Pork Facility

with Refrigeration Complex May 6th & 7th

Mixing, Blending & Grinding Areas

- Blentech & A-One double paddle mixers with dumpers
- 10,000 lb double paddle mixers with A-One dump hoists
- 5000 lb Single shaft ribbon blenders with dump stations
- Weiler 1167B grinders with auto dump hoist systems
- Approx (800) 45" x 45" x 42" stainless steel meat tubs
- Large quantity of additional plantwide dump hoists

Pork Belly Production Departments

- Alkar continuous smoke house installation (2000)
- Anco bacon slicing lines with Multivac packagers
- Anco bacon press department with decombing tables
- Pork belly derind line with Townsend 9000 skinners
- Marel automatic pork belly weighing / grading system
- Metal detectors, checkweighers, case sealers, etc



Real Estate Available

200 plus acres with over 850,000 sq ft of production area







Large Pork Processing Facility

Complete with packing & refrigeration complexes Live & Online May 6th & 7th, 2008 • West Point, MS

Fresh Pork Packaging Departments

- Tiromat & Kramer Grebe pork loin packaging lines
- Fresh pack line with CryoVac 8600 vacuum packager
- Marel auto rib sorting line with Cryovac 8620 wrapper
- Metalquimia bone-in pork loin injection department
- Ham boning department with Townsend 9000 skinners

Complete Refrigeration Bldg (New 2002)

- (12) Frick RWF rotary ammonia compressors to 1167 HP
- Evapco 6 fan roof mounted evaporative condensor network
- Hansen AP24 auto purging system with full PLC controls
- Square D Isoflex 4160 volt MCC's with power distribution
- Late model 4160 & 480 volt transformer distribution bank

Weiner Packaging & Robotic Palletizer

- Priority One fully auto robotic palletizing sytem (2005)
- Mahaffy & Harder Sureflow 730 vacuum packaging lines
- Assorted auto weiner loaders for M&H packaging lines
- Weiner storeveyor bins with FMC shakers & cross belts
- 3M model 800 AF type 39600 case tapers (new 2004)
- Stainless case erectors with flatbelt conveyor to packing

Pork Cut & Kill / Lard Process Areas

- Hog break-up table with automatic saw stations
- Anco dehairers, Gambel loading areas and stun ramp
- Hog splitting, jaw & snout pulling, jowl & neck processing
- Sharples, Alfa Laval & Westfalia centrifuges
- Weiler grinders, Rietz disintegrators & pellet mills
- Expellers, rotary cookers, blood dryers & pumps

Whole Ham Smokehouse Facility

- Alkar all stainless PLC controlled smoke-house complex
- 2002 Installed all stainless flow-thru brine chilling system
- Mueller & Chester Jensen stainless plate chilling systems
- Spiral ham cutting line with CryoVac 8600-14E packager
- Over 15,000 stainless smoke racks with SS mobile bases

Plant Facilty & Support Equipment

- Babcock & Wilcox 75,000 lb/hr process boiler (new 1995)
- Sullair 100 to 200 hp air compressors with Zeks air dryers
- High cube freezer facility with auto "Pick in Place" system
- Bulk product storage & rendered by-product tank farms
- New / rebuilt motor inventory to 200 hp









PERRYVDES

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