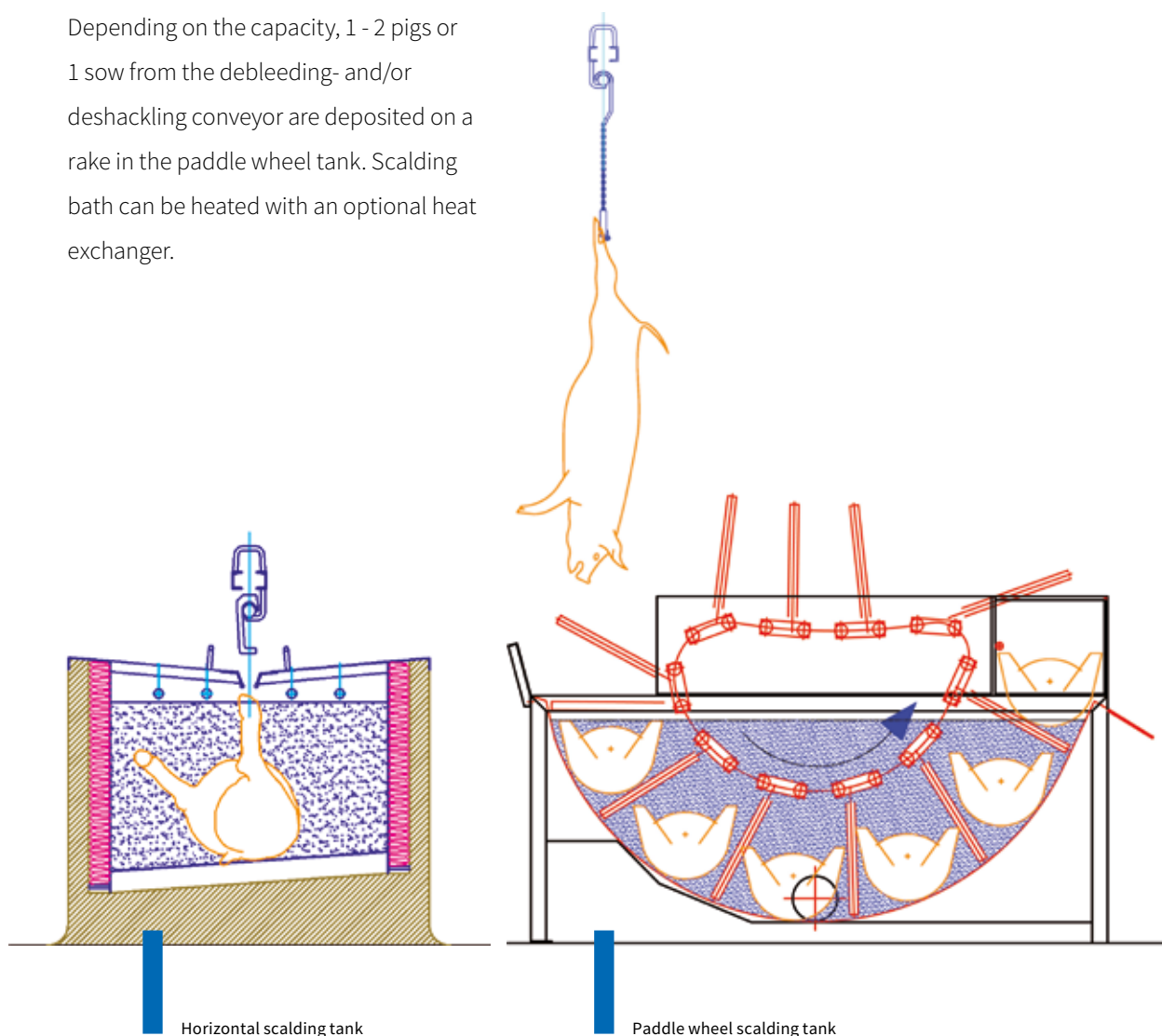
During the circulation process, in a closed and well insulated scalding tunnel, water with a temperature of approximately 60°C (140°C) is sprayed out of special nozzles to the free hanging carcass. High-capacity pumps evacuate water out of a steam heated “in the tunnel” integrated industrial water tank into the spray system. The system can be supplied with heat exchangers. The sandwich constructed scalding tunnel with double doors serves as a lock gate at the entry and exit points. This allows for optimal insulation. Proven and reliable control units perform the process and the automatic temperature control.



Vertical water scalding tunnel

HORIZONTAL WATER SCALDING IN A PADDLE WHEEL TANK OR SCALDING TANK

Depending on the capacity, 1 - 2 pigs or 1 sow from the debleeding- and/or deshackling conveyor are deposited on a rake in the paddle wheel tank. Scalding bath can be heated with an optional heat exchanger.





NON-SYNCHRONOUS DEHAIRING MACHINES

SLAUGHTERING CAPACITIES
OF UP TO 240 ANIMALS PER HOUR

With model series DDM 120-1-2 to 240-2-2 BANSS utilizes international experience and the latest scientific findings in the development of non-synchronous dehairing machines.

After scalding has been completed using either a scalding tunnel or the scalding tank, pigs are brought through an introduction chute.

Scalding with 60°C (140°F) hot scalding water is continued with the dehairing process.



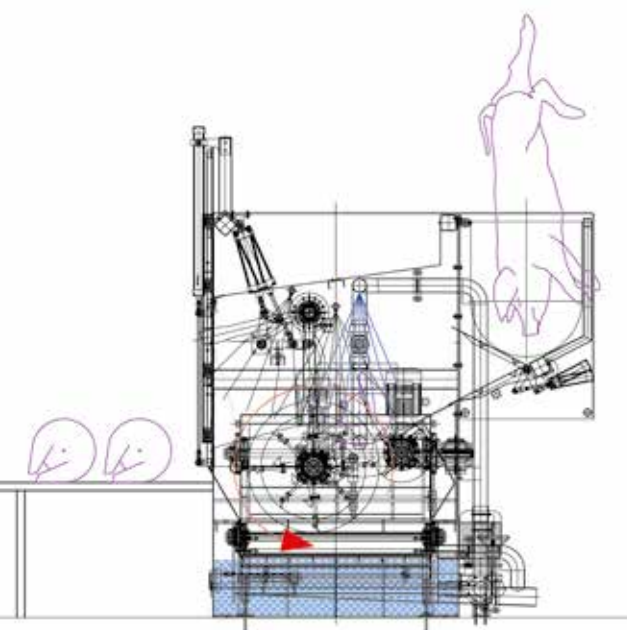
120 - 240

THE BANSS DEHAIRING MACHINES HAVE BEEN DEVELOPED TO ALLOW EASE OF MAINTENANCE AND CLEANING. THIS IS REFLECTED IN THE SMOOTH SURFACE DESIGN, THE LARGE CLEANING DOORS ON BOTH SIDES OF THE DEHAIRING MACHINE AND THE USE OF HIGH QUALITY MATERIALS.

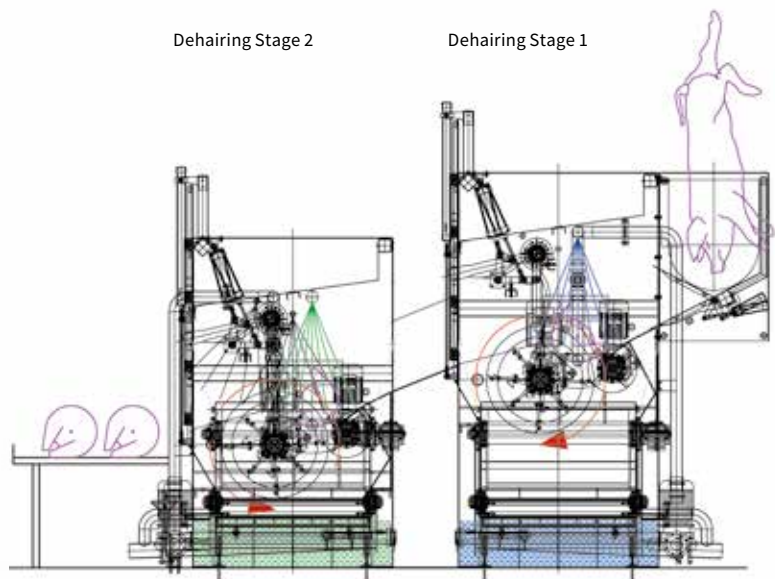
AVAILABLE OPTIONS

Machine frame hot-dip galvanized,
with stainless steel doors.

Machine post and doors stainless steel,
dehairing cylinders and U-bars hot-dip
galvanized.



DDM 120-1-2
with 1 machine



DDM 240-2-2
with 2 machines

HIGHLIGHTS

Optimized introduction of pigs into
the machine

Includes conveyor for bristles removal

Water tank with fresh water dosing used
to achieve maximum savings

Minimal footprint

With an automatic cleaning cycle
directed towards the exiting equipment
door, this design reduces potential
bristle contamination of the carcass.

Opportunity to increase throughput
by combining multiple machines

Models	Capacity / hr	Connected load [kW]	Length [mm]	Width [mm]	Height [mm]	Filling capacity [litr]
DDM 120-1-2	120	19,75	2570	3710	2541	1290
DDM 240-2-2	240	39,50	3433	4014	4737	2580

CONTINUOUS DEHAIRING

HARVESTING CAPACITIES
OF 200 - 1000 ANIMALS PER HOUR

With model series CDM 200-1 to 840-3 BANSS utilizes international experience and the latest scientific findings in the development of continuous dehairing machines.

After pre-scalding has been completed using either a scalding tunnel or the scalding tank, the pigs are brought through into the dehairing machine by

means of introduction chute. Scalding with 60°C (140°F) hot water is constantly occurring with the dehairing process. After the dehairing process has been finished the ejection slide opens automatically and the carcass reaches the receiving plate conveyor or table.



200 - 1000



AVAILABLE OPTIONS

Machine frame hot-dip galvanized,
with stainless steel doors.

Machine post and doors stainless steel,
dehairing cylinders and U-bars hot-dip galvanized.

HIGHLIGHTS

Gentle treatment of pigs by special
arrangement of the dehairing beaters

Suited for large sized animals

Using a limited amount of fresh water
and special spray nozzles; making the
carcass virtually germ free.

Optimal removal of claws with second
dehairing cylinder

Adjustable dehairing time and
machine filling

Continuous dehairing with 1 dehairing cylinder

Models 1 piece	Capacity / hr	Connected load [kW]	Length [mm]	Width [mm]	Height [mm]	Filling capacity [litr]
CDM 120-1-1	120	21,25	2670	2100	3405	1550
CDM 160-1-1	160	21,25	3570	2100	3405	2060
CDM 200-1-1	200	21,25	5070	2100	3405	2950

Models 2 pieces

CDM 240-2-1	240	41,75	5780	2100	3705/3405	3100
CDM 300-2-1	300	41,75	6380	2100	3705/3405	3440

Continuous dehairing with 2 dehairing cylinders

Models 1 piece	Capacity / hr	Connected load [kW]	Length [mm]	Width [mm]	Height [mm]	Filling capacity [litr]
CDM 200-1-2	200	28,75	3150	2100	3975	1900
CDM 260-1-2	260	28,75	3950	2100	3975	2400
CDM 320-1-2	320	28,75	4750	2100	3975	2900

Models 2 pieces

CDM 400-2-2	400	56,75	6740	2100	4275	3800
CDM 460-2-2	460	56,75	7540	2100	4275	4300
CDM 520-2-2	520	56,75	8340	2100	4275	4800
CDM 580-2-2	580	56,75	9140	2100	4275	5300
CDM 640-2-2	640	56,75	9940	2100	4275	5800

Models 3 pieces

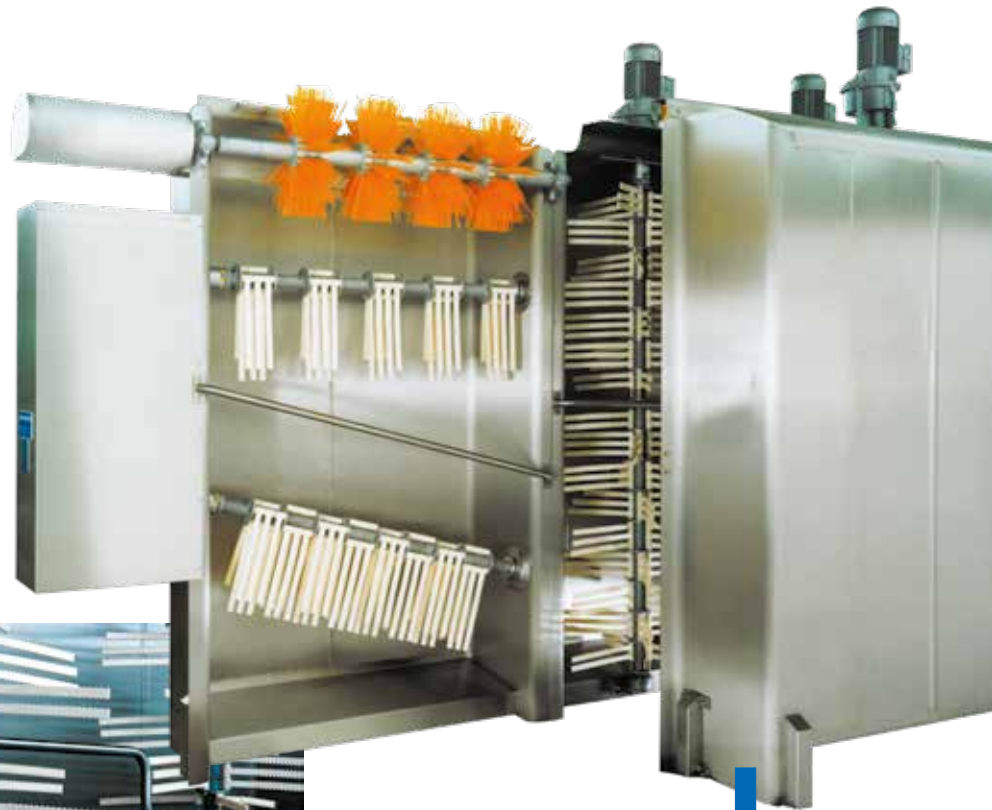
CDM 840-3-2	840	85,50	15759	2100	5125	7700
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FINAL TREATMENT WHIP TYPE MACHINES

PRE-CLEANING AND FINAL TREATMENT MACHINES FOR
DRYING AND WASHING

BANSS whip type machines deliver optimal results with low water consumption and surfaces that can be easily cleaned. Installed in the slaughtering process to wash and dry the pigs.



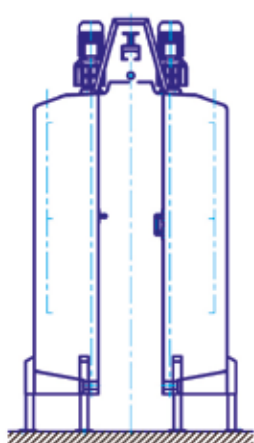
4W2BW

INDIVIDUAL CUSTOMER PREFERENCES
CAN BE ACHIEVED BY COMBINING BASIC MACHINE MODELS.

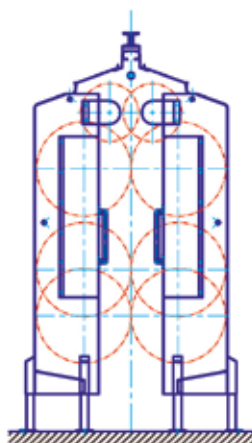


THE BANSS PRE-CLEANING AND FINAL TREATMENT
MACHINES GUARANTEE OPTIMAL RESULTS WITH MINIMUM
WATER AND ENERGY CONSUMPTION.

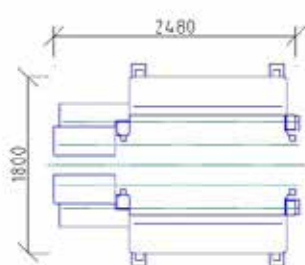
FINAL TREATMENT DESIGNS



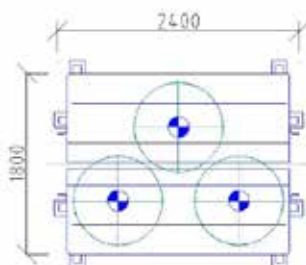
Final treatment machines
Type 2S, 3S, 4S, 5S, 6S, 2x4S



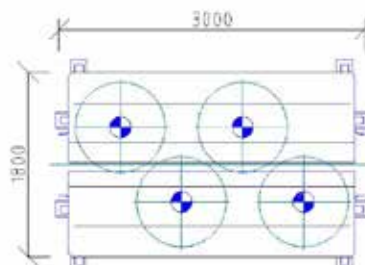
Final treatment machines
Type 4W, 4W-2BW



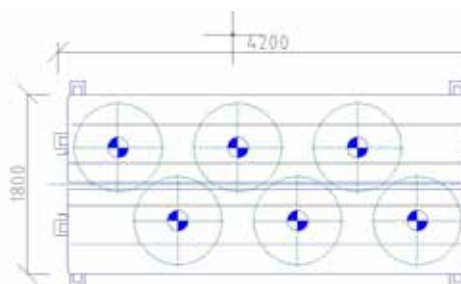
Model 4W 2BW
with four horizontally arranged whip
cylinders and two additional hind feet
brush cylinders.
Total connected load: 19kW



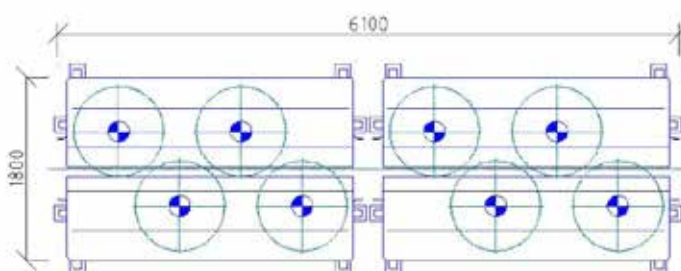
Model 3S
with three vertically arranged whip
cylinders.
Total connected load: 12kW



Model 4S
with four vertically arranged whip
cylinders.
Total connected load: 16kW



Model 6S
with six vertically arranged whip
cylinders.
Total connected load: 24kW

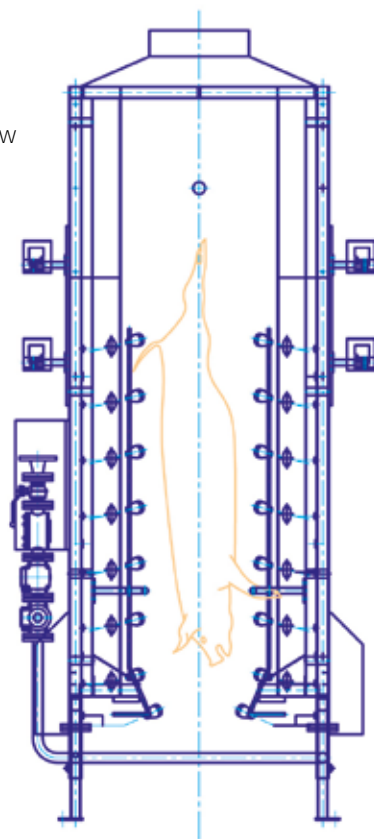


Model 2x4S
with eight vertically arranged whip
cylinders.
Total connected load: 32kW

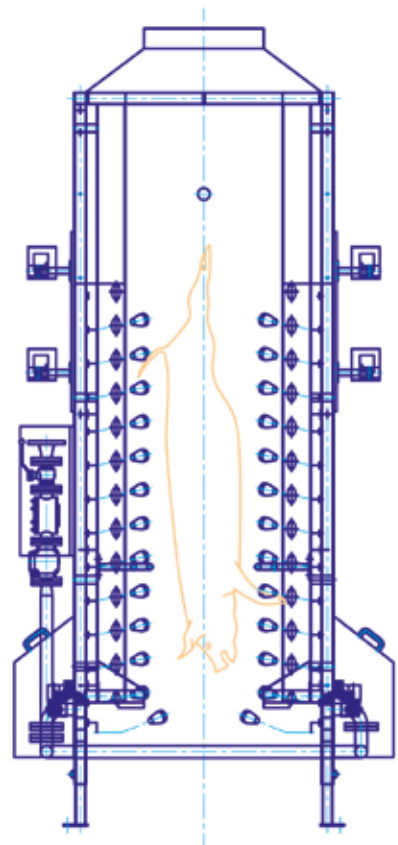


FINAL TREATMENT SINGER FURNACES

BANSS singer furnaces are available in natural gas or propane versions. They achieve optimal singeing results with low fuel consumption due to targeted and times activation burners. All singer furnaces are DVGW tested.

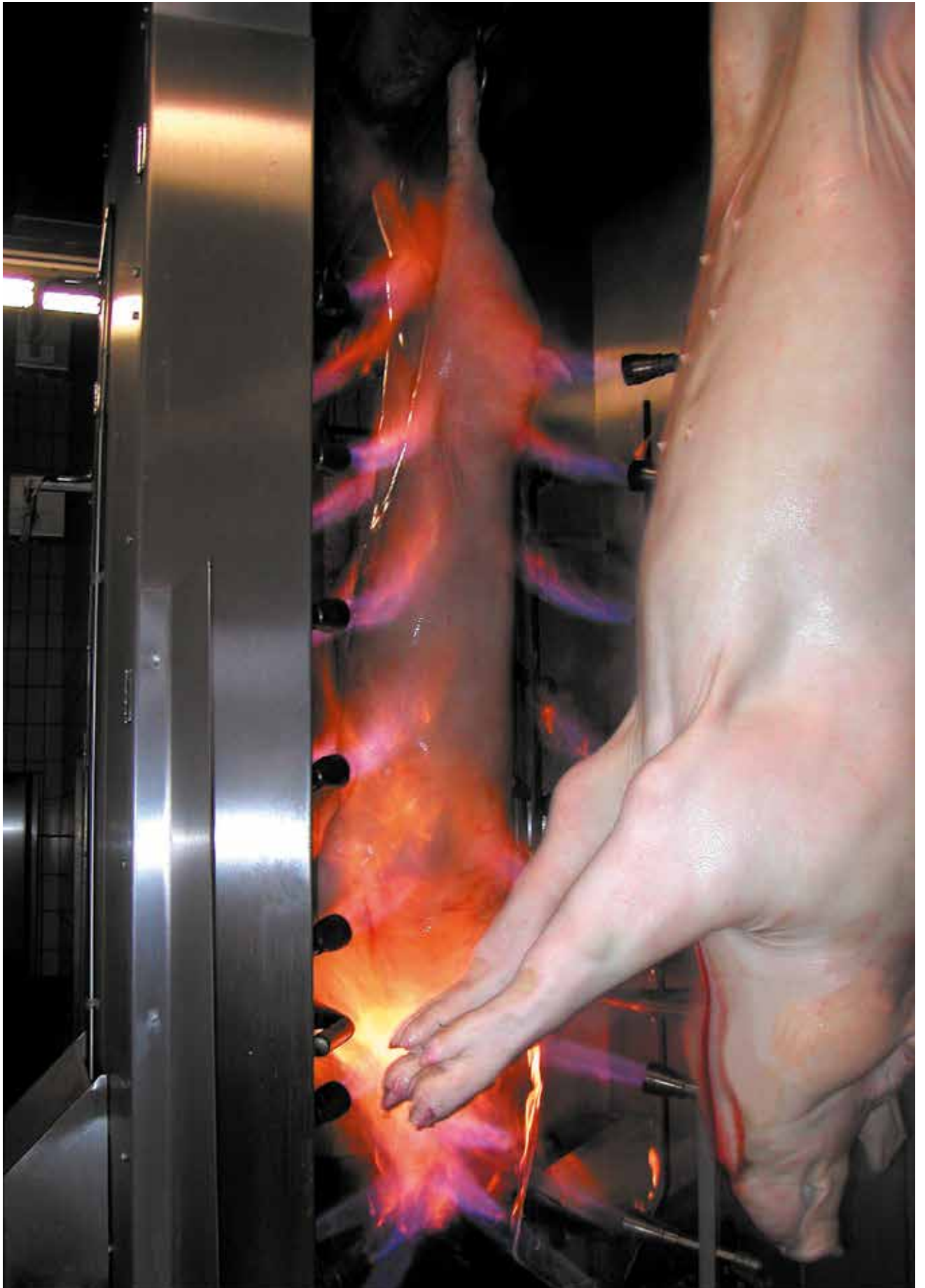


BF2, BF2-N



BF4, BF4-N, BF6, BF6-N

Model	Length [mm]	Width [mm]	Burner	Gas pressure [mbar]
BF2	1.400	1.650	28	500 - 1000
BF2-N	1.400	1.650	28	50 - 500
BF4	1.900	1.900	52	500 - 1000
BF4-N	1.900	1.900	52	50 - 500
BF6	2.500	1.900	78	500 - 1000
BF6-N	2.500	1.900	78	50 - 500





WORKPLACE EQUIPMENT OPERATOR LIFT AND STATIONARY PLATFORMS

BANSS benefits from many years of experience with workspace design of harvest facilities.

Only a work place designed with strict adherence to safety and ergonomics will assure an efficient and accurate operating sequence.

Last but not least, the product quality is assured by an ergonomically designed workstation.



ONLY A WORKPLACE DESIGNED WITH STRICT ADHERENCE TO SAFETY AND ERGONOMICS WILL ASSURE AN EFFICIENT AND ACCURATE OPERATING SEQUENCE.

OPERATOR LIFT AND STATIONARY PLATFORMS

By maintaining a clean circumferential platform border, the risk for cross contamination is eliminated. Our lifting and stationary platforms are equipped with sterilization stations for tools and cleaning equipment used during the slaughtering process.



Horizontally and vertically moveable lifting platforms for handling of various carcass lengths and sizes



Lift and fixed platforms with sterilization stations for tools as well as cleaning equipment for the slaughtering operations



WORKPLACE EQUIPMENT

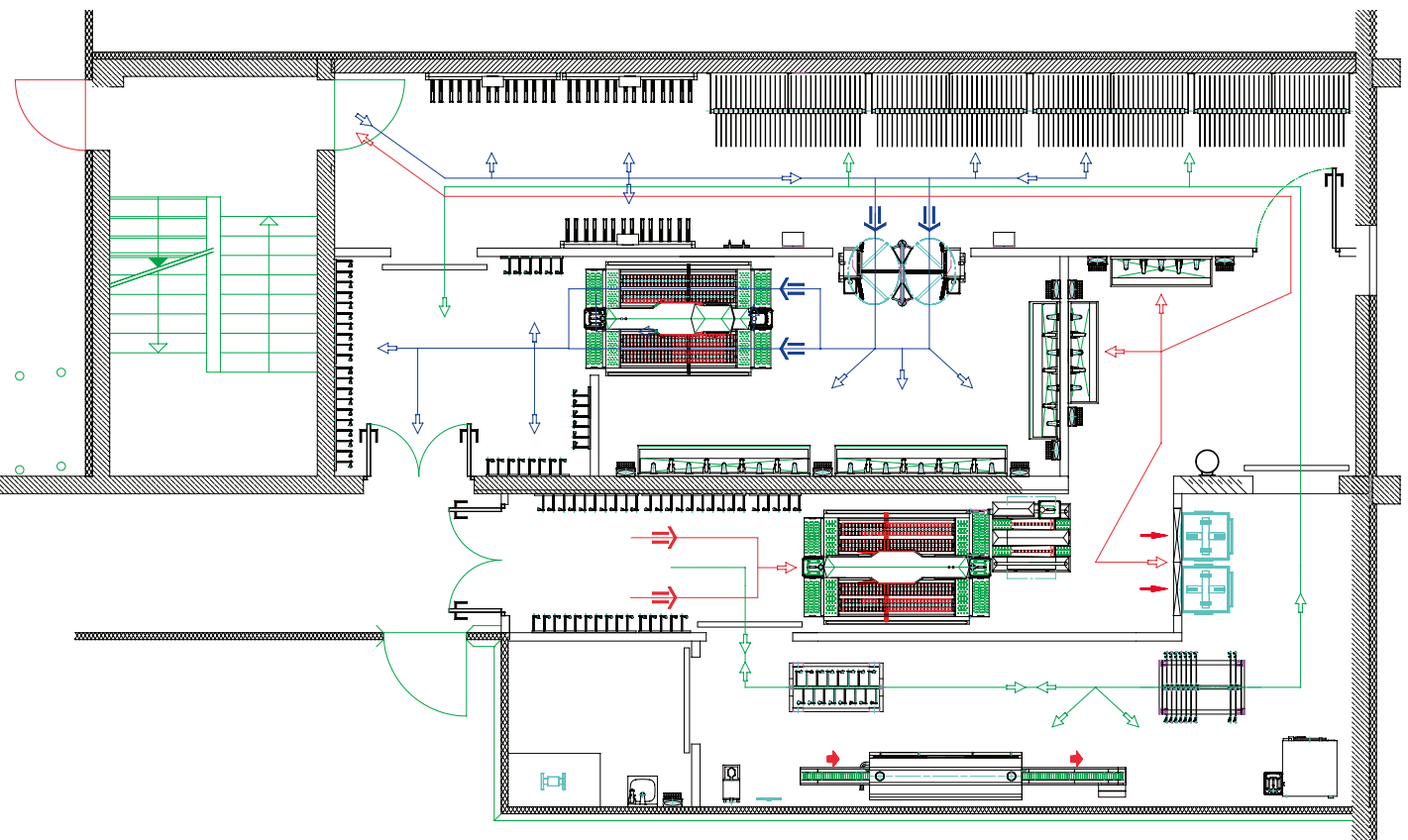
HYGIENE

Hygiene and food safety are the utmost importance during the slaughtering process.

Parameters that guarantee the quality of a customer's product; as defined by the local food safety and consumer protection agencies.



HYGIENE LOCK DESIGN



“
ALL EQUIPMENT COMPONENTS SUPPLIED BY BANSS
THAT ARE IN DIRECT CONTACT WITH THE PRODUCT
ARE EQUIPPED WITH CLEANING AND STERILIZATION
STATIONS.



Ergonomically designed eviscerating process with direct drop onto tray



Automatic slaughtering knife cleaning and sterilization unit with ergonomic knife handling combines hygiene and ergonomics for best processing quality



CLEANING AND DISINFECTING EQUIPMENT

BANSS also supplies cleaning and disinfection equipment for employees in the slaughtering operation.



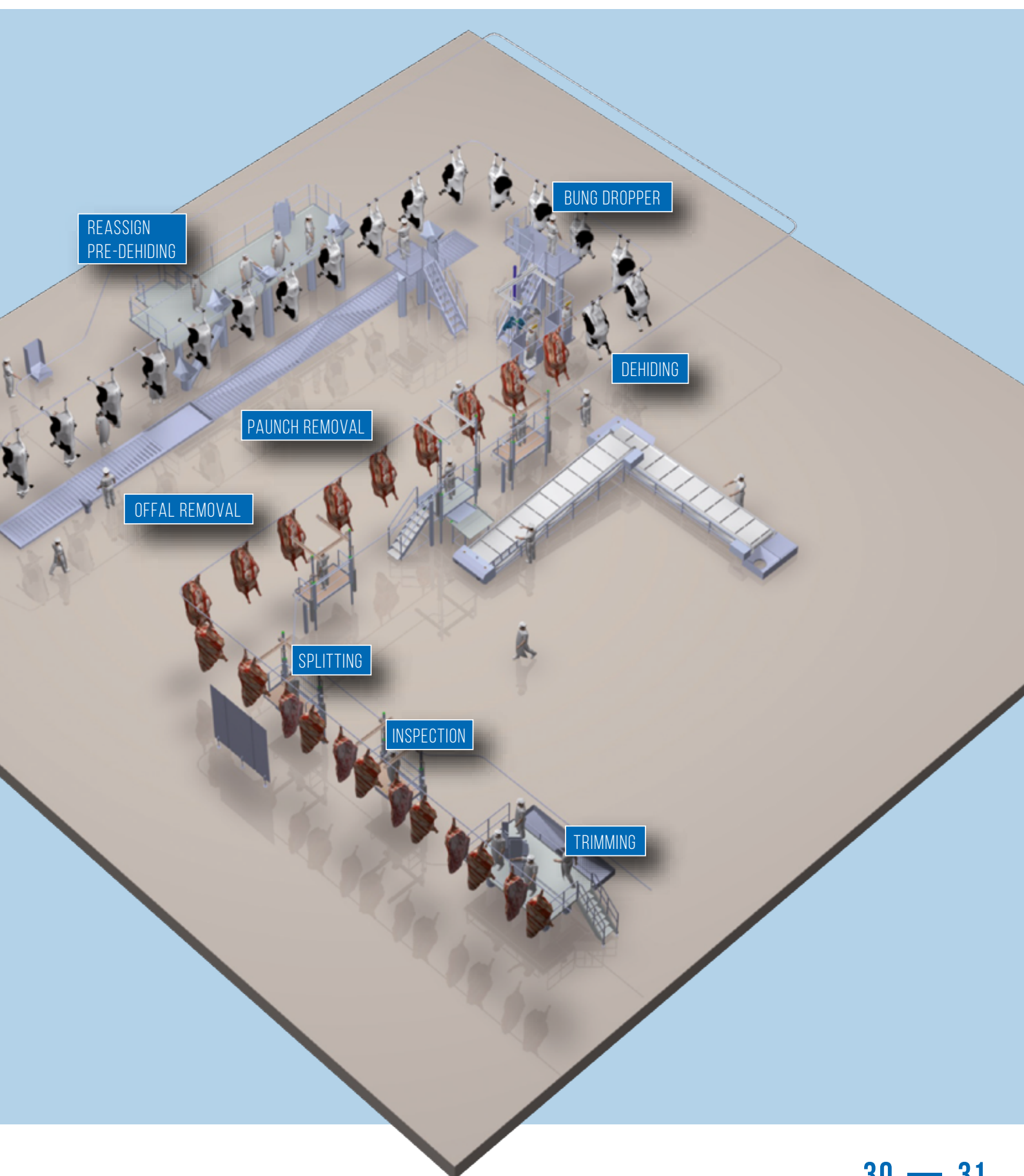
CATTLE

BANSS CUSTOM DESIGNS, MANUFACTURES AND INSTALLS CATTLE SLAUGHTERING SYSTEMS.

Our experience in the world market enables BANSS to achieve the national, regional and local requirements of our customers through the design and planning of a modern cattle harvest facility. Regardless of the level of automation, the requirements associated with animal welfare, hygiene, ergonomics, occupational health and safety, environmental protection and quality will be achieved.

BANSS has a long history of cultivating relationships with research and development institutes to implement the latest scientific technologies into innovative systems.

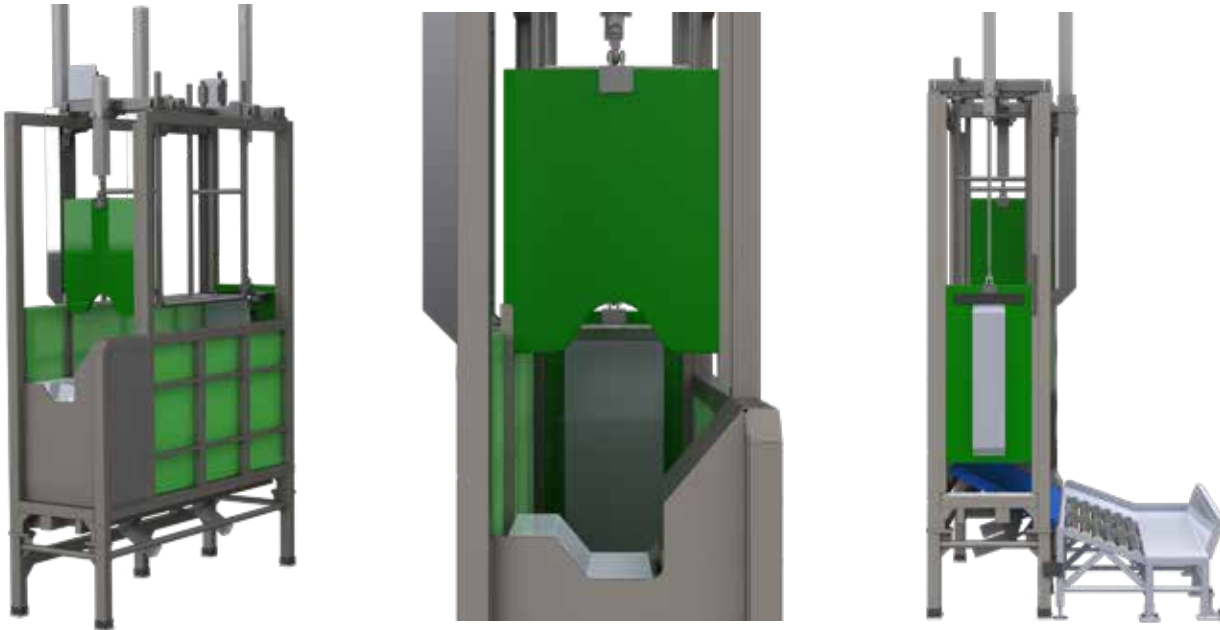






BANSS BRF-1

CATTLE STUNNING BOX



HIGHLIGHTS

Head restrainer meets modern standards of animal welfare

With integrated double advance system

For captive bolt stunning

With hydraulic or pneumatic drive

Also available in stainless steel construction

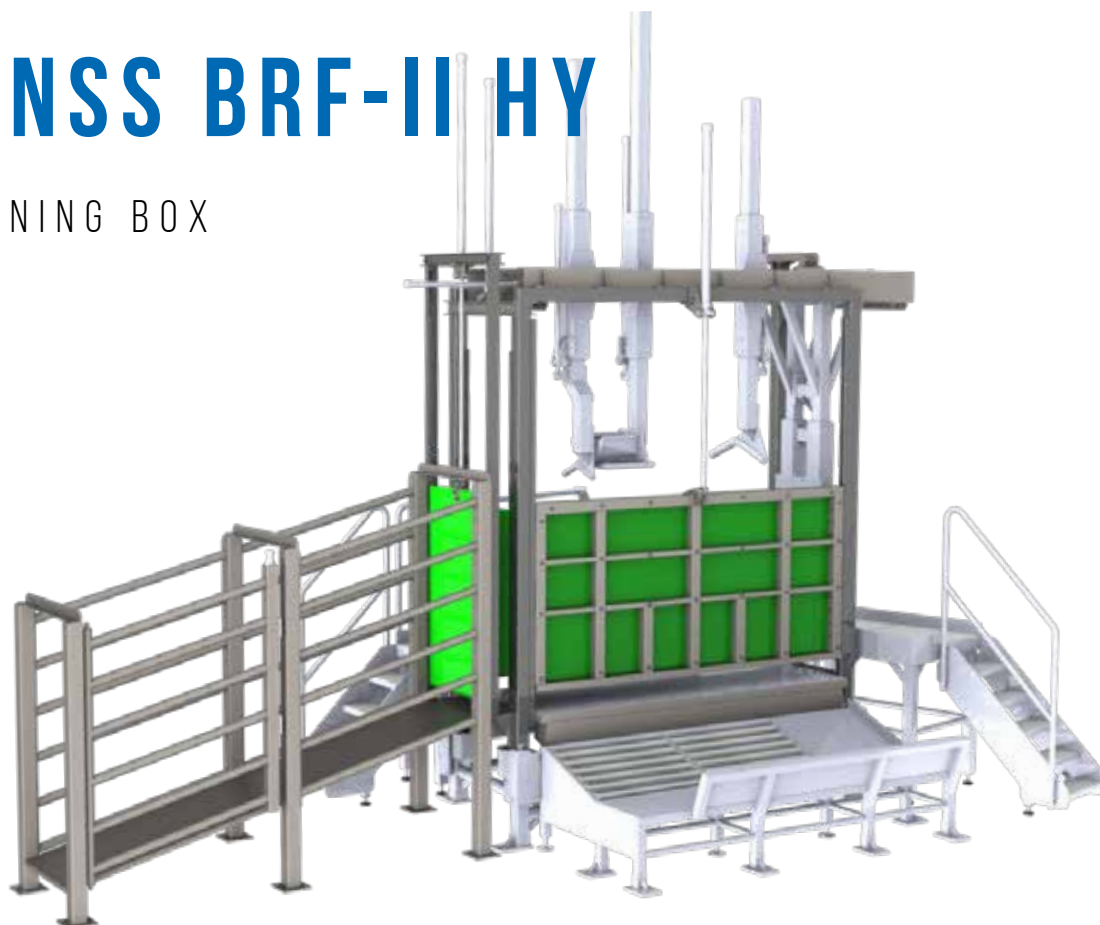
Robust dump box floor with low noise design



WITH THE BANSS CATTLE STUNNING EQUIPMENT,
THE RISK OF STUNNING FAILURE IS GREATLY MINIMIZED
THROUGH THE USE OF A HEAD RESTRAINER DEVICE.

BANSS BRF-II HY

STUNNING BOX



HIGHLIGHTS

Stunning box designed for cattle and calves

Slaughter capacity up to 100 heads/hr

Head and neck restraint device designed with both vertical and horizontal movement

Adjustable side wall to retain calves

Robust and slip-resistant dump box floor





BANSS MGB

MULTIFUNCTIONAL CATTLE STUNNING BOX



HIGHLIGHTS

Complete stunning box can be rotated

Animal is slightly lifted and safely held by means of the breast and abdomen support

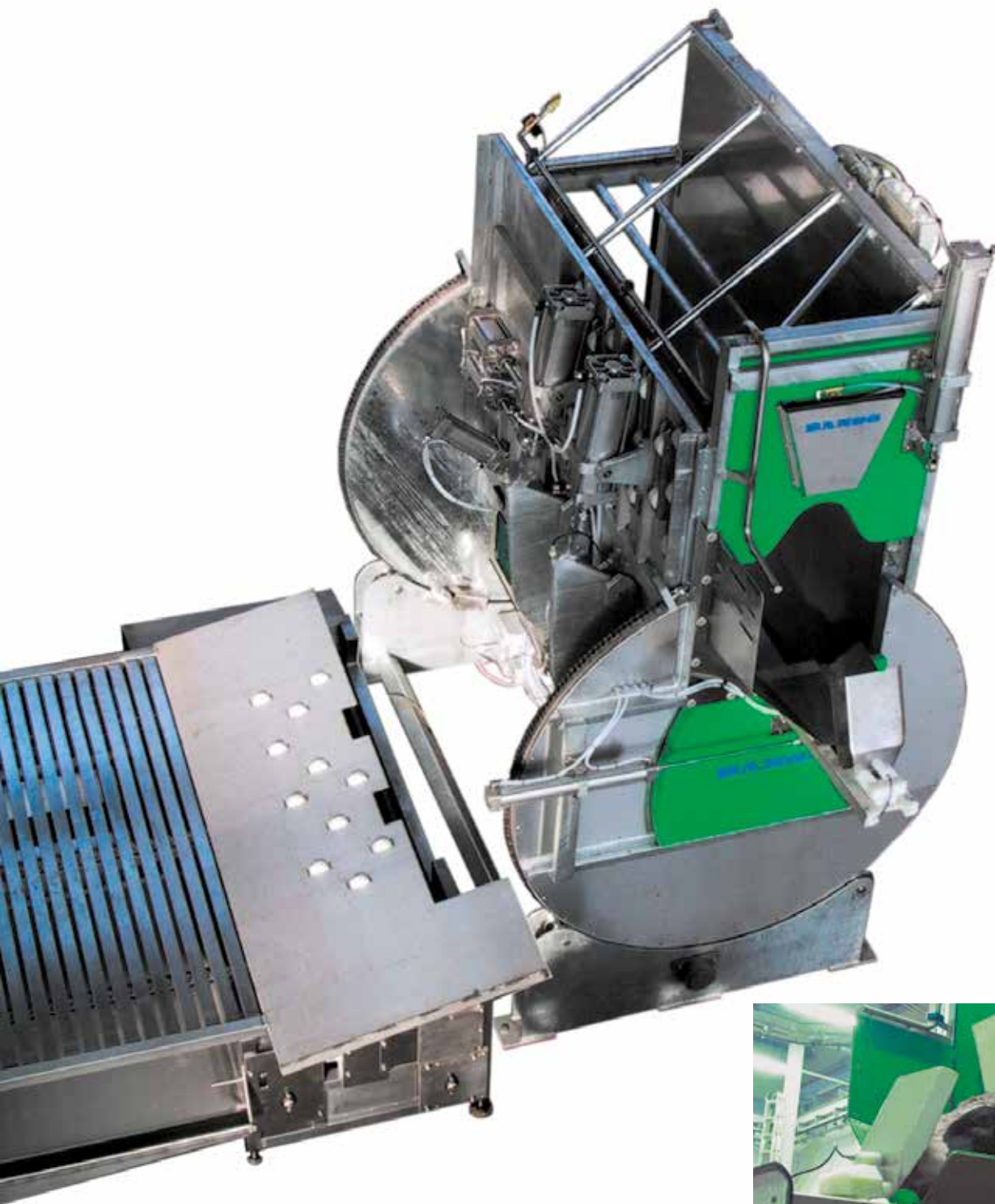
Two electrodes integrated into the neck area

Heart electrode integrated into the breast support

Head is freely accessible during the entire stunning process

Blood removal directly after the current flow has ended (sticking slide)

Gentle transfer onto a landing grid or plate conveyor



Multifunctional:
electrical stunning box MGB



BANSS BKT - HALAL

RITUAL SLAUGHTER BOX
HALAL SLAUGHTERING



HIGHLIGHTS

Fully rotational slaughter box

Full head and neck restrain system

Neck stretching function for
accurate ritual cut

Gentle transfer into the shackling
position



BANSS UNIQUE HALAL SLAUGHTER BOX HAS BEEN
SPECIALLY DESIGNED AND CONSTRUCTED TO MEET
STRINGENT RITUAL AND FUNCTIONALITY REQUIREMENTS.



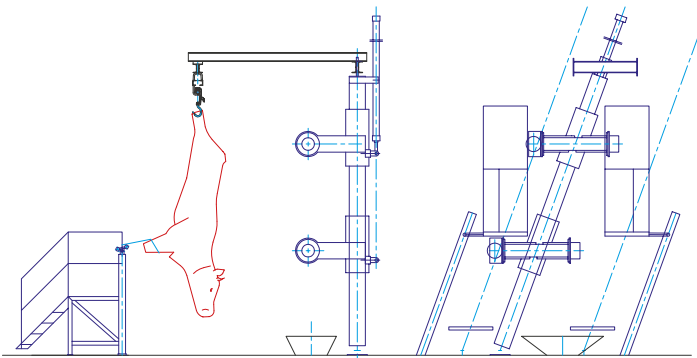


DEHIDING

BANSS offers our customers state-of-the-art cutting edge technology. Our dehiders for cattle, horses and calves with or without front feet shackling are suited for various installation for either continuous or non-synchronous slaughtering facilities.

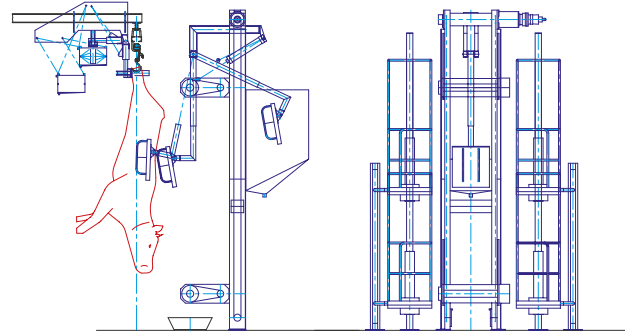
ROLLER DEHIDER BE 3

Options:
Electro-pneumatic
Electro-hydraulic
Capacity: 75 cattle/hr (max.)



ROLLER DEHIDER BE 4, BE 6

Hydraulic system
BE4 with shock device,
without front feet shackling
Capacity: 60 cattle/hr (max.)
BE6 – without shock device,
with front feet shackling
Capacity: 75 cattle/hr (max.)



Joystick controls for optimum positioning



Hook release device with sterilization equipment

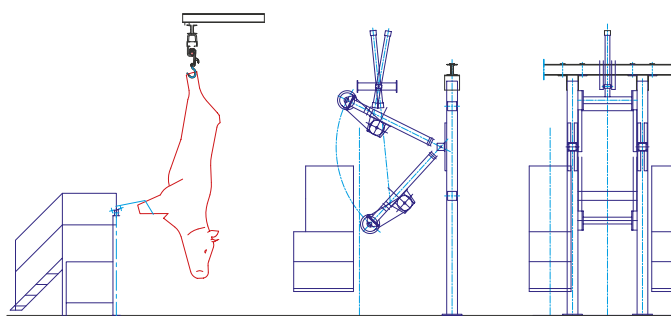


OUR DEHIDERS FOR CATTLE, HORSES AND CALVES WITH OR WITHOUT FRONT FEET SHACKLING ARE SUITED FOR VARIOUS INSTALLATION FOR EITHER CONTINUOUS OR NON-SYNCHRONOUS SLAUGHTERING FACILITIES.

SWIVEL ARM ROLLER DEHIDER BE 5

Hydraulic system

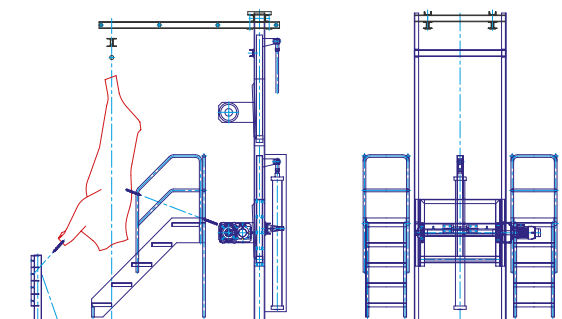
Capacity: 75 cattle/hr (max.)



ROLLER DEHIDER BE 7

Electro-pneumatic system

Capacity: 30 cattle/hr (max.)





WORKPLACE EQUIPMENT OPERATOR LIFT AND STATIONARY PLATFORMS

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Last but not least, the product quality is assured by an ergonomically designed workstation.



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TO SAFETY AND ERGONOMICS WILL ASSURE AN EFFICIENT
AND ACCURATE OPERATING SEQUENCE.**

OPERATOR LIFT AND STATIONARY PLATFORMS

By maintaining a clean circumferential platform border, the risk for cross contamination is eliminated. Our lifting and stationary platforms are equipped with sterilization stations for tools and cleaning equipment used during the slaughtering process.



Horizontally and vertically moveable lifting platforms for handling of various carcass lengths and sizes



Lift and fixed platforms with sterilization stations for tools as well as cleaning equipment for the slaughtering operations



WORKPLACE EQUIPMENT

HYGIENE

Hygiene and food safety are the utmost importance during the slaughtering process.

Parameters that guarantee the quality of a customer's product; as defined by the local food safety and consumer protection agencies.



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ALL EQUIPMENT COMPONENTS SUPPLIED BY BANSS
THAT ARE IN DIRECT CONTACT WITH THE PRODUCT ARE
EQUIPPED WITH CLEANING AND STERILIZATION
STATIONS.



Ergonomic white offal removal and deposit directly into a tray, without any need for the operator to turn his body



Cleaning and sterilisation unit for the holding tongs of the hook relief system of the roller dehydrator

CLEANING AND DISINFECTING EQUIPMENT

BANSS also supplies cleaning and disinfection equipment for employees in the slaughtering operation.



SHEEP/GOAT



**BANSS OFFERS HIGHLY EFFICIENT,
CUSTOMER-SPECIFIC EQUIPMENT TO MEET
THE REQUIREMENTS OF SHEEP, LAMB AND GOATS
SLAUGHTER FACILITIES.**

HIGHLIGHTS

Stables in accordance with
animal welfare

Stunning restrainers

Ritual slaughtering boxes

Vertical and horizontal
bleeding systems

Vertical and horizontal
pre-dehiding systems

Dehiding machines

Ergonomic eviscerating and
transfer systems for all
by-products

Pneumatic conveying
equipment

Vacuum and delivery systems

Conveyance systems for the
deboning area

Hook stacking conveyors

Tubular rail conveyance
systems

Automatic cooling room
storage systems

Electric control systems for
the slaughtering process, tra-
ceability of in plant products,
sorting and warehouse
management Vertical



Slaughtering line

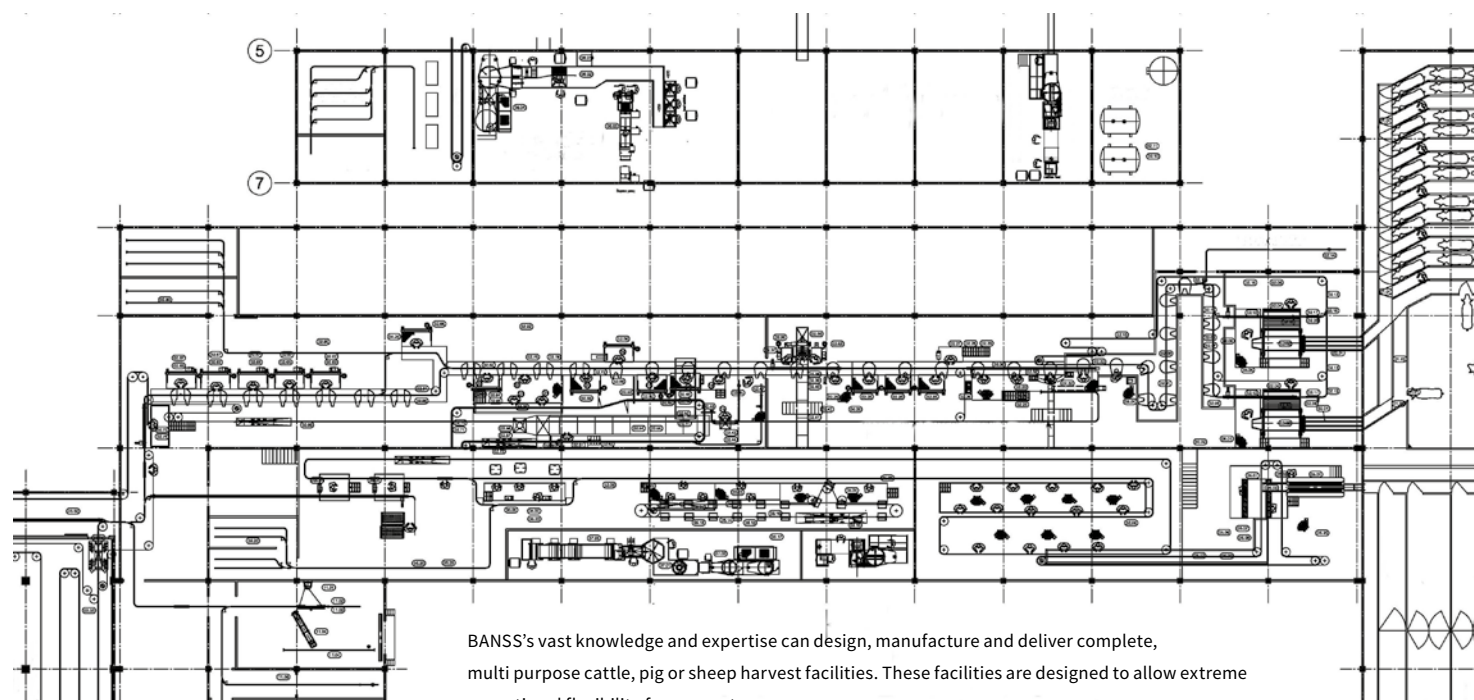


Ritual slaughtering box for sheep and goats.



Final dehiding

COMBINED HARVESTING PLANT DESIGN





CONVEYANCE SYSTEMS

AVAILABLE CONVEYANCE SYSTEMS AND ACCESSORIES

HIGHLIGHTS

Semi-automatic stable and feeding systems

Thick wall tubular rails for cattle bleeding area

Tubular rails with PVC inserts

Tubular rails in 1 1/2" (0.16" wall thickness) and 2" (0.18" wall thickness) in galvanized or stainless steel

Manual and pneumatic tubular rail diverters with or without PVC inserts

Elevators for all weights and distances

Chain conveyors in various configurations with or without tubular rails

Trolley conveying systems suited for various loads

Chain conveyors with multiple drives for large and/or long transport distance

Chain conveyors with drag chain drive

Stacking and endless conveyors for cooling rooms

Stacking rails for cooling rooms

Fully automated in feed and out feed storage systems

Complete EDP solutions and data collection

Product grading systems

Real time data/visual systems

Carcass traceability systems

FOR MANY YEARS BANSS HAS DESIGNED, MANUFACTURED AND SUPPLIED MATERIAL HANDLING SYSTEMS FOR SLAUGHTERING FACILITIES. THIS INCLUDES CONVEYANCE, TRACKING AND COOLING EQUIPMENT/SYSTEMS.



Fully automated cooling room for pigs



Conveying system combined with the automatic grading of pigs



Automatic transfer system for pig halves in pre-cutting area



Custom solutions to meet each customer's specific requirements



BANSS GMBH
INDUSTRIESTRASSE 4
D-35216 BIEDENKOPF (GERMANY)
PHONE +49 64 61 705 0
FAX +49 64 61 705 115
INFO@BANSS.DE