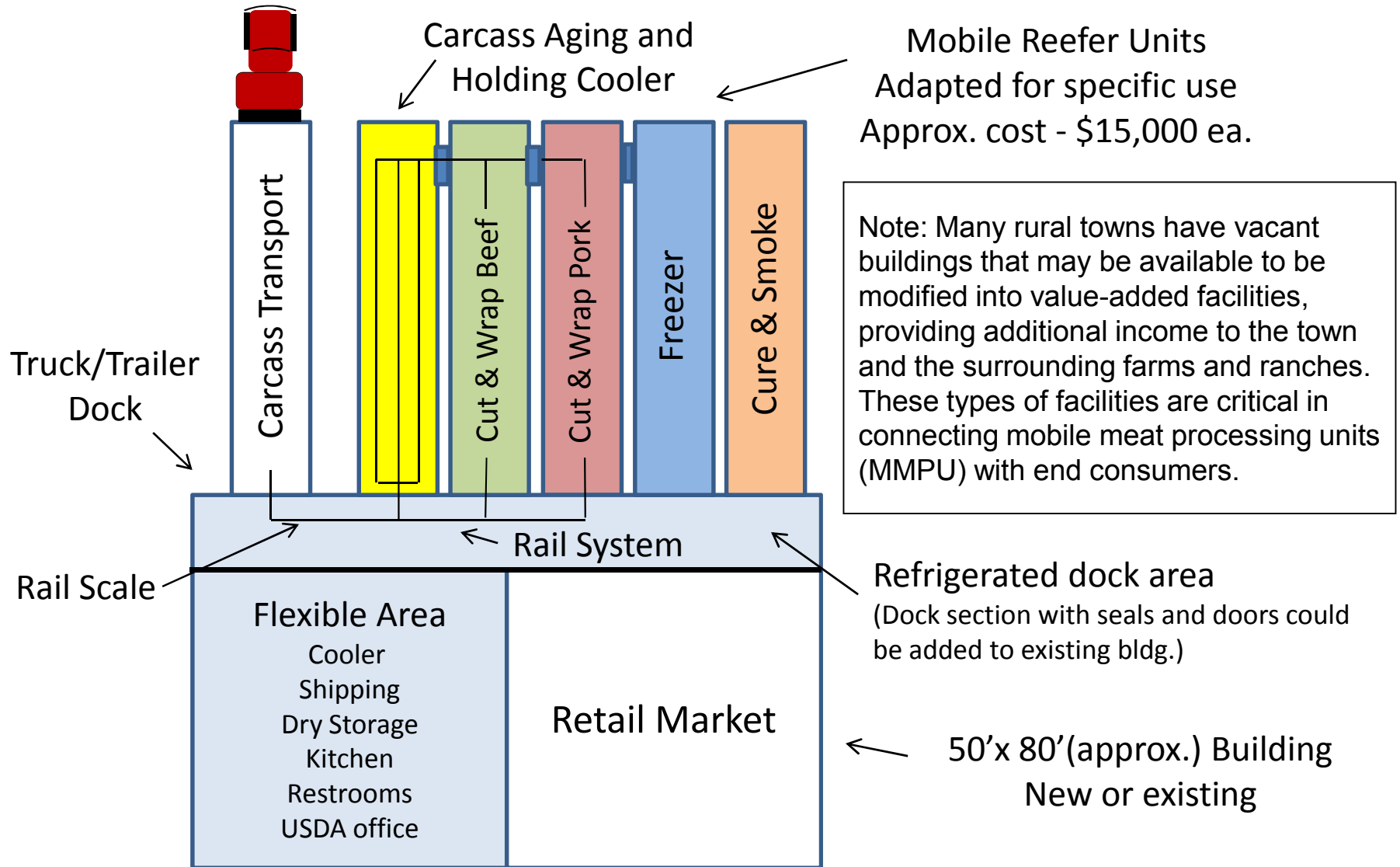


Modular Cut-Wrap Facility - Retail Market

For further processing of multi-species carcasses from
Mobile Meat Processing Units (MMPU)



Required Plant Equipment



Item: 170M-32

Description: TORREY #32 MEAT GRINDER - 3HP-220V-1PH

#32 -3HP, 1PH,220v Torrey Grinder

High output open bowl grinder, stainless steel cabinet and pan, long life gear transmission, dip tin plated cast iron grinding head. Table Top Model.

3/16" plate and knife included

SHIP WEIGHT 350LBS

Additional ship charges may apply on this item. Call 800-835-2832 for freight quote.

Unit of Measure: EACH

Quantity Available: CALL FOR AVAILABILITY

Order Quantity:

Add to Shopping Cart

Item Pricing:

From Quantity	To Quantity	Unit Price
1	Or Greater	3,290.00

BIRO 3334-4003FH MEAT BANDSAW - \$7,283

Construction: Unitized stainless steel base, tables, leg bolt levelers, carriage channel & supports

Motor: 3 horsepower, 3 phase

Standard Equipment: Two saw blades, operation and safety manual, safety wall poster, and end cut safety pusher plate

Switch: Watertight magnetic, thermal overload and under voltage protection

Head & Door: Stainless steel fixed (screw head assembly)

Base Structure: Stainless Steel

Blade Standard: 124" x 5/8" x .022", 3 teeth per inch

Blade Speed: 4000 feet per minute

Blade Guide: Upper and lower blade backup guide assemblies, removable, with long-life carbide backup inserts

Blade Tension: Factory preset spring screw handle assembly

Blade Wheels: 16" cast iron chrome nickel plating, upper assembly lifts out

Bearings: Heavy duty tapered roller bearings used in upper wheel and lower bearing housing

Catch Pan: Poly, extra deep, rounded corners, pan sealed off from other parts of base, accessible through base hinged door

Cleaning Unit: Stainless steel body, long-life carbide guides, steel saw cleaners, removable as a unit for easy cleaning (assembly also adjustable as a unit)

Drive System: Double v-belt, tension adjustable

Legs: Stainless steel leg bolt levelers

Meat Carriage: Larger stainless steel e-z flow 8-bearings carriage, 18" x 25-9/16"

Meat Gauge Plate: Stainless steel faced, adjustable from 1/16" to 6-1/2", locks in position, easy to adjust, entire assembly removable for cleaning

Motor Compartment: Sealed off from meat contact areas, easily accessible through removable panel door

Platter: All stainless steel, held in place with two push pull hold down stainless steel rods

Safety End Cut Pusher Plate: Standard, removable

Certifications: U.L., N.S.F., U.S.D.A., C.S.A., C.F.I.A.

Weight: 575 lbs.



Tenderizer – cube steaks



Item: 110PRO9-HD

Description: BIRO PRO-9HD --1/2HP

1/2 horse power, 115volts

Biro standard tenderizer blades cut deep into the product to sever fiber and sinew. Two passes are all you need to create value-added product from less expensive, hard to merchandise cuts. Improve your product mix and gross profit and increase productivity. You can turn your tenderizing set into a knitting set just by changing the position of the rear stripper. Take two smaller pieces of hard to merchandise meat and convert them into one value-added product.

weight 67lbs

FOB FACTORY

Unit of Measure: EACH

Quantity Available: CALL FOR AVAILABILITY

Order Quantity:

Add to Shopping Cart

Item Pricing:

From Quantity	To Quantity	Unit Price
1	Or Greater	2,200.00



Item: 170300

Description: TORREY MEAT SLICER \$1,399

Model R-300

11.5" Blade

Heavy duty stainless steel blade.

Gear driven.

Gravity feed.

Stainless steel food contact areas.

Ball burnished aluminum frame.

Built in knife sharpener.

1/3 HP Motor 110v

83 Lb Net Weight



300 lb. capacity scale - \$1,200



Check weigh scale - \$200



Carcasses are tagged, tracked and aged.



**Band Saw and
cutting tables**





Wrapping table - Product is cut, packaged and labeled prior to freezing.



A three man crew can process four beef per day. Four beef carcasses weighing 750 lbs., cut and wrapped at 70 cents per lb. will gross \$2,100/day

Pork Processing

(separate area in plant)

A three man crew can process 15 hogs per day at \$145 per hog (cut and wrap, smoked and cured)

Plus: There is approx. 20 lbs. of lard per hog that can be rendered and sold for 50 cents per lb. (The USDA reported market for bulk lard on November 4, 2010 was 79 cents per lb.).

Total gross income for pork equals **\$2,325** per day.



Pork is cut fresh (not aged) and packaged the same day. Cuts that are cured and smoked are done the following day.



Curing Table and Pump (pork) - \$3,000



A smoker for bacon and sausage is required for pork processing

PROSMOKER MODEL 300P SMOKER \$8,990

Automatic temperature control

Stainless steel interior

2" High density, high temperature insulation

Stainless steel drip pan

Door gasket for smoke tight operation and minimum heat loss

Safety door latches, with heavy duty lift off stainless steel hinges

Circulating fan for even heat/smoke distribution

32" of hanging room from smoke stick to drip pan

Safety fuses, 3 light indicators, 1 smoke burner timer switch, fan switch

2 Chrome shelves

10 Aluminum smoke sticks

Stainless steel sawdust pan

Top and bottom vents for good smoke control

Ship Weight 750LBS

Painted Exterior

240v, 1ph, 3500 watts

Interior: 60 7/8" high, 30" deep, 35 3/4" wide

Exterior: Overall 84" high, 37" deep, 42" wide

Retail Market



SMG Hussmann Excel Service Merchandiser With Curved Glass and Gravity Coil for Meat and Deli Applications - \$10,000

Summary of equipment for beef processing:

Grinder - \$3,300

Band saw - \$7,300

Tenderizer - \$2,200

Slicer - \$1,400

2 - Stainless steel cutting tables - \$2,000

1 – Stainless steel wrapping table - \$1,000

6 - Freezer racks with baskets - \$3,400

2 - Scales - \$1,400

Misc. equipment, knives, clothing, protective gear, etc. - \$2,000

4 – Used Modular reefer units at \$15,000 ea. - \$60,000

Total - \$84,000 (Building, remodel of bldg. and land not included.)

Note: Used equipment will reduce the cost.

Summary of equipment for pork processing:

Grinder - \$3,300

Band saw - \$7,300

Slicer - \$1,400

2 - Stainless steel cutting tables - \$2,000

1 – Stainless steel wrapping table - \$1,000

6 - Freezer racks with baskets - \$3,400

2 - Scales - \$1,400

Smoker (pork and beef) - \$9,000 (Larger smoker with cart access
\$35,000 to \$50,000)

Curing table and Pump (pork) - \$3,000

Bacon hanger and hooks - \$300

Sausage stuffer - \$2,000

Lard renderer - \$5,000

Misc. equipment, knives, clothing, protective gear, etc. - \$2,000

1 – Used Modular reefer unit - \$15,000

Total: \$56,900

Summary of Income and Employment:

4 hd. of Beef - \$2,100 per day

15 hd. of pork - \$2,325 per day

Total - \$4,425 per day

Employees:

6 full-time meat cutters (3 beef, 3 pork)

1 full-time clerical and bookkeeping person

Retail Market:

Retail market income will depend on the size and support of the community (Consider a producer/consumer - cooperative/community type of ownership structure). A traditional fresh meat counter with paper wrap would likely fit the operation nicely with potentially a significant separate profit center.

Other locally produced items could be sold; including poultry, eggs, in season vegetables, baked goods, raw milk pick-up, etc.