



SOLUTIONS PMG *Inc.*
PROJECT MANAGEMENT GROUP



**We Offer the Equipment and Service Necessary
to Help Your Meat Processing Plant Function
More Efficiently**

- **Beef & Veal Processing Lines**
- **Hog Processing Lines**
- **Lamb Processing Lines**
- **Deboning and Packing Lines**
- **Grading and Sorting Lines**
- **Bone Processing**

Solutions PMG is a process design and project management company with an excellent reputation for fabrication procurement, installation and commissioning of meat processing equipment. The company is recognized for exceptional quality, on-time delivery and fair pricing.

As well as the meat processing industry, our material handling expertise provides us with a significant customer base in the rendering industry.

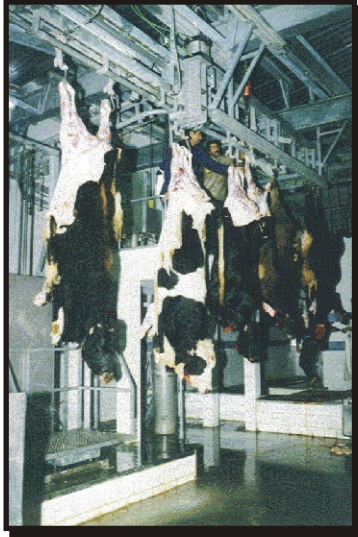
We are able to meet the market's needs from complete large turnkey project management and execution, to providing one of the individual pieces of equipment such as a tank or conveyor.

SOLUTIONS PMG INC.

Meat Processing Division

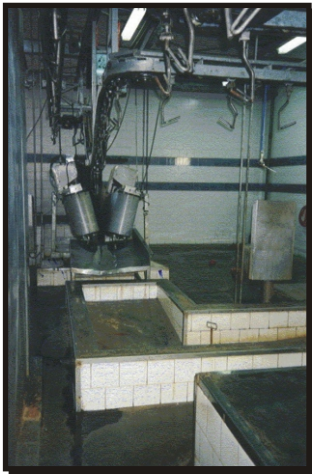
BEEF PROCESSING LINE

Solutions slaughter and meat processing systems meet the total requirements of beef meat plants.



Overhead conveyors, bleeding and dressing
Pneumatic feeding and leg spreading device
Offal and organ conveyors synchronized with master conveyor
Hot dip galvanized track rails, zinc plated chains and chain wheels
pneumatic operator lifting platforms

LAMB PROCESSING LINE

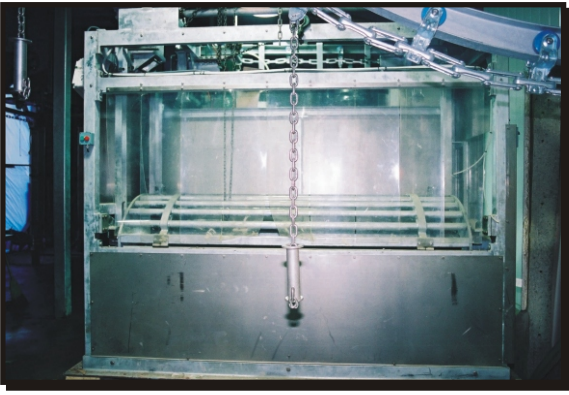


Hot dip galvanized structure, V shape
restrainer aluminum or PVC belts
Overhead bleeding conveyor, transfer
carcasses over blood collection area
Washing and sterilization of pans and
hooks after each operation
Synchronized offal & organs inspection
conveyor with master dressing conveyor



**Leading designer of high capacity Sheep and
Lamb processing plants (slaughterhouses) in
Ontario.**

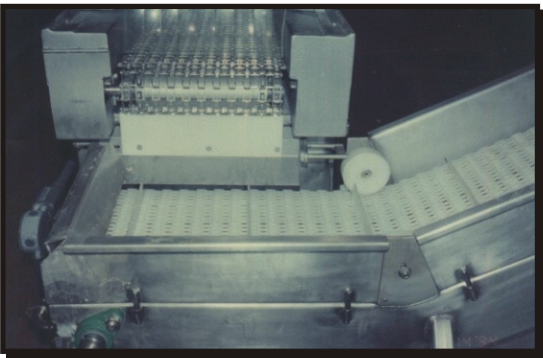
HOG PROCESSING LINE



Stainless steel shackles in bleeding conveyor
Transfer carcass over bleeding and dressing areas
Veterinarian inspector can inspect carcass and offal simultaneously
Stainless steel pans for white offal and stainless steel hooks for red organs
Synchronized offal conveyor with master dressing conveyor
Utilize 82° C hot water for washing & sterilization of offal pans and red organ hooks
Hot dip galvanized structure, zinc plated standard chain
Continuous or start / stop cycle



DEBONING / PACKING LINE



2-15 tons/hr capacity
Supply machinery


Railing system in chillers and cold rooms
Rail switches and rail turners
Quartering conveyors

Packing lines

Meat belt conveyors, food and hygienic grade standard
Bone belt conveyor, food and hygienic grade
Boning working tables, food grade
Plastic film wrapping tables
Turning and selection table
Special 4 and 8 point hooks
Special bone carts
Roller conveyors
Cart dumper



SUPPLY MACHINERY



Restrainers and CO₂ box
Stunning box, rotary sticking box
Overhead conveyors for bleeding and dressing
Red organs and head conveyors
Viscera inspection pan type conveyors
Sliding rails
Hand wash & sterilization units
Special dehiding machines, pullers
Bleeding chain shackles
Special carcass hanging trolleys
Carcass hanging and hoisting systems
Chutes for hide, organs, legs and horns
Pneumatic lifting platforms
Stainless steel work tables
Work platforms, hot dip galvanized or stainless steel
Animal walkways with pneumatic gates & electrical prods
Blood collection, mixers and pneumatic pumping
Carcass washing cabinets
Overhead scales
Hog scald tanks
Hog gambreling conveyors
Hog dehairing unit
Singer furnaces
Hog polishers

OUR SERVICES INCLUDE

Design on a conceptual or detailed layout basis, basic civil, electrical, mechanical drawings and consumption design information.

Supply of complete lines and equipment as per customer request and needs.

Modification of existing lines and equipment, technical recommendations, cost estimation, design, fabrication, installation

Solutions PMG

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Your Vision ↔ Our Mission