

FOR SATISFIED CUSTOMERS ALWAYS THE BEST SOLUTION

JWE-BANSS: Two brands - one company.

Our name stands for leading slaughtering and meat processing systems as well as storage and refrigerated transportation systems for pork and beef. We are committed to ensuring that all of our systems, regardless of the automation level, meet the highest standards in terms of hygiene, ergonomics, occupational health and safety, quality and animal welfare.

Efficiency ensures competitiveness:

Our customers know that systems from JWE-BANSS optimise investment costs and labour efficiency.

Knowledge advantage through partnership:

JWE-BANSS has been working closely with research and development institutions for many years. These partnerships ensure that the latest scientific findings are always being incorporated into our innovative system solutions.

In addition, maintaining close ties with our customers ensures that we are able to respond very quickly to changing user requirements and market conditions.

Global market leader:

JWE-BANSS is among the world's leading companies for slaughtering and meat processing systems. Satisfied customers around the globe attest to the outstanding quality of our products.

JWE-BANSS is listed in the lexicon of international market leaders from Germany and holds the official world market leader seal.

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Is all of this too small for you?

JWE-BANSS also offers system solutions on a large industrial scale. Please see our general industry catalog.



CATALOG FOR INDUSTRY

jwebanss.de/download/general-catalog-industry/



JWE-BANSS IS A COMPANY WITH DIFFERENT ROOTS,
BUT SHARED GENES: INNOVATIVENESS, CUSTOMER ORIENTATION
AND COMMITMENT TO QUALITY.

EVEN BETTER TOGETHER

JWE and BANSS are two renowned brands known around the world in the field of slaughtering and meat processing systems. We have been operating side by side since 2019. At the beginning of 2022, we merged the two companies, creating the joint entity JWE-BANSS GmbH.

While the predecessor companies have different roots – BANSS originated in 1848 as a craft enterprise in Biedenkopf/Hesse, JWE in 1996 as a commercial enterprise in Aalen/Baden-Württemberg – we share the same genes: Innovativeness, customer orientation, commitment to quality and, above all, highly motivated employees with outstanding technical expertise. Thanks to these strengths and the synergy effects of the merger, JWE-BANSS is positioned to offer an individually customised system solution to any customer around the world today – from large industrial enterprises to craft producers.

What can we do for you?
We look forward to hearing from you.

Jürgen Weiß, Nicole Weiß Managing partners

Roland Weiß

Director

THE JWE-BANSS PRINCIPLE

RESPECT

Respect

Animal welfare

All slaughtering technologies developed by JWE-BANSS aim to minimise stress and physical strain for the animals.

Traditions, cultures, religions

JWE-BANSS offers slaughtering systems tailored to the needs of every culture group and to meet all religious and traditional requirements. Stunning boxes from JWE-BANSS are halal certified.

RESPON-SIBILITY





Outstanding hygiene

Hygiene plays an extremely important role in food production. That is why our systems are designed and built to support the best possible product quality with ultimate hygiene in the entire work process.

Safety in the workplace

To protect the health of your personnel, we pay close attention to ergonomic operation and all relevant safety aspects with our systems.

Benefits

JWE-BANSS advantages

Excellent pre-sales service:

Every system is a perfect fit thanks to customer-specific planning, development and fabrication.

Highest manufacturing quality:

Our systems are designed for a long service life with unchanging quality.

Leading technology:

We offer innovative solutions through cooperation with scientific research and development institutions.

Excellent after-sales service:

We ensure rapid troubleshooting or replacement part deliveries, and handle modifications of existing systems.

Know-how transfer:

We offer support for the preparation of investment plans.

All-in solutions:

We realise turnkey slaughtering and meat processing systems on request.

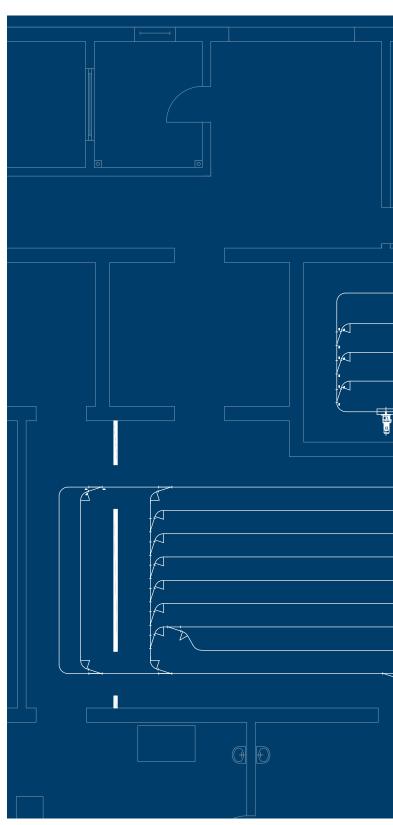
Long-term partnership:

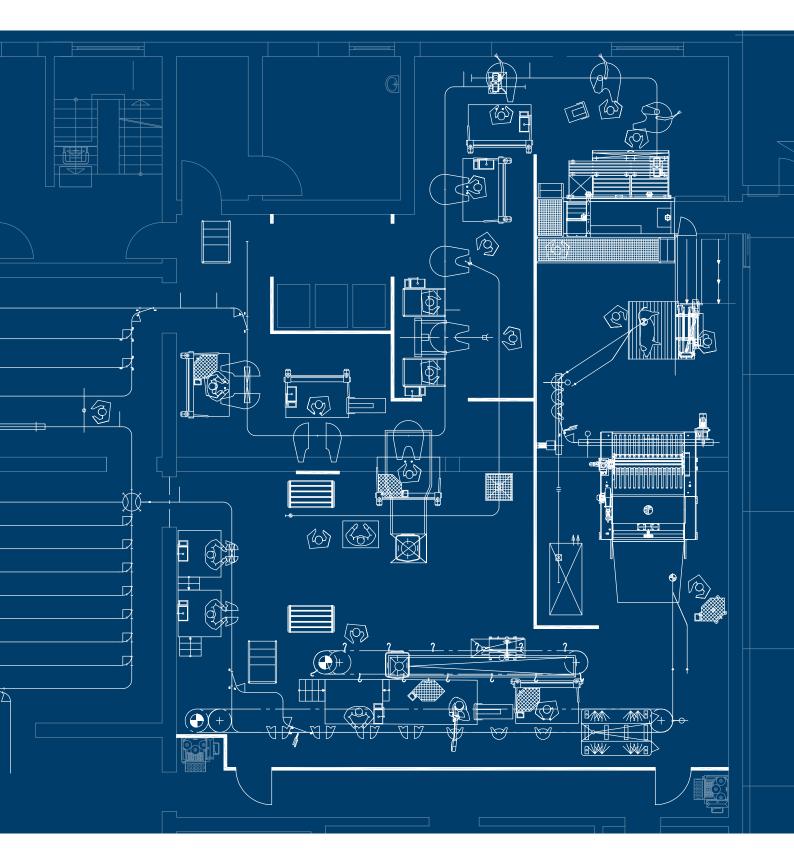
As our customers grow, we make sure the systems grow along with them. In numerous cases since many years.

COMPLETE PLANTS

SYSTEMS

JWE-BANSS plans and delivers complete slaughtering systems for pork and beef worldwide. Based on many years of experience, we realise customer-specific solutions, both for complete plants and for individual machines or components. The quality and reliability of our products is number one for us.

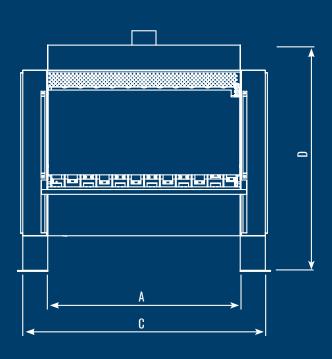




DIA DEHAIRING

DM 50

TWO-ROLL DEHAIRING MACHINE



The JWE DM 50-60 is a two-roll dehairing machine for up to 100 pigs an hour.

Specifications

- Automatically operating
- Machine body steel construction stainless steel
- Closed ejection flap, separating the dirty area from the clean area
- Dehairing roll Ø 700 mm is equipped with JWE dehairing rubber beater with special metal elements
- Dehairing roll Ø 400 mm is equipped with slightly bent JWE dehairing beaters
- Retainer ribs for dehairing pigs weighing more than 25 kg
- Chain-drive
- Drive gear motor 7,5 kW

Options

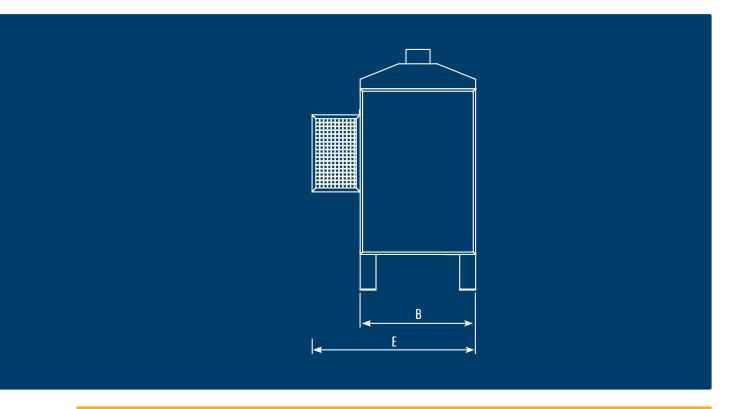
Singeing:

The optional singeing in the Two-roll dehairing machine can be used with

- natural gas or
- propane gas.

Depending on the passage width nine or twelve gas burners are installed.



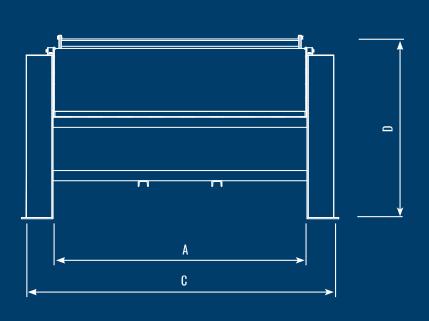


No.	Туре	Pigs/h	A	В	C	D	E
7080420001	DM 50-20	50	2,000 mm	1,200 mm	2,625 mm	2,490 mm	1,735 mm
7080420002	DM 50-25	100	2,500 mm	1,200 mm	2,625 mm	2,490 mm	1,735 mm



DM 16

TWO-ROLL DEHAIRING MACHINE



The JWE DM 16 is a two-roll dehairing machine for up to 25 pigs an hour.

Specifications

- Manually operating
- Machine body steel construction stainless steel
- Closed ejection flap, separating the dirty area from the clean area
- Two dehairing rolls are equipped with slightly bent **JWE dehairing beaters**
- Ejection rake operate together with the ejection flap
- Chain-drive
- Drive gear motor 3,0 kW

Options

Singeing:

The optional singeing in the two-roll dehairing machine can be used with

natural gas or

propane gas.

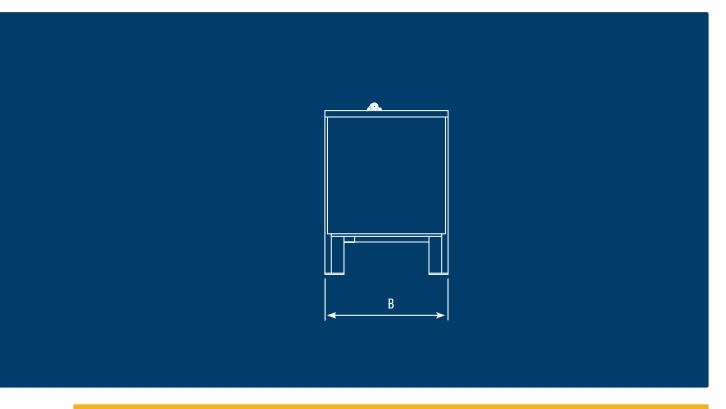




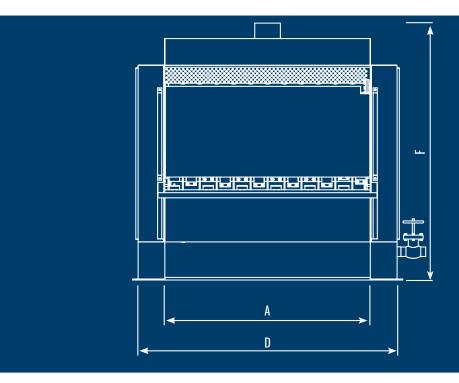


Fig. with natural gas singeing and ejection table

SDN SCALDING AND DEHAIRING

SDM 50-60

TWO-ROLL DEHAIRING MACHINE WITH WINDLASS CONVEYOR SCALDING TANK



The JWE SDM 50-60 is a two-roll dehairing machine with windlass conveyor scalding tank composed of the dehairing machine DM 50 and the windlass conveyor scalding tank SM 60 for up to 40 pigs an hour.

Two-roll dehairing machine

JWE DM 50

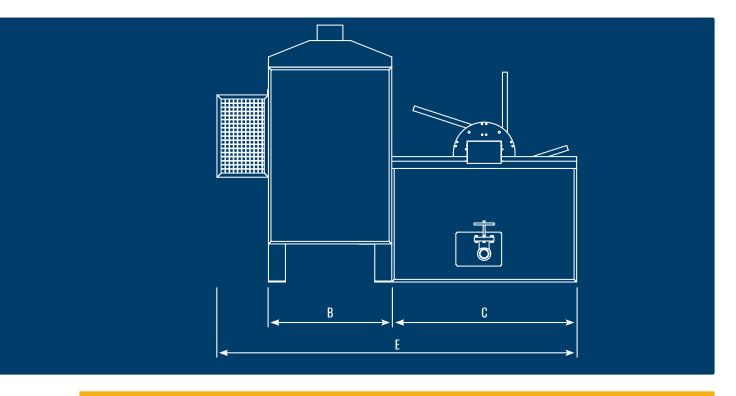
- Automatically operating
- Machine body steel construction stainless steel
- Closed galvanized ejection flap, separating the dirty area from the clean area
- Dehairing roll Ø 700 mm is equipped with JWE dehairing rubber beater with special metal elements
- Dehairing roll Ø 400 mm is equipped with slightly bent JWE dehairing beaters
- Retainer ribs for dehairing pigs weighing more than 25 kg
- Chain-drive
- Drive gear motor 7,5 kW

Windlass conveyor

JWE SM 60-5

- Machine body steel construction stainless steel
- Windlass conveyor with five segments, hot galvanized
- Three pigs under water
- Scalding water circulation pumps guarantee optimum scalding
- Electronic temperature control









Options

Heating:

The scalding tank can be used with

- steam heating free flow,
- warm water with heat exchanger or
- electrical heating.

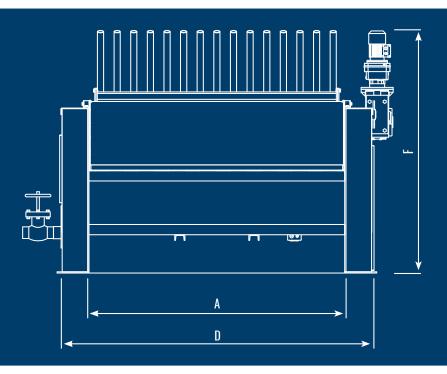
Singeing:

The optional singeing in the two-roll dehairing machine can be used with

- natural gas or
- propane gas.

SDM 16-60

TWO-ROLL DEHAIRING MACHINE WITH WINDLASS CONVEYOR SCALDING TANK



The JWE SDM 16-60 is a two-roll dehairing machine with windlass conveyor scalding tank composed of the dehairing machine DM 16 and the windlass conveyor scalding tank SM 60 for up to 25 pigs an hour.

Two-roll dehairing machine

JWE DM 16

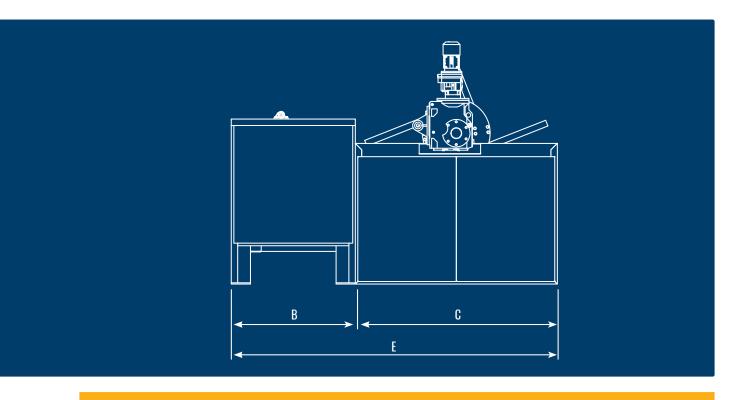
- Manually operating
- Machine body steel construction stainless steel
- Closed ejection flap, separating the dirty area from the clean area
- Two dehairing rolls are equipped with slightly bent JWE dehairing beaters
- Ejection rake operate together with the ejection flap
- Chain-drive
- Drive gear motor 3,0 kW

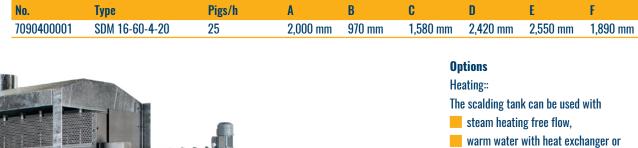
Windlass conveyor

JWE SM 60-4

- Machine body steel construction stainless steel
- Windlass conveyor with four segments, hot galvanized
- Two pigs under water
- Scalding water circulation pumps guarantee optimum scalding
- Electronic temperature control









The optional singeing in the two-roll dehairing machine can be used with

natural gas or

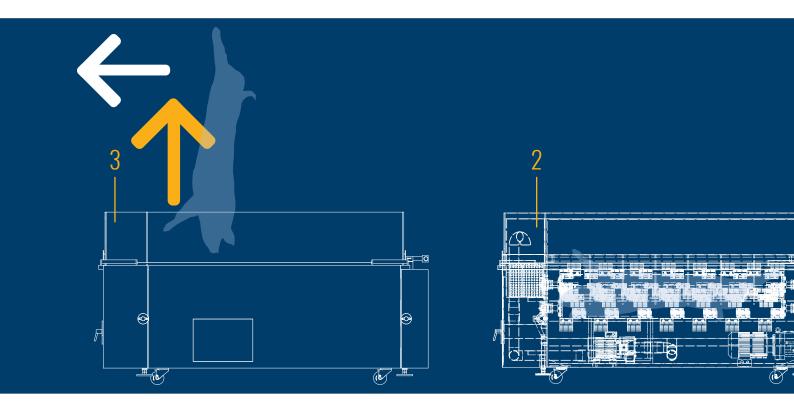
electrical heating.

propane gas.



CSDINICOMBINED SCALDING AND DEHAIRING

MODE OF OPERATION, SYSTEMATICS AND PRODUCT RANGE



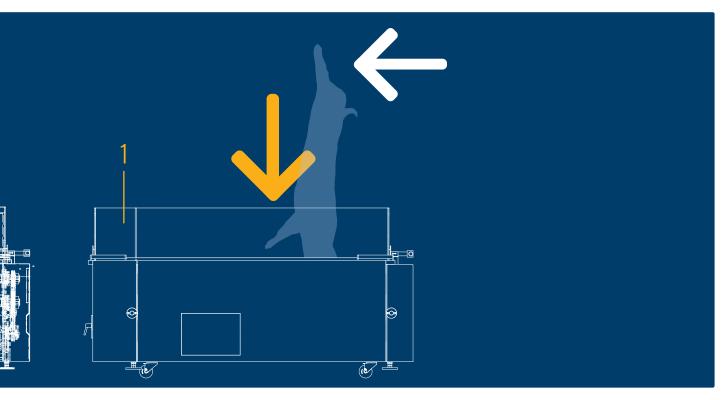
The end result of scalding and dehairing is largely influenced by the selected dehairing machine. The scalding time, temperature of the scalding water, seasonal factors and the race of the pig also have an effect on the end result. JWE-Baumann offers an ideal machine to suit every slaughtering output.

Work flow

The pigs from which the blood has been completely drained can be placed in the machine when the cover is open (1); then the cover is closed. The dehairing rolls are started up by pressing the On switch.

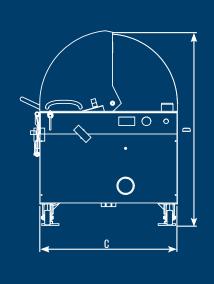
The dehairing rolls are equipped with dehairing beaters which wash round the carcasses with scalding water and scrape off the bristles (2). The scalding and dehairing process lasts approximately three minutes, then the cover is opened and the dehairing rolls are automatically switched off.

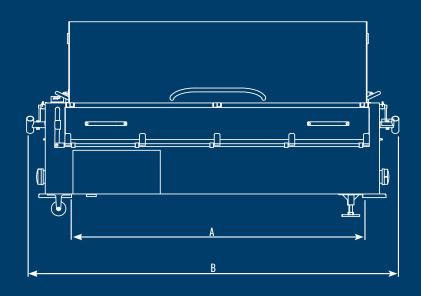
To eject the pigs, the carcass is pressed against the upper roll by the ejection rake by pressing the ejecting lever; at the same time the dehairing rolls must be briefly switched on (3).



Туре	CSDM BM 29	CSDM BM 25	CSDM BM 22	CSDM BM 20	CSDM BJ 18	CSDM 27	CSDM 25
Length scalding tank (mm)	2,900	2,500	2,200	2,000	1,800	2,900	2,900
Bristle separator external						•	
Bristle partition plate	•	•		•	•		
Bristle partition plate	350	350	300	250	220	300	300
Dehairing rolls	1	1	1	1	1	2	2
Pigs/h							
20							
15							
10							
5							
0							

COMBINED SCALDING AND DEHAIRING MACHINE WITH ONE DEHAIRING ROLL





Output / recommended use

- Up to approx. 20 pigs per hour
- Scalding and dehairing time three minutes
- Pigs up to approx. 350 kg can be scalded and dehaired

Specifications

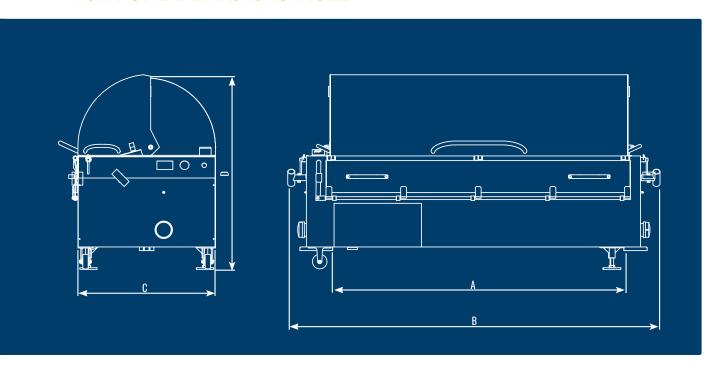
- Compact, solid housing stainless steel
- Operating elements both sides
- Outlet both sides
- Ejection arm either left or right
- Length of tank 2,900 mm
- Dehairing roll
- **Ejecting rake**
- **Electrical heating**
- Time control for dehairing time
- Bristle separator retaining bristles of approx. 40 pigs
- Movable, lockable in working position
- Drive gear motor 4,0 kW

- Bristle flap on the front
- Ejector and cover lift pneumatically controlled
- Ergonomically positioned, swivel operator control housing and automatic control of the scalding and dehairing process
- External bristle separator



No.	Туре	For pigs up to	A	В	C	D	Heating
7090200005	CSDM BM 29	350 kg	2,900 mm	3,450 mm	945 mm	1,335 mm	24,0 kW

COMBINED SCALDING AND DEHAIRING MACHINE WITH ONE DEHAIRING ROLL



Output / recommended use

- Up to approx. 20 pigs per hour
- Scalding and dehairing time three minutes
- Pigs up to approx. 350 kg can be scalded and dehaired
- Charging with two pigs each pig max. 90 kg

Specifications

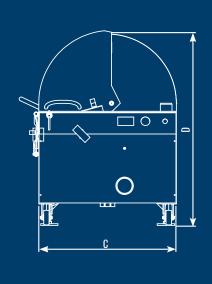
- Compact, solid housing stainless steel
- Operating elements both sides
- Outlet both sides
- Ejection arm either left or right
- Length of tank 2,500 mm
- Dehairing roll
- **Ejecting rake**
- **Electrical heating**
- Time control for dehairing time
- Bristle separator retaining bristles of approx. 35 pigs
- Movable, lockable in working position
- Drive gear motor 4,0 kW

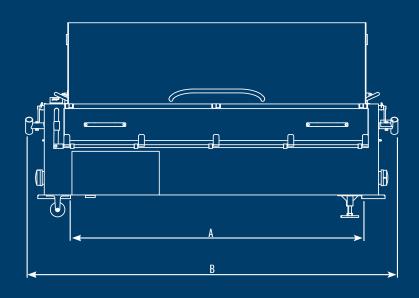
- Bristle flap on the front
- Ejector and cover lift pneumatically controlled
- Ergonomically positioned, swivel operator control housing and automatic control of the scalding and dehairing process
- External bristle separator



No.	Туре	For pigs up to	A	В	C	D	Heating
7090200004	CSDM BM 25	350 kg	2,500 mm	3,050 mm	945 mm	1,335 mm	18,0 kW

COMBINED SCALDING AND DEHAIRING MACHINE WITH ONE DEHAIRING ROLL





Output / recommended use

- Up to approx. 18 pigs per hour
- Scalding and dehairing time three minutes
- Pigs up to approx. 300 kg can be scalded and dehaired

Specifications

- Compact, solid housing stainless steel
- Operating elements both sides
- Outlet both sides
- Ejection arm either left or right
- Length of tank 2,200 mm
- Dehairing roll
- **Ejecting rake**
- **Electrical heating**
- Time control for dehairing time
- Bristle separator retaining bristles of approx. 20 pigs
- Movable, lockable in working position

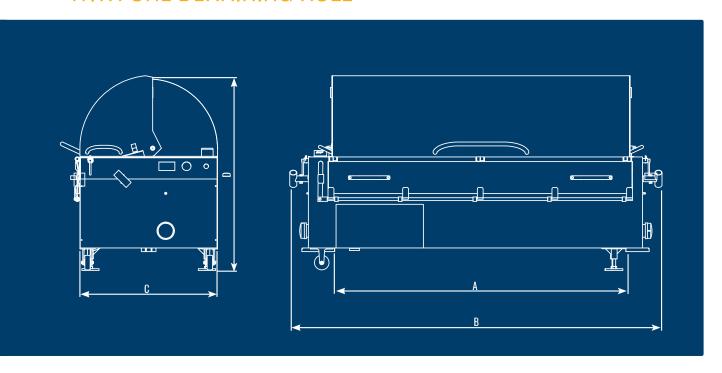
- Bristle flap on the front
- Heating 15 kW or alternatively 18 kW
- Sucking pig version
- Ejector and cover lift pneumatically controlled
- Ergonomically positioned, swivel operator control housing and automatic control of the scalding and dehairing process





No.	Туре	For pigs up to	A	В	C	D	Heating
7090200003	CSDM BM 22	300 kg	2,200 mm	2,750 mm	945 mm	1,335 mm	15,0 kW

COMBINED SCALDING AND DEHAIRING MACHINE WITH ONE DEHAIRING ROLL



Output / recommended use

- Up to approx. 15 pigs per hour
- Scalding and dehairing time three minutes
- For lower frequence
- Pigs up to approx. 250 kg can be scalded and dehaired

Specifications

- Compact, solid housing stainless steel
- Operating elements both sides
- Outlet both sides
- Ejection arm either left or right
- Length of tank 2,000 mm
- Dehairing roll
- **Ejecting rake**
- **Electrical heating**
- Time control for dehairing time
- Bristle separator retaining bristles of approx. 20 pigs
- Movable, lockable in working position

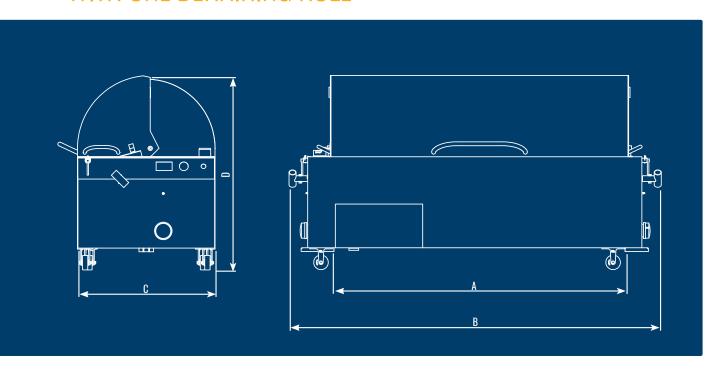
- Bristle flap on the front
- Heating 15 kW or alternatively 18 kW
- Sucking pig version
- Ejector and cover lift pneumatically controlled
- Ergonomically positioned, swivel operator control housing and automatic control of the scalding and dehairing process
- External bristle separator



No.	Type	For pigs up to	A	В	C	D	Heating
7090200002	CSDM BM 20	250 kg	2,000 mm	2,550 mm	945 mm	1,335 mm	15,0 kW

CSDM BJ 18

COMBINED SCALDING AND DEHAIRING MACHINE WITH ONE DEHAIRING ROLL



Output / recommended use

- Up to approx. 15 pigs per hour
- Scalding and dehairing time three to four minutes
- For lower frequence
- Pigs up to approx. 220 kg can be scalded and dehaired

Specifications

- Compact, solid housing stainless steel
- Length of tank inside 1,800 mm
- Operating elements left
- Dehairing roll, hot galvanized
- Outlet both sides
- Ejection arm either left or right
- Ejecting rake, hot galvanized
- **Electrical heating**
- Time control for dehairing time
- Bristle separator retaining bristles of approx. 15 pigs
- Movable, lockable in working position

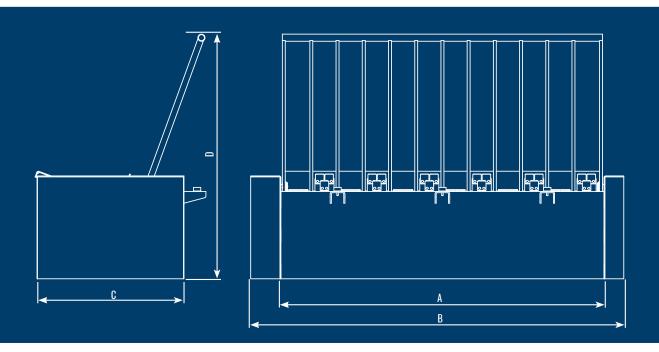
- Dehairing roll and ejecting rake made of stainless steel
- Heating 12 kW or alternatively 15 kW
- Sucking pig version
- External bristle separator



No.	Туре	For pigs up to	A	В	C	D	Heating
7090200001	CSDM BJ 18	220 kg	1,800 mm	2,350 mm	945 mm	1,335 mm	12,0 kW

CSDM RAPID

COMBINED SCALDING AND DEHAIRING MACHINE WITH ONE DEHAIRING ROLL



The Baumann RAPID is an after-scratcher and is used in combination with a combined scalding and dehairing machine. This enables the performance to be increased by up to 30 %.

Output / recommended use

Pigs up to approx. 300 kg can be dehaired

Specifications

- Compact, solid housing stainless steel
- Dehairing roll, hot galvanized
- Manually operated ejection rake with bearing block, hot galvanized
- Movable, lockable in working position



No.	Туре	For pigs up to	Α	В	C	D	Heating
7090200006	CSDM RAPID	300 kg	2,200 mm	2,540 mm	1,000 mm	1,670 mm	_

CSDM 27

COMBINED SCALDING AND DEHAIRING MACHINE WITH TWO DEHAIRING ROLLS



The combined scalding and dehairing machines from JWE-Baumann permit the fast and simple scalding and dehairing of up to 18 pigs per hour.

Output / recommended use

- Up to approx.18 pigs per hour
- Scalding and dehairing period approx. three minutes
- Pigs weighting up to approx. 300 kg can be scalded and dehaired

Specifications

- 1.4301 stainless steel
- Compact, stable machine housing
- Ergonomically positioned, swivel operator control panel
- Water outlet on both sides
- Pneumatically activated ejector
- Pneumatically activated cover
- Two dehairing rolls, hot galvanized
- Electric heater in the oil bath
- Mobile with two fixed castors and two locking feet
- Trolleys

External bristle separator

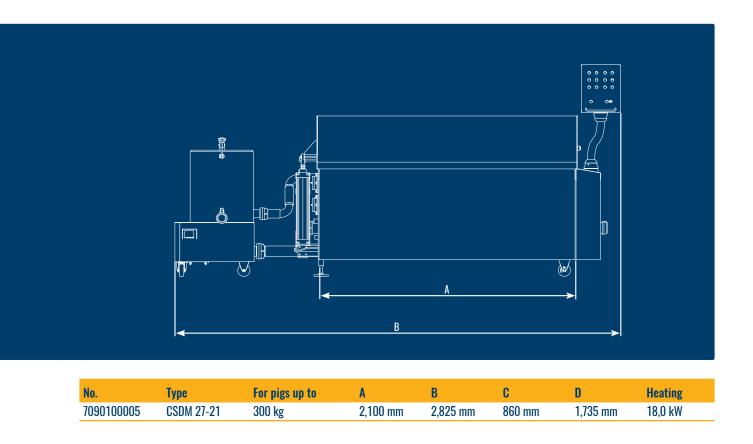
- Capacity: bristles and claws from max. 15 pigs
- Special motor-pump combination
- Removable bristle basket
- Connection with two hose couplings
- Extraction line, intake line
- Mobile with two fixed castors and two swivel castors

Control

- Automatic control of the scalding and dehairing process
- Scalding temperature and dehairing time can be set at control panel

Technical data

- Motor: 3.0 kW
- Motor pump: 1.0 kW
- Speed: 140 rpm





CSDM 25

COMBINED SCALDING AND DEHAIRING MACHINE WITH TWO DEHAIRING ROLLS



The combined scalding and dehairing machines from JWE-Baumann permit the fast and simple scalding and dehairing of up to 15 pigs per hour.

Output / recommended use

- Up to approx.15 pigs per hour
- Scalding and dehairing period approx. three minutes
- Pigs weighting up to approx. 300 kg can be scalded and dehaired

Specifications

- 1.4301 stainless steel
- Compact, stable machine housing
- Ergonomically positioned, swivel operator control housing
- Water outlet on both sides
- Pneumatically activated ejector
- Pneumatically activated cover
- Two dehairing rolls, hot galvanized
- Electric heater in the oil bath
- Mobile with two fixed castors and two locking feet
- Trolleys

Control

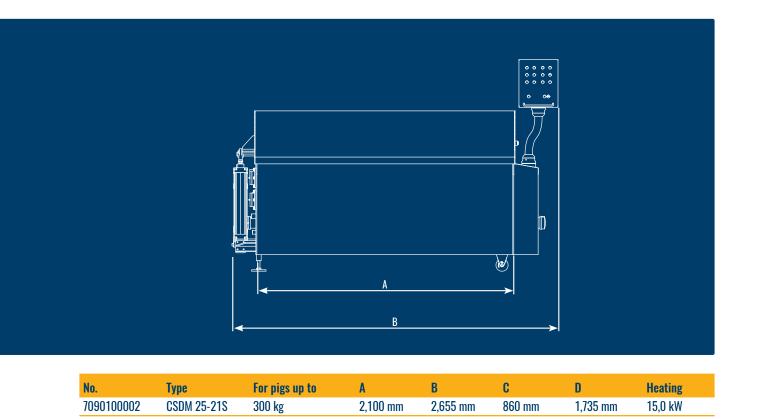
- Automatic control of the scalding and dehairing process
- Scalding temperature and dehairing time can be set at control panel

Technical data

- Motor: 3.0 kW
- Speed: 140 rpm









2,655 mm

860 mm

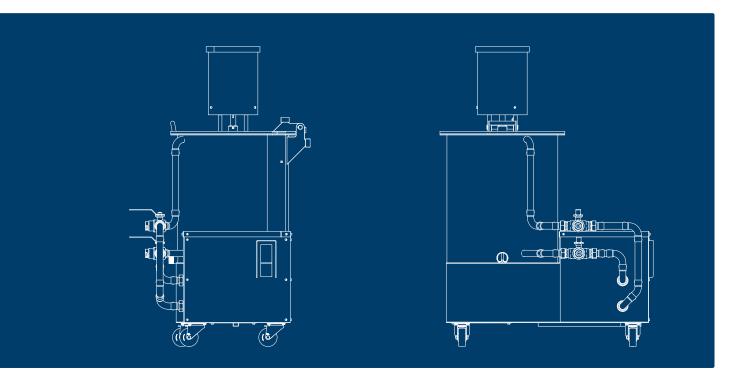
1,735 mm

15,0 kW

BM DE BLEEDING

BM 10 RS-SP

BLOOD SUCK AND STIRRING MACHINE



Our mobile blood suck and stirring devices ensure hygienically flawless blood suction. A hose pump or diaphragm pump conveys the blood through a hollow plunger knife to the stirring tank. The hollow slaughtering blade can be uncoupled from the suction line for hygienic purposes.



Specifications

- For high slaughtering capacities
- Stainless steel machine frame, stirring apparatus and cover
- 150 liter stirring tank capacity
- Motor-driven stainless steel stirring apparatus
- Motor-driven hose pump
- Hollow plunger knife with easy-to-operate quick acting closure
- Drain cock on stirring tank
- Two three-way ball valves for connection to a blood tank
- 3.5 meter foodstuff-fast suction hose
- Mobile

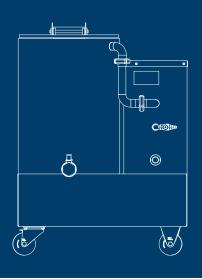


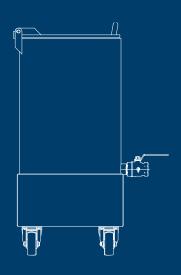


No.	Туре	Length	Width	Hight
7020300001	BM 10 RS-SP	1,150 mm	650 mm	1,635 mm

BM 10 RS-MP

BLOOD SUCK AND STIRRING MACHINE





Our mobile blood suck and stirring devices ensure hygienically flawless blood suction. A hose pump or diaphragm pump conveys the blood through a hollow plunger knife to the stirring tank. The hollow slaughtering blade can be uncoupled from the suction line for hygienic purposes.



Specifications

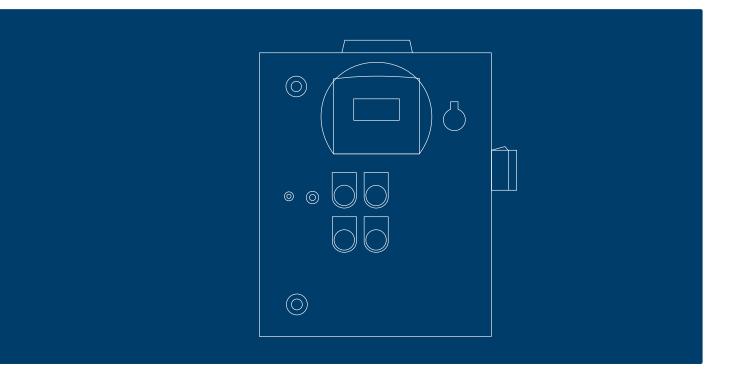
- For high slaughtering capacities
- Stainless steel machine frame, stirring apparatus and cover
- 95 liter stirring tank capacity
- Motor-driven stainless steel stirring apparatus
- Pressurized air-driven diaphragm pump
- Hollow plunger knife with easy-to-operate quick acting closure
- Drain cock on stirring tank
- 2.5 meter foodstuff-fast suction hose
- Mobile

No.	Туре	Length	Width	Hight
7020300002	BM 10 RS-MP	750 mm	470 mm	980 mm

ST/STO STUNNING

ST-VA320

STUNNING TRANSFORMER



Specifications

- Stunning and registration combined in one advice
- Robust stainless steel housing
- Stunning of pigs, sheep and goats possible
- Easy handling and display
- Power and voltage display, can by shown enlarged (on whole display)
- Optical and acoustic signal
- Data storage on microSD-card (approx. 100.000 stunning processes)
- External data saving on PC through supplied USB-Card reader
- Easy data display on PC with Excel (standard program, no additional Software needed)
- Display and recording of date, hour, power, voltage, stunning time and stunning processes
- History data display directly on the device possible

Delivery Contents

- Stunning advice with integrated recording device incl. power cable
- Operating instructions
- MicroSD-card (for approx. 100.000 stunning processes) with USB-Card reader

Technical Data

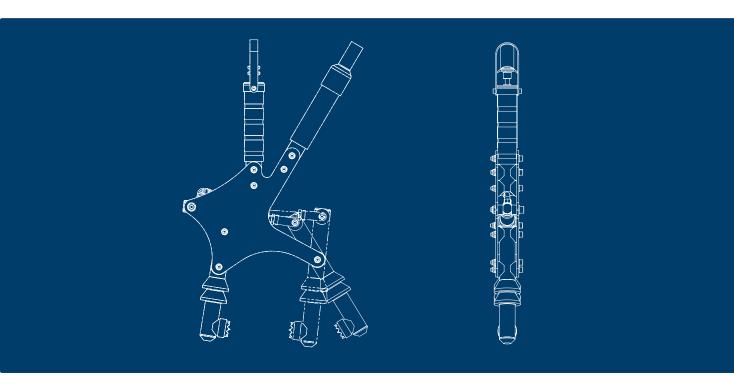
- Line voltage: 230 V / 50 Hz
- Apparent power: 750 VA
- Stunning voltage: 250-360 VAC
- Limit resistance: 1,7 kOhm
- Sensor voltage: 12 VDC
- Protection class: I
- Type of protection: IP54



No.	Туре	Body	Length	Width	Hight	Weight
70203500003	ST-VA320	Stainless steel	420 mm	310 mm	220 mm	20,5 kg

STO-110, STO-100, ST-VA

STUNNING TONGS



STO-110 | STO-100

- Housing made of blue plastic
- Stunning tongs pneumatically actuated
- Compressed air connection
- Convenient distribution of weight
 Complete electrical insulation

Options

Version for sows



ST-VA

- Arms made of type 1.4301 stainless steel with rubber grips
- Handling without switch
- Convenient distribution of weight
- Complete electrical insulation
- Accessories: spiral cable, suspension spring



No.	Туре	
7020150004	STO-110 Stunning tong sows, pneumatic	
7020150001	STO-100 Stunning tong, pneumatic	
7020350001	ST-VA	

I W F R A N S S D I

All technical data and pictures are for information only and without responsibility.

All design is subject to change without notice.

Some photographs contain special options available at an extra charge.

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