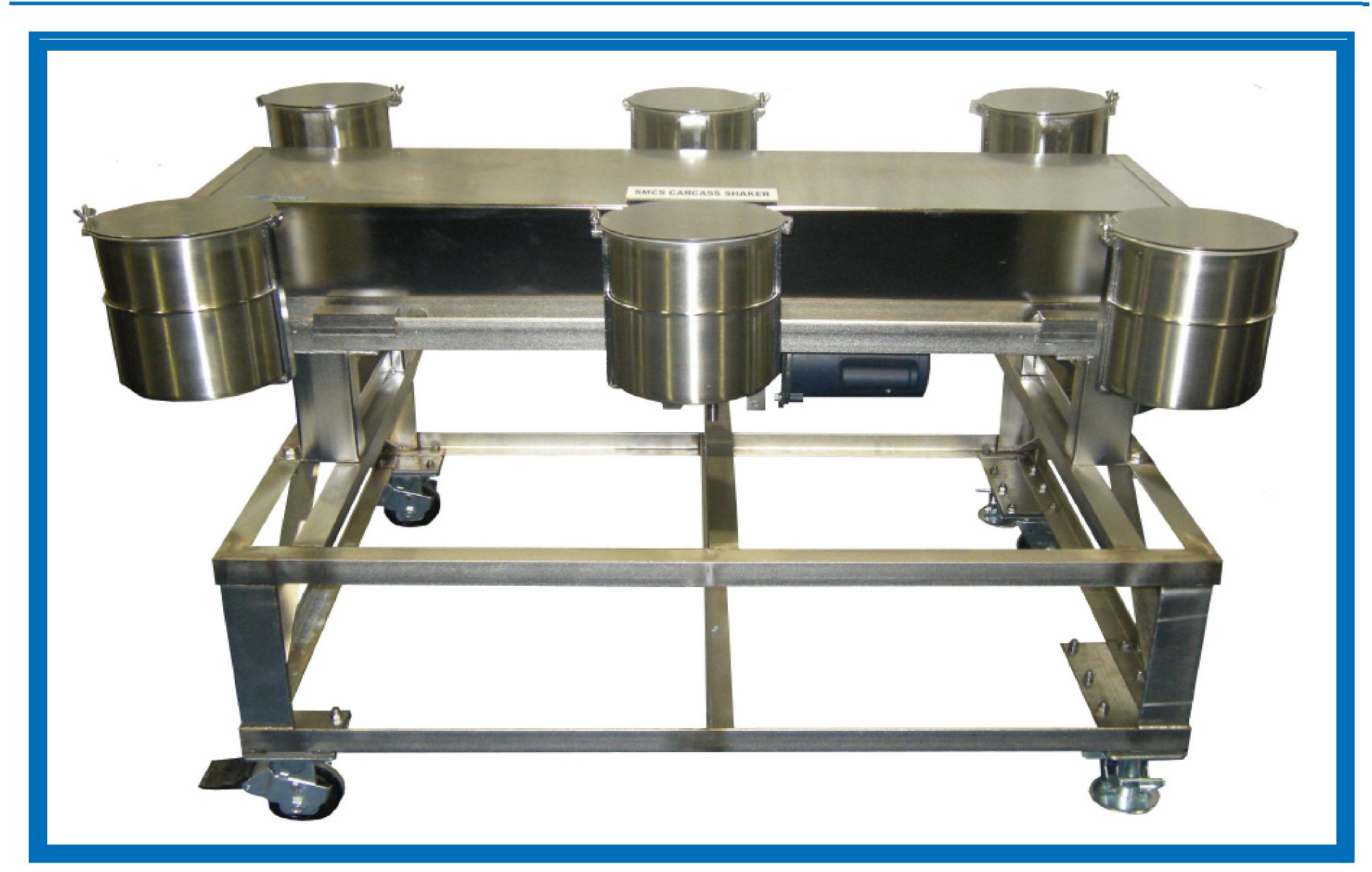
SMCS MECHANICAL CARCASS SHAKER



FOR MICROBIOLOGICAL RINSE SAMPLING

The SIMMONS SMCS MECHANICAL CARCASS SHAKER is one of the most satisfactory techniques used for sampling numbers & types of microorganisms on processed broiler & turkey whole carcass rinse. This technique involves placing the fresh processed carcass in a polyethylene bag with sterile water & shaking the bag vigorously by hand. When properly performed, this shaking may become extremely tiring, especially when a great number of carcasses are sampled. Inadequate shaking action may decrease efficiency of transfer of bacteria to the rinse medium. This can lead to not detecting types of bacteria that are often present in only small numbers such as Salmonella.

SMCS MECHANICAL FEATURES

Stainless steel construction.

6 Buckets for Broilers - 7 1/4" x 8 5/8".

4 Buckets for Turkeys - 13 7/8 dia. x 15 3/4 deep.

Cycle time with Electronic timer can be set up to 30 minutes.



Simmons Engineering

P.O. Box 546 91 SIMMONS INDUSTRIAL PLACE DALLAS, GA 30132 (770) 445-6085

www.SimmonsEngineeringCompany.com

SMCS MECHANICAL CARCASS SHAKER

Simmons Engineering Company now offers a practical mechanical device to replace hand shaking. This shaker will standardize the shaking motion and turbulence, regardless of the number of carcasses to be sampled. The accepted, highly accurate method of whole bird rinsing for microbiological sampling of processed poultry carcasses is now automated and standardized.

Operational Requirements:

Electrical - 110 v/60 Hz AC

Must firmly mount on flat surface such as a table top or optional stainless steel cart with locking wheels.

> Approximate Dimensions: 16 x 24 x 48 (HWL - without Buckets)



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