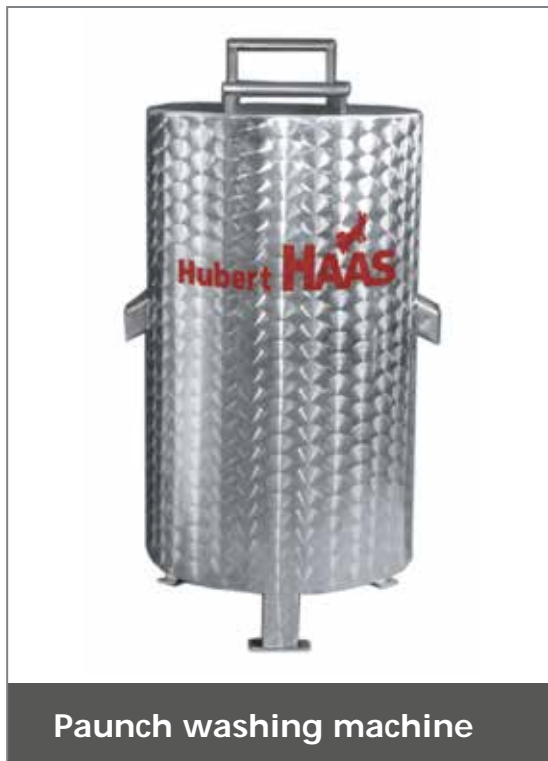


Paunch washing machine

Paunch washing, scalding and cleaning machine for the washing scalding and cleaning of paunches, pockets, hog stomachs, veal and sheep stomachs and hog tongues in the pre scalded situation.



Operational procedure:

1. Pre scalding of the paunches by ca. 70°C
2. Take off the fold by hand
3. Interject ca. 6-8 greased paunches into the running machine for washing and cleaning by a temperature of ca. 62°C
4. Remove the floppy white scalded paunches after ca. 4-6 minutes and cool them in a Cold water bath



Technical Data

Performance

ca. 15 paunches / hour

Duration

ca. 4-5 minutes

Water quantity

ca. 1,1 m³

Dimensions

650 x 1000 mm

Weight

120 KG

Electrical supply data

Operating voltage

400 V 3AC/N

Frequency

50 HZ

Motor

2,2 KW

Waterpressure

min. 6 bar

Waterconnecting

3/4"

Cold waterconnecting