

E-Z Offal Cart



The E-Z Offal Cart brings new convenience to viscera inspection and handling in the small slaughtering plant. It is economical, too, because readily available water power is used to elevate the viscera tray.

With the stainless steel tray in the lower position its flat bottom is only 15 inches above the floor — low enough for easy positioning under a hanging carcass. After eviscerating the carcass, and collecting the offal in the cart, the cart can be rolled to another area and the tray elevated for easy viscera inspection and removal of edible parts.

The cart can then be moved in the raised position to the inedible products room where the operator pulls the paunch forward and empties its contents into one barrel, then moves to another barrel for removal of the remaining offal.

In the raised position, the tray lip is 37 inches above the floor to clear the top of a 55-gallon drum. Cart frame is plated for long service, free from cracks and crevices.

Dimensions:

Tray: 43" long, 30" wide, 8" deep.

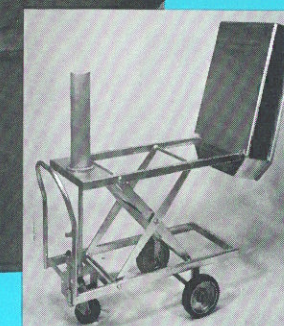
Cart over-all: 56" long, 26" wide, 45" high when raised.

Wheel diameter: 10" on large wheels, 6" swivel wheel.

Weight: 165 lbs.



Water pressure raises tray, by holding Strahman nozzle against inlet fitting. Check valve holds tray at any height.



Tray is made of 14 gauge stainless steel and may be tilted forward for easy cleaning of frame.



Tray may be lowered by manually opening discharge valve to drain water from cylinder.



Offal Inspection Pan simplifies viscera inspection when used with E-Z Offal Cart. Includes bases for attaching to Offal Cart shaft and stainless steel pan with handles.



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