

66 Slaughtering and meat processing

66a Slaughtering

66b Meat processing

66a Slaughtering

- 66a-1 Slaughtering devices in general
- 66a-2/01 Slaughtering and stunning cattle by means of shaft projecting devices, e.g. slaughtering pistols cartridges, slaughtering masks
- 66a-2/05 Slaughtering and stunning cattle by means of electric current
- 66a-3 Slaughtering devices for poultry and fish, e.g. slaughtering tongs and shears, killing devices (preparation of slaughtering fish and poultry 34l-15, 34l-17)
- 66a-4/01 Devices for fettering animals for slaughter, kosher slaughtering devices (30c-5; 45h-10; 45h-15/00; 56b-26)
- 66a-4/05 Slaughtering traps and pens (45k-6 – 45k-9, 45k-23/00)
- 66a-5/01 Blood stirring devices, blood cans
- 66a-5/02 Abattoir pails, entrails carts (34c; 34d; 61a)
- 66a-6/01 Abattoir equipment (19a), conveying devices for abattoirs (35; 81e; 20a)
- 66a-6/05 Slaughtering stands and spreaders for small and large animals
- 66a-7/01 Devices for scalding, scraping, removing hair, and singeing (28a-1)
- 66a-7/05 Hand utensils for scraping, removing hair, singeing
- 66a-7/10 Scalding caldrons (66b-14/25)
- 66a-7/20 jaw and tongue clamps, throat blocks
- 66a-7/30 Cleaning the stomachs of slaughtered animals
- 66a-8 Skinning devices and knives

Meat and bone-saws

- 66a-9/01 Circular saws
- 66a-9/05 Band saws
- 66a-9/06 Bow and other saws
- 66a-10 Slaughtering tools, knives, splitting devices

66b Meat processing

- 66b-1/01 Meat cutting machines with rotating circular and sickle-shaped knives, so-called cutters
- 66b-1/05 Cutter blades
- 66b-2/01 Meat cutting machines, meat grinders with perforated disks and horizontal screws (34b-1; 34b-3; 34b-6)
- 66b-2/05 Meat cutting machines with perforated disks and vertical screws (34b-1; 34b-3; 34b-6)
- 66b-2/10 Meat grinder blades and perforated disks
- 66b-2/15 Cleaning of perforated disks, sharpening devices in combination with meat grinders (67a)
- 66b-3 Meat cutting machines with spiked cylinders
- 66b-4 Meat cutting machines with knife cylinders
- 66b-5 Meat chopping machines
- 66b-6 Meat weighing machines
- 66b-7 Manually operated meat chopping and weighing machines
- 66b-8 Meat and bacon dicing machines
- Butcher shop slicing machines (34b-1 – 34b-6)
- 66b-9/01 Slicing machines with vertical circular blades, general
- 66b-9/03 Drives and slide couplings for slicing machines with vertical circular blades

66b-9/05	Slide and table structures for slicing machines with vertical circular blades
66b-9/07	Feeds for slicing machines with vertical circular blades
66b-9/10	Slicing machines with inclined stationary blades
66b-9/20	Slicing machines with horizontal blades
66b-9/30	Slicing machines with tilting and movable circular blades
66b-9/40	Slicing machines with other blade forms
66b-9/50	Turning, conveying and piling devices for slicing machines
66b-9/60	Meat clamps for slicing machines
66b-9/70	End-piece holders for slicing machines
66b-9/80	Sharpening devices in connection with slicing machines (67a-6; 67a-8)
66b-9/90	Slicing machines with scales
66b-10/01	Devices for mixing meat and sausage materials
66b-10/02	Devices for pounding, shaping and pressing meat and sausages
66b-10/03	Devices for tenderising meat
66b-10/05	Devices for packing ham, sausage and meat
66b-10/10	Ham boilers
66b-11/01	Sausage making in general
	Sausage filling and stuffing machines (2b)
66b-11/05	with mechanically actuated reciprocating piston
66b-11/10	with reciprocating piston actuated by liquid or gas pressure
66b-11/15	with rotary piston or with pressing screw
66b-11/20	Devices for twisting sausages
66b-11/25	Devices for linking sausages
66b-12	Meat blocks, trimming and cleaning thereof
66b-13	Devices for suspending meat and sausages
66b-14/01	Miscellaneous items in the field of meat processing: devices for removing ligaments from chopped meat, meat moulds (printing of artificial sausage skins 15k), devices for grooving ham crusts
66b-14/05	Devices for holding meat and bones while cutting
66b-14/10	Bone cleaning devices
66b-14/15	Bone shears, bone crushers (bone saws 66a-8)
66b-14/20	Washing meat and sausages
66b-14/25	Boilers and boiling nets
66b-14/30	Marking meat and sausages
66b-14/35	Devices for removing rind from bacon
66b-15/01	Intestine processing, cutting devices, machines for tearing entrails
66b-15/10	Intestine cleaning, fat removal, removing of mucus
66b-16	Intestine substitute for sausage making, mechanical production of artificial intestines; containers for sausage material (chemical production of artificial intestines 53c-3)