

# Kaicho-san



Poultry Intestine Incision Machine

## Overview

As it has been difficult to process the intestine of poultry due to being thin and short, it has ever been inedible.

However, they have had an enduring popularity at Izakaya (Japanese-style bar) as specific ingredient for the menu.

The machine has been developed to make an incision in the thin and hard-to-process intestine.

The device cuts out the intestine inserted into the nozzle in several seconds.

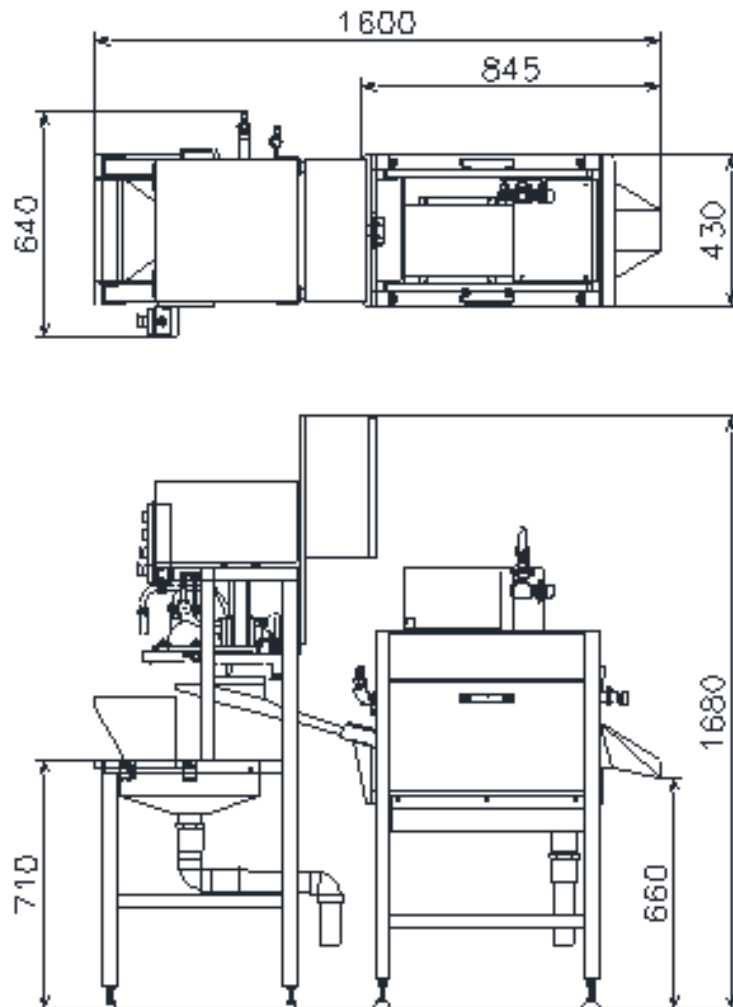
## Characteristics

The belt which is rotated by the small curvature pulley carries intestinal tracts. The intestines can be carried by the belt and incised by inserting the intestinal tract into a nozzle by hand.

You can select either of two methods of throwing the processed intestines into the washing tank directly, or after cutting them in constant length.



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#### Specifications

##### Capacity

4,000 – 5,000 chickens' per day per person

Power Source AC200/220V

##### Material

Chief part SUS Part Alminium

##### Measurement

Please see the dimensional drawings

##### Weight

approximately 100kg



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