Stunning Devices for Slaughterhouses and Butchers

for use in the stunning bay – save and fast stunning of pigs and sheep

Professional Technology
- different stunning programs can be chosen (e.g. for pigs, sows, sheep)
- Display/luminous panels to show important information (current, program etc.)
- safe and fast stunning
- easy to handle
- waterproof, robust quality

Safety for the User
- the device is approved by the TÜV (certification body) to the latest European standards
- fully insulated fibreglass reinforced plastic stunning tong means highest safety for the user

High Meat Quality
- avoiding bone fractures and blood splashes, good pH value, low drip-loss of the meat

Service and Consulting
- Development of the devices, distribution, after sales service and consulting are realized directly by our company
- latest information about new developments and research in meat quality and humane animal stunning according to the animal protection regulations

For further information and technical details please visit our website

FUHRMANN
Fuhrmann Elektrotechnik GmbH
Konrad-von-Dürn-Straße 6/1
D-69151 Neckargemünd (bei Heidelberg)

Telefon: +49 (0) 62 23 / 80 94 04
Telefax: +49 (0) 62 23 / 80 94 05
www.fuhrmann-elektrotechnik.de
E-Mail: info@fuhrmann-elektrotechnik.de

Stun Technology

for Pigs and Sheep

Top Meat Quality
By optimizing stunning parameters (current, frequency and time), minimizing damage caused by slaughter, good pH values

Service and Consulting

Humane Animal Stunning
Devices meet to the latest animal protection regulations

Flexible Use in Stunning Traps, Restrainer or with Hand-Held Tongs

Safety for the User
The stunner is approved by the TÜV (certification body) to the latest European Standards

FUHRMANN
Stunning device FBT 2000 B with stunning tong EBZ

Professional Technology

Stunning device FBT 2000 B with microprocessor based control

Stunning device FBT 2000 A with microprocessor based control

Fully insulated plastic stunning tong EBZ for the stunning bay

For further information and technical details please visit our website

FUHRMANN
Fuhrmann Elektrotechnik GmbH
Konrad-von-Dürn-Straße 6/1
D-69151 Neckargemünd (bei Heidelberg)

Telefon: +49 (0) 62 23 / 80 94 04
Telefax: +49 (0) 62 23 / 80 94 05
www.fuhrmann-elektrotechnik.de
E-Mail: info@fuhrmann-elektrotechnik.de

Stun Technology

for Pigs and Sheep

Top Meat Quality
By optimizing stunning parameters (current, frequency and time), minimizing damage caused by slaughter, good pH values

Service and Consulting

Humane Animal Stunning
Devices meet to the latest animal protection regulations

Flexible Use in Stunning Traps, Restrainer or with Hand-Held Tongs

Safety for the User
The stunner is approved by the TÜV (certification body) to the latest European Standards

FUHRMANN
Stunning device FBT 2000 B with stunning tong EBZ

Professional Technology

Stunning device FBT 2000 B with microprocessor based control

Stunning device FBT 2000 A with microprocessor based control

Fully insulated plastic stunning tong EBZ for the stunning bay

For further information and technical details please visit our website

FUHRMANN
Fuhrmann Elektrotechnik GmbH
Konrad-von-Dürn-Straße 6/1
D-69151 Neckargemünd (bei Heidelberg)

Telefon: +49 (0) 62 23 / 80 94 04
Telefax: +49 (0) 62 23 / 80 94 05
www.fuhrmann-elektrotechnik.de
E-Mail: info@fuhrmann-elektrotechnik.de

Stun Technology

for Pigs and Sheep

Top Meat Quality
By optimizing stunning parameters (current, frequency and time), minimizing damage caused by slaughter, good pH values

Service and Consulting

Humane Animal Stunning
Devices meet to the latest animal protection regulations

Flexible Use in Stunning Traps, Restrainer or with Hand-Held Tongs

Safety for the User
The stunner is approved by the TÜV (certification body) to the latest European Standards

FUHRMANN
Stunning device FBT 2000 B with stunning tong EBZ

Professional Technology

Stunning device FBT 2000 B with microprocessor based control

Stunning device FBT 2000 A with microprocessor based control

Fully insulated plastic stunning tong EBZ for the stunning bay

For further information and technical details please visit our website

FUHRMANN
Fuhrmann Elektrotechnik GmbH
Konrad-von-Dürn-Straße 6/1
D-69151 Neckargemünd (bei Heidelberg)

Telefon: +49 (0) 62 23 / 80 94 04
Telefax: +49 (0) 62 23 / 80 94 05
www.fuhrmann-elektrotechnik.de
E-Mail: info@fuhrmann-elektrotechnik.de

Stun Technology

for Pigs and Sheep

Top Meat Quality
By optimizing stunning parameters (current, frequency and time), minimizing damage caused by slaughter, good pH values

Service and Consulting

Humane Animal Stunning
Devices meet to the latest animal protection regulations

Flexible Use in Stunning Traps, Restrainer or with Hand-Held Tongs

Safety for the User
The stunner is approved by the TÜV (certification body) to the latest European Standards

FUHRMANN
Stunning device FBT 2000 B with stunning tong EBZ

Professional Technology

Stunning device FBT 2000 B with microprocessor based control

Stunning device FBT 2000 A with microprocessor based control

Fully insulated plastic stunning tong EBZ for the stunning bay

For further information and technical details please visit our website

FUHRMANN
Fuhrmann Elektrotechnik GmbH
Konrad-von-Dürn-Straße 6/1
D-69151 Neckargemünd (bei Heidelberg)

Telefon: +49 (0) 62 23 / 80 94 04
Telefax: +49 (0) 62 23 / 80 94 05
www.fuhrmann-elektrotechnik.de
E-Mail: info@fuhrmann-elektrotechnik.de
Stun Technology for Slaughterhouses with Fixation of the Animals in Stunning Traps/Restrainer

The stunning device FBT 2000 can be used in combination with various restraining units. Humane restraining units require a flexible and highly efficient stunning device. We will give you advice and together we will find an optimal and complete solution for your slaughterhouse.

Years of experience in animal stunning in combination with a professional microprocessor-based control ensure top quality and minimize damage caused by slaughter.

Easy to Handle, Professional Technology

- Robust, operator-friendly keyboard and clear operator panel
- LCD display and luminous panels show important information (current, program etc.)
- Different stunning programs can be chosen
- Parameter (current, frequency, time) programmable
- Software Adaptation and Updating: Future knowledge, experience and demands can be easily integrated into the equipment by software update
- Clear text display and user instructions in German, English, French and any other languages desired are possible

Further Options of the Equipment

- Connection of external devices, e.g. optic and acoustic signal equipment
- Control of external devices, e.g. pneumatic tong, stunning trap, heart electrode
- Registering device for recording of the stunning parameters in accordance with animal protection guidelines
- Automatic recording of stunning parameters with printer or PC possible

Registering device FBTA and PC for recording of the stunning parameters in accordance with animal protection guidelines and for optimizing the meat quality