RIBON INTELLIGENT

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RIBON

SINCE 2003

SMOKING SOLUTIONS
VACUUM TUMBLERS
SLAUGHTERING/
CUTTING AND DEBONING SOLUTIONS

Founded in **2003**

Customers **4000+**

Factory area **60000** m²

Staff **300+**

Intelligent and automatic manufacturing capability.
Global timely service.
Customer satisfaction oriented.

Website: www.ribonintelligent.com
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website instagram

Deeply devoted in the meat processing industry

R I B O N

Leading in smoking solutions

Various solutions

Smoking options | Different airflow | Heating methods

Woodchips smoke generator

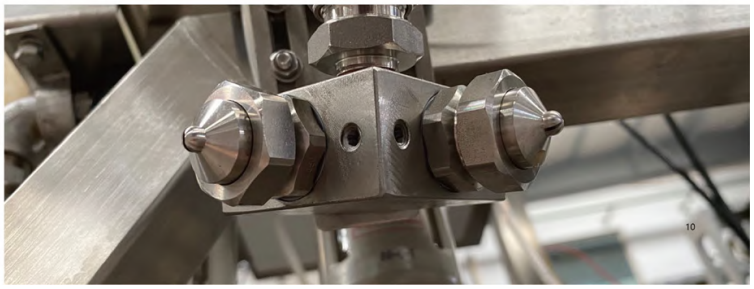
- 1. Clean smoke will come out by smoldering the wood chip inside the smoldering tank.
- 2. Auto ignition of the electric heater, no more ignitions needed.
- 3. Strong or light smoke density optional, and adjustable smoke amount.
- 4. Automatic sensor to check the insufficiency of woodchips inside the hopper and automatic wood chip feeding.
- 5. Can be controlled by smokehouse controlling system, or controlled independently.

For 1-2 trolley

For 3-8 trolley

Liquid smoke atomizing system

- 1. The Benzopyrene and other carcinogens are removed from the liquid smoke, making it healthier.
- 2. The smoking time can usually be shortened by 20-30% (with corresponding increase in production capacity), and the cooking loss of the product can be reduced by 1-3%.
- 3. No smoke emission, no need for purification of smoke.
- 4. No smoke tar, easy to clean the smokehouse, greatly reducing cleaning frequency and cost.



VERTICAL AIRFLOW SMOKEHOUSE

RYX series

Function: drying, reddening, smoking, cooking, showering
Optional: baking, cold smoking

RYX series smokehouse is suitable for sausage, poultry and other products hung on the trolley.

- 1. PLC+Touch screen controlling system, automatic running and the status of the smokehouse can be directly seen on the monitoring screen.
- 2. Specially designed air circulation system to effectively guarantee the consistency of the coloring of the products.
- 3. Adopt special fan with low air speed, high air pressure. High efficiency, low energy consumption, low noise.
- 4. Heating resources optional: steam, electric, gas, steam-electric; For steam heating, using round steam coil pipes, for high utilization of steam.
- 5. Modular construction of the chambers, easy to install and container space saving.
- 6. Optimal CIP cleaning system is equipped. The cleaning program can be set through the touch screen.
- 7. The fault diagnosis function of the system is convenient for the daily maintenance of the machine.
- 8. PID temperature control mode, precisely control the temperature for better products quality.
- 9. World-famous electrical and pneumatic components are adopted, stable performance and reliable.
- 10. The humidity controlling valve is equipped; the humidity during the reddening and smoking process can be efficiently controlled.
- 11. The machine can restart with all the original working data and continue running when it meets the sudden black-out or fault shutdown.

Main Technical data

Trolley	Capacity(kg)	Power(kW)	Electric heating Power(kW)	Steam consumption(kg/h)
1	250	6.1	30	40
2	500	10.1	60	80
3	750	14.1	90	120
4	1000	18.1	120	160

VERTICAL AIRFLOW SMOKEHOUSE

RYXN series

Function: drying, reddening, smoking, cooking, showering
Optional: baking, cold smoking

RYXN series smokehouse is suitable for sausage, poultry and other products hung on the trolley.

- 1. PLC+Touch screen controlling system, automatic running and the status of the smokehouse can be directly seen on the monitoring screen.
- 2. Specially designed air circulation system to effectively guarantee the consistency of the coloring of the products.
- 3. Adopt special fan with low air speed, high air pressure. High efficiency, low energy consumption, low noise.
- 4. Heating resources optional: steam, electric, gas, steam-electric; For steam heating, using U-shape steam coil pipes, higher heat exchanging efficiency,and with exhaus ting fan for faster drying performance.
- 5. Modular construction of the chambers, easy to install and container space saving.
- 6. Optimal CIP cleaning system is equipped. The cleaning program can be set through the touch screen.
- 7. The fault diagnosis function of the system is convenient for the daily maintenance of the machine.
- 8. PID temperature control mode, precisely control the temperature for better products quality.
- 9. World-famous electrical and pneumatic components are adopted, stable performance and reliable.
- 10. The humidity controlling valve is equipped; the humidity during the reddening and smoking process can be efficiently controlled.
- 11. The machine can restart with all the original working data and continue running when it meets the sudden black-out or fault shutdown.

Main Technical data

Trolley	Capacity(kg)	Power(kW)	Steam consumption(kg/h)
2	500	9	80
4	1000	17	160
*The above technical data is for reference only, it may change according to different configuration.			

HORIZONTAL AIRFLOW SMOKEHOUSE

RYXS series

Function: drying, reddening, smoking, cooking, showering
Optional: baking, cold smoking

RYXS series smokehouse is suitable for fishes, seafood, ribs, bacon, chicken legs and breast, and other meat products which are put on the mesh plates/trays.

- 1. PLC+Touch screen controlling system, automatic running and the status of the smokehouse can be directly seen on the monitoring screen.
- 2. Specially designed air circulation system to effectively guarantee the consistency of the coloring of the products.
- 3. Adopt special fan with low air speed, high air pressure. High efficiency, low energy consumption, low noise.
- 4. Heating resources optional: steam, electric, gas, steam-electric; For steam heating, using round steam coil pipes, for high utilization of steam.
- 5. Modular construction of the chambers, easy to install and container space saving.
- 6. Optimal CIP cleaning system is equipped. The cleaning program can be set through the touch screen.
- 7. The fault diagnosis function of the system is convenient for the daily maintenance of the machine.
- 8. PID temperature control mode, precisely control the temperature for better products quality.
- 9. World-famous electrical and pneumatic components are adopted, stable performance and reliable.
- 10. The humidity controlling valve is equipped; the humidity during the reddening and smoking process can be efficiently controlled.
- 11. The machine can restart with all the original working data and continue running when it meets the sudden black-out or fault shutdown.

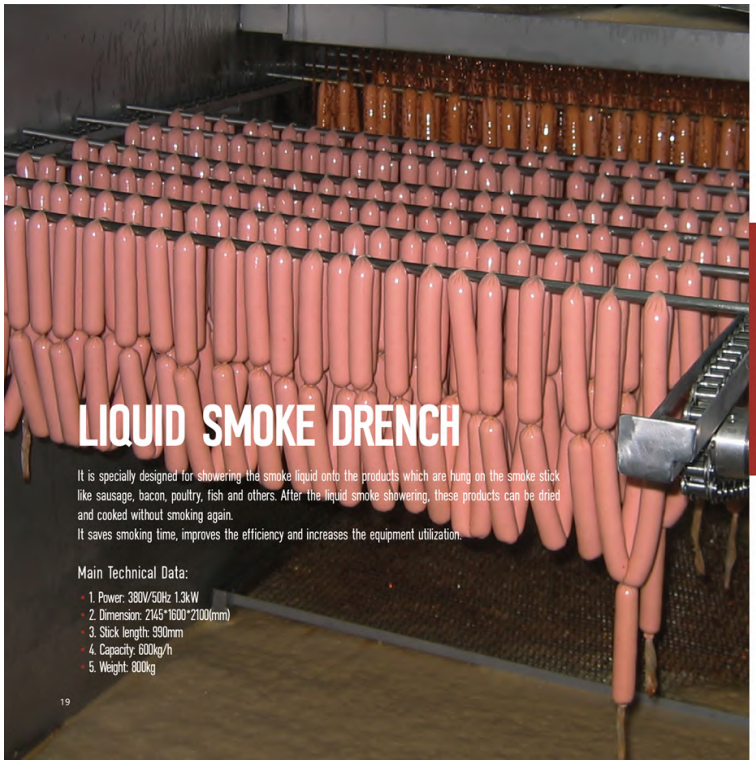
Main Technical data

Trolley	Capacity(kg)	Power(kw)	Electric heating Power(kw)	Steam consumption(kg/h)
2	500	11.5	60	80
4	1000	20.85	120	160

CHILLER

The products which have been thermo-treated will be carried into the chiller and will go through water showering and cold air cooling. When the products reach the required value of the core temperature, they will be transported to the packing area directly. Usually, the core temperature is between 6~8°C after chilling.
The sausages with natural casing or fibrous casing, and ham or other similar products can be used in this chiller.

- 1. Optional refrigerant: liquid ammonia, Freon or ethylene glycol.
- 2. Showering time, cold air temperature, time and final core temperature are adjustable.
- 3. Modularized chamber construction makes the easy installation and transportation.
- 4. The advantage of chiller: Save more than 65% cooling time, and speed up products turnover.Reduce energy consumption, less space needed, less weight loss.Rapidly pass the sensitive temperature range (15-55°C) of bacteria reproducing.



LIQUID SMOKE DRENCH

It is specially designed for showering the smoke liquid onto the products which are hung on the smoke stick like sausage, bacon, poultry, fish and others. After the liquid smoke showering, these products can be dried and cooked without smoking again.
It saves smoking time, improves the efficiency and increases the equipment utilization.

Main Technical Data:

- 1. Power: 380V/50Hz 1.3kW
- 2. Dimension: 2145*1600*2100(mm)
- 3. Stick length: 990mm
- 4. Capacity: 600kg/h
- 5. Weight: 800kg

LAB SMOKEHOUSE

Lab.smokehouse has the functions of drying, smoking, cooking, and baking for ham, sausage, poultry, fishes and other products. It is especially suitable for Lab. and restaurants.

	RYXY1-M-D	RYXY1-M-DL
Function	Drying, hot smoking cooking and baking	Drying, cooking, baking hot smoking, cold smoking
Smoke	Internal woodchip smoke	Internal woodchip smoke
Control	PLC and touch screen, automatic	PLC and touch screen, automatic
Heating method	Electric heating	Electric heating
Voltage	380V/50Hz/3ph	380V/50Hz/3ph
Power	12kW	15kW
Temperature	45-180 ℃	15-180 ℃
Capacity	25kg	25kg

Flexible layout designing

HYDRAULIC VACUUM TUMBLER

RGR-HY series

It is designed for marinating and rotating the meat, ham, bacon, jerky, poultry and etc.

- 1. Continuous vacuum or breathing rotation.
- 2. Speed can be adjusted from 2 to 12 rpm by the frequency inverter.
- 3. Different loading options for different products.
- 4. PLC and touch screen controlled, the rotation setting can be set through the touch screen.
- 5. Adopt water-sealed vacuum pump, it is with the vacuum filter, and high quality vacuum detector is adopted to ensure the vacuum reliability.
- 6. The gear motor is directly connected to reduce the noise and improve the driving efficiency.
- 7. Optional cooling function.

Optional Parts

Movable hydraulic loading device

It can be used to load the big pieces of meat, poultry and fishery products.

Rail-type loading device

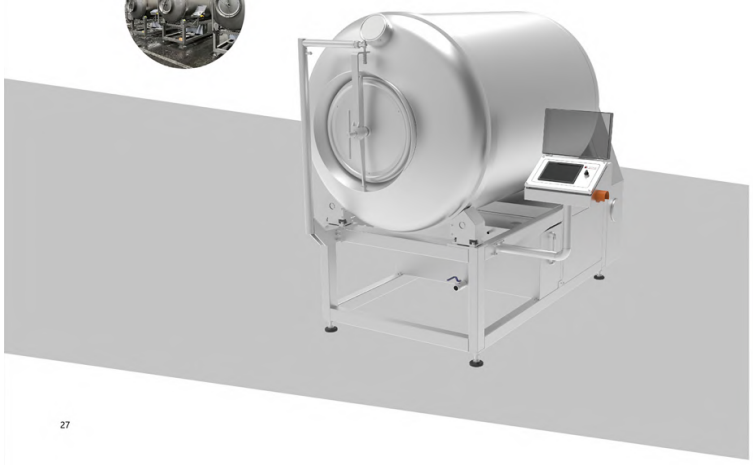
It is suitable for feeding several vacuum tumblers installed in the same workshop.

Main Technical data

Model	RGR-1700HY	RGR-2500HY	RGR-3500HY
Driving power(kW)	2.2	3	4
Vacuum pump power(kW)	3	4	5.5
Hydraulic power(kW)	2.2	2.2	2.2
Drum capacity(L)	1700	2500	3500
Max loading(kg)	1000	1500	2100
Drum speed(rpm)	2-12	2-12	2-12
Vacuum(Mpa)	-0.085	-0.085	-0.085

HORIZONTAL VACUUM TUMBLER

RGR-HW series



- 1. Continuous vacuum rotation, breathing rotation.
- 2. Speed can be adjusted from 2 to 12 rpm by the frequency inverter.
- 3. Various loading and unloading device optional.
- 4. Adopt OMRON PLC and Proface touch screen.
- 5. High sanitation design.
- 6. Adopt water-sealing vacuum pump, the vacuum filter is equipped on the vacuum tubes and high-quality vacuum meter is adopted to ensure the vacuum reliability.
- 7. Optional V-shaped and blade -shaped paddles inside the drum for different products.
- 8. Optional cooling function.

Optional Parts

Pneumatic loading device

It is specially designed for the meat products that can't be sucked by suction cart such as big meat block, poultry, fishery and so on. It fits for the standard 200L meat cart.

Main Technical data

Specification	Unit	500HW	750HW	1000HW	1500HW	2000HW	2500HW	3000HW	3500HW
Driving power	kW	1.1	1.5	1.5	2.2	2.2	3	3	4
Vacuum pump power	kW	2.2	2.2	2.2	3	3	4	4	5.5
Drum capacity	L	500	750	1000	1500	2000	2500	3000	3500
Max. Loading	kg	300	450	600	900	1200	1500	1800	2000
Drum speed	rpm	2-12	2-12	2-12	2-12	2-12	2-12	2-12	2-12

VACUUM TUMBLER

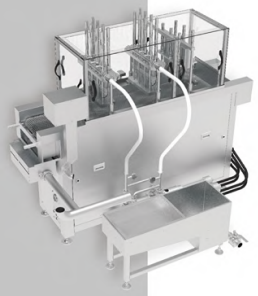
Vacuum tumbler RGR-150VF

- 1. The drum volume of this vacuum tumbler is 150L.
- 2. Continuous vacuum function.
- 3. Rotation speed can be adjusted from 3-17rpm, rotation direction and time can be set.
- 4. Oil - sealing vacuum pump is equipped.
- 5. Optional V-shape or blade-shape paddle for different products.

Vacuum tumbler RGR-30VT

- 1. The drum volume of this vacuum tumbler is 30L.
- 2. Continuous vacuum function.
- 3. Rotation speed can be adjusted from 1-20rpm, rotation direction and time can be set.
- 4. Oil - sealing vacuum pump is equipped.
- 5. Equipped with V-shape and blade-shape paddle for different products.

INJECTOR



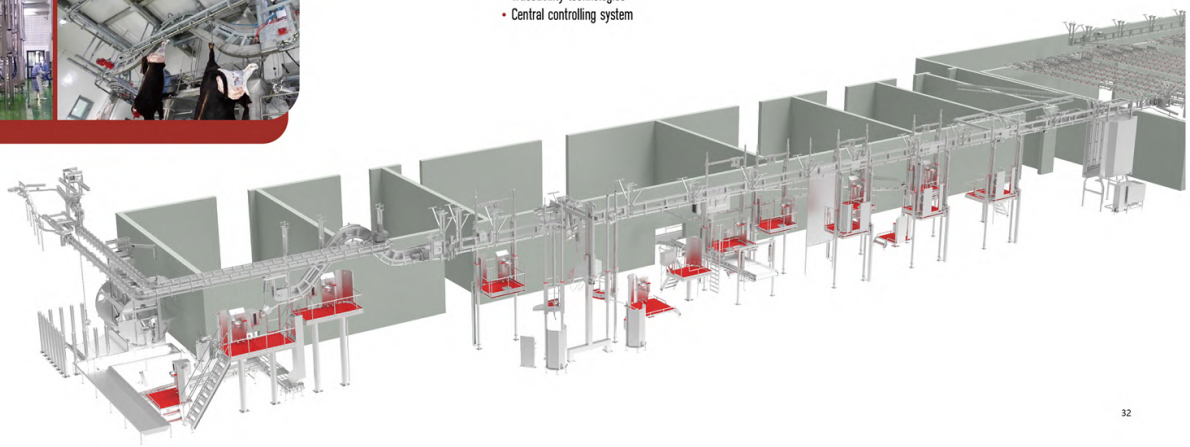
The injection machine can be used for the injection and tenderization process of various meat products such as boneless meat and poultry.

Manual brineinjector RZS-I

- 1. For injecting the ham, bacon, fillet and poultry before tumbling.
- 2. Small batch, suitable for laboratory, restaurant and small meat processing plants.
- 3. Manual injecting.
- 4. Use high quality pump and brine tank.
- 5. Equipped with the injecting gun with 5 needles.

Cattle slaughtering production line

- Provide the turnkey project service from designing, manufacturing, installation, commissioning and trial production
- Automated data gathering
- Traceability technologies
- Central controlling system



Automatic rails

Animal carcasses can be automatically distributed to the rails. The rear of the rail is equipped with a full-load switch. When a rail is loaded full, the rail will automatically close. Animal carcass passes through the bypass into the next rail or the next chiller. The rail is also suitable for low temperature and high humidity defrosting.

Rotational slaughter box

It is suitable for cattle slaughtering in accordance with Islamic doctrine or animal welfare. The equipment is made of stainless steel or hot-dipped galvanized steel. All actions (including clamping device and rotating device) are controlled by hydraulic system.

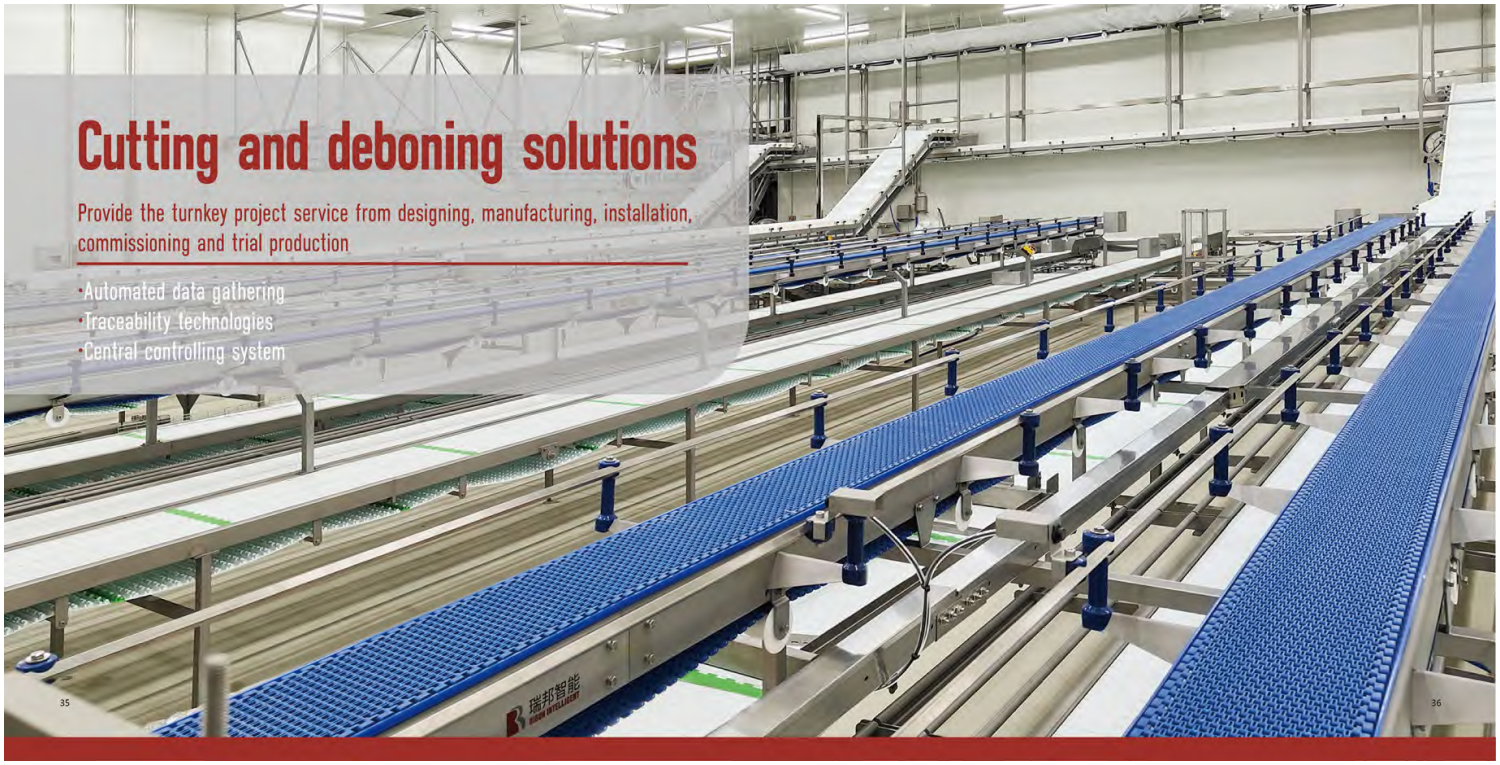
1. All actions are controlled by hydraulic system.
2. It is with supporting workstations to facilitate staff observation and operation
3. During the operation of the equipment, the animals are firmly clamped to prevent the occurrence of injuries.

Transferring system

It is mainly used to transfer cattle carcass from bleeding line to carcass processing line, and to realize carcass and hook transferring operation with transferring platform. The equipment is with V-shape, and the frame is made of hot galvanized steel, the cover sheet and rails are made of S/S 304, and the power system is a high precision planetary gear reducer.

Skin puller

This is specially designed for cattle dehiding. The equipment is equipped with automatic hook discharging and electric stimulation device, which can realize on-line dehiding without pre-tied hoofs. The main body of the equipment is stainless steel.

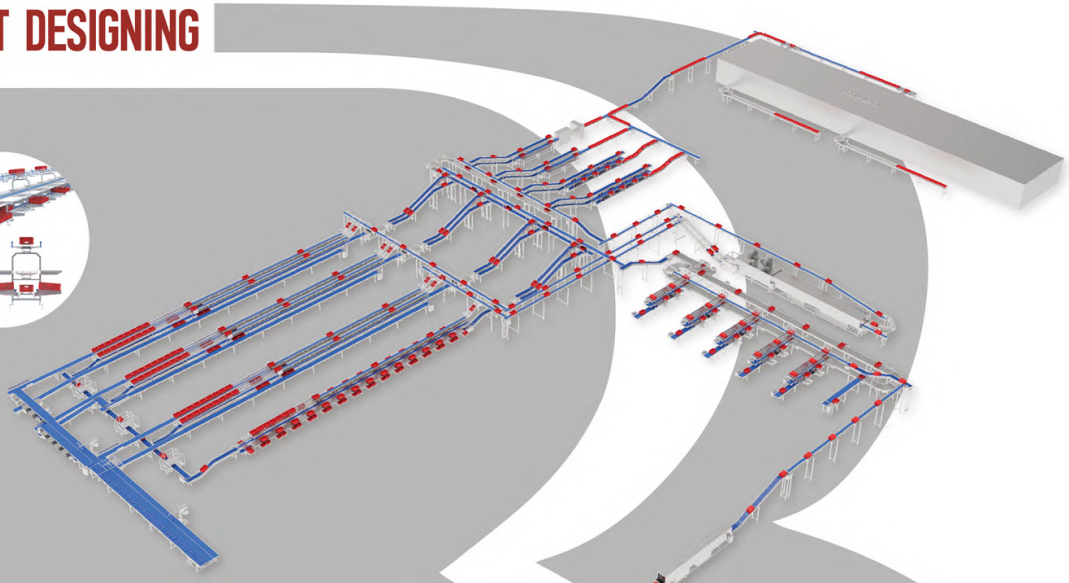


Cutting and deboning solutions

Provide the turnkey project service from designing, manufacturing, installation, commissioning and trial production

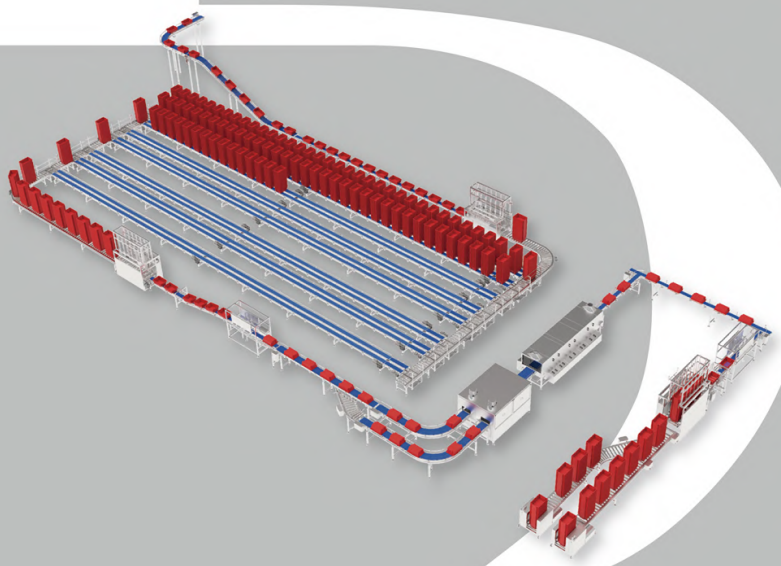
- Automated data gathering
- Traceability technologies
- Central controlling system

FLEXIBLE LAYOUT DESIGNING



CIRCULAR BLADE SAW

- 1. Stable and sharp disc saw to prevent the wastes.
- 2. Made of stainless steel 304 with sand blasting surface.
- 3. Hydraulic lifting and laser positioning for easy operation.
- 4. The blade saw can be swiveled at 180 degrees for easy cleaning and maintenance.



AUTOMATIC CRATE WASHING &DRYING SOLUTION

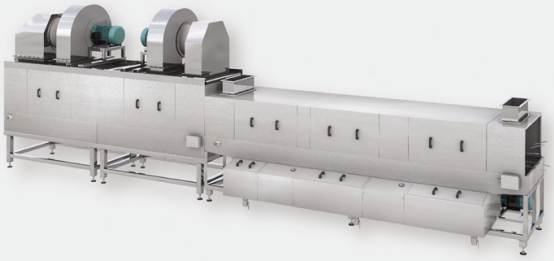
Customized cleaning solution

Automatic cleaning and drying
Automatic transportation
Automatic palletizing

CRATE WASHER

- 1.The automatic crate washer consists of three steps of washing. The 1st step is to wash the crates with water of 42°C; the 2nd step is to wash the crates with water of 82°C; and the 3rd step is to rinse the crates with water.
- 2.The water nozzles used in these three steps can all be adjusted and dismantled. Besides, the filtered water can be of cyclic utilization.
- 3.The liquid level valve is only opened when the water tank level is low.
- 4.The crate guiding rail can be flexibly adjusted to adapt the width of crates and various types of crates can be washed.
- 5.Optional crates drying solutions can be chosen according to production requirement.

Model	III	IV	VI	VII
Power(kW)	8.55	11.75	12.3	13.6
Max. washing capacity (pcs/h)	900	1200	1500	1000
Steam pressure (Mpa)	0.4	0.4	0.4	0.4



HAND WASH
AND KNIFE STERILIZATION

Mechanical accessories

can be customized
and manufactured as requested.