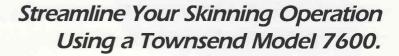
AnnouncingA Totally New Skinner Design Concept

Townsend 7600

Exceeds the World's Standards for Yield, Ergonomics & Sanitation!



Consider These Critical Issues When You Make A Decision To Purchase A New Skinning Machine:

- Will Yields proven today be the same Yields the machine will give you tomorrow?
- Can you rely upon factory direct service today and in the future?
- Can you expect less Maintenance costs now and 3 years from now?
- Does the machine have the Flexibility you need? Are you limited to only one task?
- Does the machine meet all governmental regulations? EC'93? USDA? German safety?

You can say "YES" to all of these questions when you purchase the Townsend Model 7600 Skinner. Turn to the back of this brochure and get the facts and benefits.

OWNSEND

Ingineering Company



A Few of the Many Reasons Your Next Skinner Will be a TOWNSEND

Different trays matched to each application so your operator can perform the job easier and in less time. All trays snap on without tools to save valuable time during clean-up and set-up.

Recessed cabinet moves operators closer to their work. Less operator fatigue and fewer lost-time injuries are the results.

All tags and warning labels are permanently etched directly on to machine's stainless steel surface.

 Totally enclosed frame. No time required to clean inside cabinet. Model 7600

Foot pedal extends closer to the operator.

Easy to lock Wheel chocks to keep machine in place during operation. Can be unlocked easily if machine should need to be moved.

Greaseless bearing cartridges require less maintenance and parts usage.

The Air Cleaning system has been totally redesigned. Some of the many improvements include a new air manifold "smooth tube" design with 5 nozzles for better cleaning coverage and less adjustment. No timer is used eliminating time consuming guess work.



Corners where meat could collect and bacteria form, have been rounded to make cleaning easier. Not only do these features help sanitation practices, but they conform to European EC '93 standards.

Shoe angle fixed with adjustable pivot link system. Makes maintenance easier and assures good performance from positive adjustment.

12 toothroll configurations are available. Every machine is built to the specific application and customer need. This variety offers the flexibility to perform better on a wider range of products.

Side mounting panels of frame bored as one unit to assure perfect alignment of shoe and toothroll.

Unique "Cam Bar" to activate shoe switch and hold shoe in its cleaning position. Eliminates detent for less parts usage and shuts machine off "instantly" when shoe is raised.

Electrical box easily accessible by simply removing side cover.



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TOWNSEND MODEL 7600 Specifications

SERVICE REQUIREMENTS

Electrical: 1 HP Motor, 3 Phase or 1 Phase, All cycles and voltages available. Be sure to

specify when ordering. **Air:** 60-80 psi (400-500 kPa)

12ft3 (300L/min.)

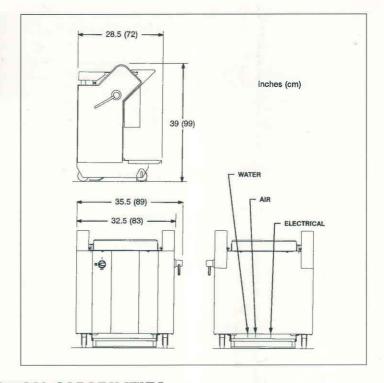
Water: 40 psi (275 kPa)

Shipping Crate

Width: 38" (97 cm) Depth: 35" (89 cm) Height: 46" (117 cm)

Weight:

Gross Wt: 570 lbs. (259 kg.) Net Wt: 370 lbs. (168 kg.)



PRODUCTION CAPABILITIES

The Townsend Model 7600 Skinner is designed to skin virtually any product, If you have a product with a skin or membrane that must be removed and it's a problem; call the nearest Townsend Engineering location for the solution.

Ham Rind

- 1. Up to 1 ounce (28 gr) yield savings compared to other skinners.
- 2. Production rates up to 500 pieces per hour.

Shoulder/Picnics

- 1. Increase yields from 1/2-2 % over other skinners.
- 2. Production rates up to 500 pieces per hour.

Ham Membrane

- 1. Increase Yield 2% over hand trimming and up to 1/2% over other skinners.
- 2. Production rates approximately 200 pieces/hr.

Veal Membrane

- 1. Increase Yields 3% over hand trimming; up to 1/2% over other skinners.
- 2. Production rates approximately 200 pieces/hr.

Beef Liver

Remove skin with Yield of at least 97%
 Production rates vary with size and layout. A good layout allows up to 8 livers/min.

Beef Membrane

Remove membrane from Tenders, Flaps, Skirts and Pectoral muscles easily and without lean removal for unsurpassed yields.

Beef Heavy Outer Covering

The heavy outer covering is easily removed from Top and Bottom Rounds, Knuckles and Mock Tenders eliminating a normally difficult, time consuming task while achieving the highest yields possible.

Miscellaneous Products

Skin or membrane can be removed from many other products using the Model 7600. Benefit if you process Pork Loins, Beef Tongue, Horse Meat, Tripe, Venison, Mutton or Hare, as well as Poultry and most varieties of fish.



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