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Beef >

Complete intestinal mass

Print

 INTESTINE CONTENTS CLEANER
 EQ100-EQ200
**USE**

These machines are intended to clear our **faecal matter** from beef, pig, sheep etc. intestines, and then to clean them.

This is done using lukewarm or cold water.

They also clear and clean pig bladders, gall bladders, caul and lungs. The weight loss varies between 30% (beef) to 75% depending on the product being processed.

OPERATING PRINCIPLE

A determined quantity of intestines is introduced into the machine, Various loading solutions can be proposed (manually, via stainless steel manifold, pneumatic gun, column elevator, conveyor, suction, etc.).

The entrails are driven by a rotating wheel then cut by a lateral blade fitted inside the bowl. Waste material is evacuated via a 114 mm dia. drain tube beneath the bowl.

For the cleaning of category 1 intestines (beef, veal, lambs with ileums), the machine must be fitted with a smooth blade and an automation cabinet with a program especially for category 1.

For emptying category 2 or 3 intestines (pigs, lambs without ileums, etc.), the machine is equipped with a serrated blade.


 INTESTINE CONTENTS CLEANER WITH CUTTING BLOCK
 EQ100B-EQ200B-EQ300B + 14L
**USE**

These machines are intended to clear out faecal matter from the intestines of beef animals, pigs, sheep etc. and then to clean them. These machines are used where machines EQ100 - EQ200 - EQ300 are not sufficient to keep up with slaughter rates. The work is done using lukewarm or cold water.

They also clear and clean pig bladders, gall bladders, caul and lungs. The weight loss varies between 30% (beef) and 75% depending on the product being processed.

OPERATING PRINCIPLE

Before being introduced into the centrifuge, intestines pass over a cutting block equipped with 14 smooth blades to be slashed. The material then falls into the centrifuge.

The intestines are agitated by a rotating wheel and are cleaned by the injection of water.

For the cleaning of category 1 intestines (beef, veal, lamb with ileums), the machine must be fitted with an automation cabinet with a program especially for category 1.

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