

## STRICKLER

### Intestine Processing Machines & Stomach Splitting Machines

Quality Control Equipment Company

**We have been providing high quality, extremely productive, and very safe intestine/stomach slitting and cleaning equipment for over 30 years.**

Engineered for safety and performance, these machines can substantially improve your output with capabilities of over 300 units per hour.

Made of high quality stainless steel, these models will provide you with many years of trouble-free production, with minimal maintenance requirements. Dual feeds are available, increasing production capability even more. The intestines/stomachs are fed into the machine, then automatically transported through the slitting station and then through a series of high pressure spray nozzles and stainless steel baffles that will thoroughly clean them all foreign matter.

- USDA approved
- Easy access for maintenance
- Extremely safe operation
- High quality construction
- Beef and pork intestines
- Pork stomachs



#### Machine Specifications:

##### Stomach Machine

- Height: 64" Length: 96" Width: 44"
- Blade: 12" SS
- Capacity: Up to 300/hour
- Water Pressure: 50 lbs./in<sup>2</sup> min.
- GPM: 80 gallons min.
- Water Connection: 2" IPS
- Weight: 1000 lbs.
- Discharge: 4" recommended

##### Pork or Beef Dual Chitterling Machine

- Height: 64" Length: 120" Width: 39"
- Blade: 6" SS dual
- Capacity: Up to 300/hour
- Water Pressure: 50 lbs./in<sup>2</sup> min.
- GPM: 160 gallons min.
- Water Connection: 2" IPS
- Weight: 1000 lbs.
- Electrical: 220/440, 3ph