



LAPARMENTIERE

DEPUIS 1899



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TONGUE AND TRACHEA WASHER / CLEANER
[470RA-570RA-670RA-680RA-880RA-980RA](#)



USE

La Parmentière tongue and trachea cleaning machines are used mainly to clean and remove the white skin from beef, pork and sheep tongues for human consumption and to scrape and de-fat beef, pork and sheep oesophagi for the pharmaceutical industry.

PERFORMANCE

- Cleaning machines enable the washing and cleaning of tongues to be done in a single operation and extremely quickly, also the washing and de-fating of beef, pork and sheep oesophagi.
- The special design of the wheel, covered with abrasive, and of the bowl, with no abrasive but with specially designed protrusions, provides a threefold advantage:
 - Very efficient movement of the products with no undue roughness, providing rapid processing (approximately 4-5 minutes).
 - The weight lost is greatly reduced and this is due to the reduced time which products spend in the machine being processed.
 - Optimum hourly output (see table).

PRODUCTS	470RA	570RA	670RA	680RA	880RA	980RA
TONGUES	195 kg	245 kg	420 kg	875 kg	1400 kg	1680 kg
TRACHAEAE	195 litres	245 litres	420 litres	875 litres	1400 litres	1680 litres

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https://www.laparmentiere.com/en/7/beef/tongue-4.html

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