

IBEX Vac U Trim System

Clean, Fast and Reliable

The IBEX Vac U Trim System provides a quick, clean and efficient method of either fat or spinal tissue removal from the carcass surface. It incorporates the proven reliability of the IBEX Pneumatic Trimmer with the powerful vacuum system to ensure continuous extraction and removal of trimmed product.

Utilising a two-tank system, the IBEX Vac U Trim System extracts material hygienically and effectively, and conveys it away without contamination.

The continuous extraction means there are no stoppages or interruptions to production during the removal of waste from the containment tank.

The IBEX Vac U Trim System is custom designed to suit specific plant layouts and processing speeds. Its unique design ensures low maintenance and incorporates a safety system to prevent damage to the vacuum pump.

The IBEX Vac U Trim is the ideal system for:

Spinal Cord Removal

Vac U Trim cuts and vacuums away the spinal cord with the rotating blade cutting action, while the highly effective vacuum system removes the tissue without contact to operators or floor, conveying it safely to the containment tank.

Beef and Lamb Fat Removal

Vac U Trim saves processing plants money by removing additional internal fat that would otherwise remain on carcasses at the weigh scales.

IBEX Vac U Trim System - Benefits

- Custom sized and designed to suit each application from proven and reliable modules
- Continuous extraction which transfers waste away without interrupting production
- Simultaneously cuts and vacuums
- For use on spinal cord or fat removal
- Extracted product is safely and hygienically transferred to the storage chambers for disposal
- Customized design to meet the exact requirements of the processor
- Incorporation of the IBEX Trimming System ensures ease of use and maintenance
- Various blade sizes to meet the requirements of the processor
- Internal monitoring system to prevent damage to vacuum pump

