

ZEAL MANUFACTURING AND CALIBRATION SERVICES PVT. LTD.

An ISO 9001 : 2015 Certified Company NABL (ISO/IEC 17025:2017) Accredited Lab

HIGH FREQUENCY STUNNER

Purpose:

The primary purpose of a high-frequency stunner is to quickly and effectively render animals' unconscious so that they do not experience pain and distress during the slaughtering process. This ensures a more humane and ethical treatment of livestock.

Features:

- Voltage & Frequency setting by Coarse & Fine multi-turn potentiometers.
- 3¹/₂ digit meters to indicate Voltage & Current.
- 4 digit meter to indicate Frequency.
- Power & Output ON / OFF by toggle switch.
- Red LED to indicate Trip ON mode.
- Green LED to indicate Output ON mode.



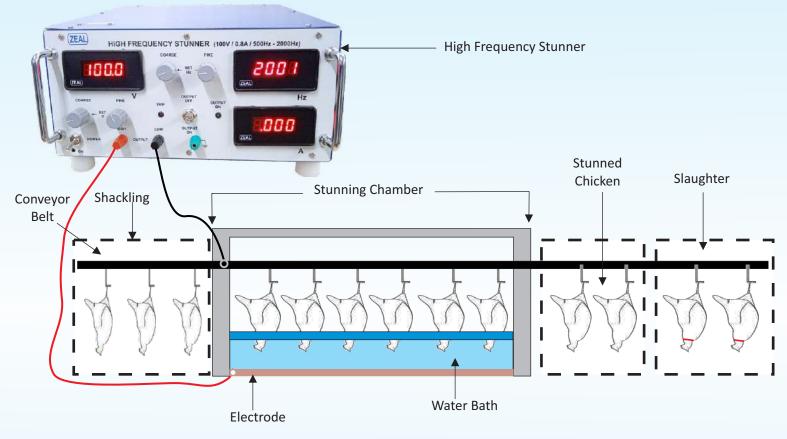
Model	ZMHFS
Input Power Supply	230 V AC, ±10 %, 50 Hz
Output Voltage Range	0 to 100 V AC
Max Current	0.8A (with overload protection)
Compliance	80 VA at FS
Output Frequency Range	500 to 2000Hz
Display	3 ¹ / ₂ Digit 7 segment red LED display for Voltage & Current
	4 Digit 7 segment red LED display for Frequency
Resolution	Voltmeter: 0.1 V
	Ammeter: 0.001 A
	Frequency : 1 Hz.
Accuracy	Voltage: 1.5% ±10 digits
	Current: 1% ±3 digits
	Frequency : ±2 digit
Controls	Voltage & Frequency setting by Coarse & Fine multi-turn potentiometers
	Power ON / OFF by toggle switch
	Output ON / OFF by toggle switch
Protection	Against Short Circuit & Over Load.
Dimensions & Dimension	345mm(W) X 380mm(D) X 160mm(H) 12kg Approx.
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Technical Specifications:



High Frequency Stunner(HFS) in Meat Industry:

- High-frequency stunners typically use electric currents to induce unconsciousness in animals.
- The stunning is applied to specific regions of the animal, such as the head, to deliver an electric shock that causes immediate unconsciousness and insensible to pain by disrupting normal brain function.



Benefits:

- Streamline the slaughtering process by quickly rendering animal's unconscious.
- It minimized animal suffering that helps in ensuring welfare of animals in ethical ways.
- Improved production of High-Quality meat by reducing stress-induced meat toughness.

