PRODUCT CATALOGUE / 2026

At every stage of production.

Slaughterhouse, meat processing and hygiene equipment



44 PRODUCTS / 8 PRODUCT FAMILIES

Catalogue for production planning

Explore the range.

An illustrated product catalogue for production and sales planning.

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About this cataloque:
Codes beginningwith DC are proposed Eco Stainless Steel cataog codes.Photographs show reference equipment,not products manufactured by Eco Stainless Steel.Some images have been digitally edited. Dimensions,power capacity and materials for the intended models must be defined for each project.

01 / PRODUCT FAMILY

Cattle equipment

01-02 / 08 • Product selection and applications



DC-BB-01

Hydraulic slaughter box

Hydraulic restraint box for positioning cattle at the slaughter station.

PROJECT SELECTION PARAMETERS

Box geometry, animal weight and control layout.



DC-BB-02

Hide puller and platform system

A hide-pulling unit combined with elevating operator platforms.

PROJECT SELECTION PARAMETERS

Working height, pulling mechanism and platform layout.

01 / PRODUCT FAMILY

Cattle equipment

03-04 / 08 • Product selection and applications



DC-BB-03

Live cattle weighing platform

An enclosed platform for weighing cattle before slaughter.

PROJECT SELECTION PARAMETERS

Weighing range, platform dimensions and entry/exit direction.



DC-BB-04

Cattle pulling unit

A pulling mechanism for guiding cattle from the reception area to the processing station.

PROJECT SELECTION PARAMETERS

Travel distance, layout and drive selection.

01 / PRODUCT FAMILY

Cattle equipment

05-06 / 08 • Product selection and applications



DC-BB-05

Carcass splitting saw

A band saw for splitting cattle carcasses lengthwise.

PROJECT SELECTION PARAMETERS

Cutting length, balancing equipment and operating position.



DC-BB-06

Pneumatic restraint box

An inclined box arrangement for restraining cattle at the processing station.

PROJECT SELECTION PARAMETERS

Animal size, compressed air supply and station layout.

01 / PRODUCT FAMILY

Cattle equipment

07-08 / 08 • Product selection and applications



DC-BB-07

Carcass receiving grid

A grated receiving area for carcasses leaving the slaughter station.

PROJECT SELECTION PARAMETERS

Receiving area, drainage connection and onward transfer.



DC-BB-08

Fixed working platform

A fixed platform providing the operator's working level at the slaughter station.

PROJECT SELECTION PARAMETERS

Platform height, access and guardrail layout.

02 / PRODUCT FAMILY

Sheep and goat equipment

01-02 / 08 • Product selection and applications



DC-KB-01

Synchronous pre-skinning conveyor

A conveyor for synchronised movement of sheep and goat carcasses during pre-skinning.

PROJECT SELECTION PARAMETERS

Shackle spacing, line length and number of stations.



DC-KB-02

Swing-arm hydraulic skin puller

A hydraulic pulling system with a moving arm for sheep and goat skinning.

PROJECT SELECTION PARAMETERS

Pulling stroke, working area and control position.

02 / PRODUCT FAMILY

Sheep and goat equipment



DC-KB-03

Vertical pneumatic skin puller

A vertical pneumatic unit for pulling skins from sheep and goat carcasses.

PROJECT SELECTION PARAMETERS

Air supply, travel distance and line integration.



DC-KB-04

Single-column skin puller

A single-column skin-pulling unit with a vertical or inclined arrangement.

PROJECT SELECTION PARAMETERS

Column position, pulling direction and working height.

02 / PRODUCT FAMILY

Sheep and goat equipment

05-06 / 08 • Product selection and applications



DC-KB-05

Sheep and goat slaughter table

A working table for receiving and slaughtering sheep and goats.

PROJECT SELECTION PARAMETERS

Table dimensions, working height and surface configuration.



DC-KB-06

Sheep and goat restraint conveyor

A belt system supporting animals by the body for transfer to the slaughter point.

PROJECT SELECTION PARAMETERS

Conveying distance, belt configuration and line speed.

02 / PRODUCT FAMILY

Sheep and goat equipment

07-08 / 08 • Product selection and applications



DC-KB-07

Blood collection trough

A trough for collecting and transferring blood from the slaughter area.

PROJECT SELECTION PARAMETERS

Trough volume, outlet connection and layout.



DC-KB-08

Hydraulic hoof cutter

A handheld hydraulic tool for hoof removal on sheep and goat processing lines.

PROJECT SELECTION PARAMETERS

Cutting opening, power unit and suspension arrangement.

03 / PRODUCT FAMILY

Conveying, hanging and weighing

01-02 / 04 • Product selection and applications



DC-TR-01

Automatic carcass rail conveyor

An overhead rail system for moving cattle carcasses between processing stations.

PROJECT SELECTION PARAMETERS

Rail type, suspended load, route and drive configuration.



DC-TR-02

Multi-arm chilling hanger

A multi-arm hanger for grouping sheep and goat carcasses in the chilling area.

PROJECT SELECTION PARAMETERS

Number of hanging positions, load and rail compatibility.

03 / PRODUCT FAMILY

Conveying, hanging and weighing

03-04 / 04 • Product selection and applications



DC-TR-03

Carcass rail scale

A rail-mounted scale for weighing sheep and goat carcasses on the overhead line.

PROJECT SELECTION PARAMETERS

Weighing range, accuracy and weighing rail length.



DC-TR-04

Hook transport trolley

A trolley for collecting and transporting empty carcass hooks.

PROJECT SELECTION PARAMETERS

Hook type, storage capacity and wheel configuration.

04 / PRODUCT FAMILY

By-product processing

01-02 / 04 • Product selection and applications



DC-YU-01

Offal inspection conveyor

A tray conveyor for inspecting and transferring cattle white offal.

PROJECT SELECTION PARAMETERS

Tray configuration, line speed and wash-area connection.



DC-YU-02

Head washing unit

A washing unit for cleaning suspended cattle heads.

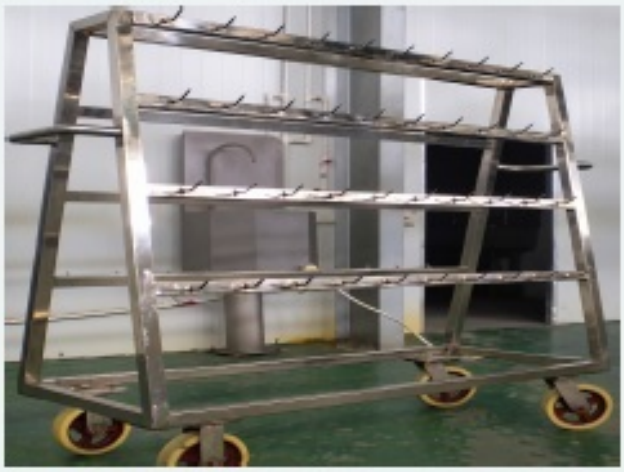
PROJECT SELECTION PARAMETERS

Hanging arrangement, water connection and drainage.

04 / PRODUCT FAMILY

By-product processing

03-04 / 04 • Product selection and applications



DC-YU-03

Head and offal trolley

A trolley with hooks for collecting and transporting heads and red offal.

PROJECT SELECTION PARAMETERS

Number of hooks, load and aisle clearance.



DC-YU-04

Hoof scalding tank

A tank for scalding cattle, sheep and goat feet before dehairing.

PROJECT SELECTION PARAMETERS

Tank dimensions, heating method and drainage arrangement.

05 / PRODUCT FAMILY

Poultry equipment

01-02 / 08 • Product selection and applications



DC-KN-01

Poultry bleeding conveyor

An automatic overhead line for conveying poultry through the bleeding section after slaughter.

PROJECT SELECTION PARAMETERS

Line length, shackle spacing and operating speed.



DC-KN-02

Combined scalder and plucker

A unit combining poultry scalding and feather removal in one equipment arrangement.

PROJECT SELECTION PARAMETERS

Poultry type, throughput requirements and layout.

05 / PRODUCT FAMILY

Poultry equipment

03-04 / 08 • Product selection and applications



DC-KN-03

Vertical fine-feather plucker

A vertical machine for removing fine feathers during poultry processing.

PROJECT SELECTION PARAMETERS

Bird size, plucking configuration and line integration.



DC-KN-04

Horizontal poultry plucker

A horizontally arranged machine for removing feathers from poultry carcasses.

PROJECT SELECTION PARAMETERS

Bird size, working width and water connections.

05 / PRODUCT FAMILY

Poultry equipment

05-06 / 08 • Product selection and applications



DC-KN-05

Drum-type poultry plucker

A circular-bodied machine for poultry feather removal.

PROJECT SELECTION PARAMETERS

Batch size, drum dimensions and drainage.



DC-KN-06

Enclosed poultry scalder

An enclosed unit for scalding poultry carcasses before plucking.

PROJECT SELECTION PARAMETERS

Processing time, heating and line connections.

05 / PRODUCT FAMILY

Poultry equipment

07-08 / 08 • Product selection and applications



DC-KN-07

Horizontal poultry scalder

A poultry scalding machine with a horizontal tank arrangement.

PROJECT SELECTION PARAMETERS

Tank length, temperature control and conveying configuration.



DC-KN-08

Poultry stunning unit

A unit for the stunning stage of a poultry slaughter line.

PROJECT SELECTION PARAMETERS

Stunning method, line speed and control system.

06 / PRODUCT FAMILY

Pig processing equipment



DC-DM-01

Automatic carcass conveyor

An overhead line for moving pig carcasses between processing stations.

PROJECT SELECTION PARAMETERS

Rail type, shackle spacing and line route.



DC-DM-02

Carcass dehairing machine

A machine for removing hair from pig carcasses during processing.

PROJECT SELECTION PARAMETERS

Carcass size, throughput requirements and feeding arrangement.

06 / PRODUCT FAMILY

Pig processing equipment

03-04 / 04 • Product selection and applications



DC-DM-03

Carcass portioning machine

Cutting equipment for dividing pig carcasses into sections.

PROJECT SELECTION PARAMETERS

Cutting arrangement, product size and working area.



DC-DM-04

Manual carcass rail

An overhead rail arrangement for manually conveying pig carcasses.

PROJECT SELECTION PARAMETERS

Rail height, suspended load and switching points.

07 / PRODUCT FAMILY

Meat processing and packaging

01-02 / 04 • Product selection and applications



DC-ET-01

Vacuum packaging machine

A machine for packaging meat products under vacuum.

PROJECT SELECTION PARAMETERS

Pack size, chamber configuration and cycle requirements.



DC-ET-02

Deboning conveyor

A belt conveyor for transporting meat to deboning and preparation stations.

PROJECT SELECTION PARAMETERS

Belt width, line length and workstation layout.

07 / PRODUCT FAMILY

Meat processing and packaging



DC-ET-03

Deboning table

A working table for meat preparation and deboning operations.

PROJECT SELECTION PARAMETERS

Tabletop dimensions, working height and surface selection.



DC-ET-04

Meat mixer

A hopper-based machine for mixing products in meat processing facilities.

PROJECT SELECTION PARAMETERS

Batch size, hopper volume and discharge arrangement.

08 / PRODUCT FAMILY

Hygiene equipment

01-02 / 04 • Product selection and applications



DC-HJ-01

Sensor-operated boot washer

An automatically activated machine for cleaning staff boots.

PROJECT SELECTION PARAMETERS

Direction of passage, brush configuration and drainage.



DC-HJ-02

Multi-station wash basin

A shared basin designed for handwashing by multiple staff members.

PROJECT SELECTION PARAMETERS

Number of stations, activation method and plumbing connections.

08 / PRODUCT FAMILY

Hygiene equipment

03-04 / 04 • Product selection and applications



DC-HJ-03

Handwash and knife steriliser

A unit combining a handwash basin with a knife cleaning and sterilising chamber.

PROJECT SELECTION PARAMETERS

Heating method, chamber configuration and connections.



DC-HJ-04

Apron washing unit

Vertical washing equipment for cleaning staff aprons.

PROJECT SELECTION PARAMETERS

Unit dimensions, water supply and drainage point.

CATALOGUE NOTES

Scope and product selection.

Edition 04 · English product catalogue · 27 October 2026

Products and branding

This catalogue presents 44 equipment types for Divan Çelik's production and sales planning. It uses the Divan Çelik name, the original DÇ monogram and proposed DC catalogue codes.

Images

Images show reference equipment, not products manufactured by Divan Çelik. Some images have been edited with AI to remove branding and must not be used as technical drawings or final manufacturing details.

Technical specifications

Capacity, motor power, material grade and dimensions must be defined according to project requirements. Final product data sheets must be completed using the manufacturing design and verified technical data.

Product selection

Application descriptions and selection parameters help identify suitable equipment. Line connections, layout and utility requirements should be assessed together.

Publication details

Range: 8 product families and 44 catalogue codes. Company contact details and verified production photographs can be added in a future edition.

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