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## Beef > Rennet

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### TWO-SPEED PAUNCH CLEANING MACHINE 470P - 570P - 670P - 680P - 880P - 980P



#### PURPOSE

The purpose of the two-speed paunch cleaning machines is to wash, scald, and bleach the inside surface of beef paunches, calf and sheep paunches, pork stomachs, rennets and also bibles of cattle. The work on paunches is done at high speed, and on bibles is done at low speed.

#### PERFORMANCE

Two-speed paunch cleaning machines enable you to carry out the three big phases of treatment on paunches and bibles in a single operation in a very short time. These three phases ought normally to be done in succession, as follows:

- 1. **Thorough washing** of the offal treated, and complete elimination of stomach content.
- 2. **Scalding** making it possible to separate the mucous membranes.
- 3. **Whitening** by elimination of the internal mucous membrane.

Once the single operation has been completed, beef paunches and calf and sheep paunches come out from the machines perfectly clean. It goes without saying that this result is obtained without any adjunction of chemicals.

The specific design of the plate, which is entirely smooth and equipped with spokes, offers a triple advantage.

-1. The fibres of the paunches and the sheets of bibles remain impeccable and are not damaged in the least.

-2. The loss of weight is particularly low.

-3. The necessary work is carried out in a very short time, because the stomach content between spokes of the revolving plate is removed: around 9 minutes for the bibles, and 5 to 6 minutes for the paunches.

-Optimum hourly yield (see table)

Since the weight of the paunches may vary from 8 kgs (bull calves) to 18 Kgs (cows), the yields may therefore vary in a ratio of one to two. In France the average weight is between 10 and 12 Kgs. (The yields for 12 Kg have been shown in the tables).

#### HOURLY YIELD (in terms of number treated)

TYPE	470P	570P	670P	680P	880P	980P
<b>CATTLE*</b>						
-16 Kg paunches	PO: 14 P+B:8+8	PO:35 P+B:20+20	PO:55 P+B:32+32	PO:85 P+B:48+48	PO:140 P+B:80+80	PO: 180 P+B:100+100
-12 Kg paunches	PO:21 P+B:12+12	PO:50 P+B:28+28	PO:70 P+B:40+40	PO:110 P+B:64+64	PO:180 P+B:104+104	PO:220 P+B:130+130
-8 Kg paunches	PO:28 P+B:16+16	PO:70 P+B:40+40	PO:110 P+B:64+64	PO:170 P+B:100+100	PO:280 P+B:160+160	PO=340 P+B:190+190
<b>SHEEP-CALVE</b>						
-1 kg paunches	280	640	1000	1600	2560	3072
<b>PIG</b>						
-0,7 Kg stomachs	500	1200	1750	2500	3500	4200

\*PO= Paunch only  
P+B= Paunch and Bible

### REFINER 470RD - 570RD - 670RD - 689RD - 880RD - 980RD



**PURPOSE**  
The refiner machines are intended mainly for removing fat from the outside surface of beef paunches, calf and sheep paunches, pork bellies, rennets, and also the bibles of bovines, and for refining all these, for human consumption.

The processing is done after the inside surface has been washed, scaled and bleached, - three phases of the work done beforehand in the **LA PARMENTIERE** "PAUNCH CLEANING" machines.

The refiner machines also have other uses, as follows:

- For cleaning bellies, snouts, ears, pig tails.
- For scraping calves, ruffles, poultry gizzards;
- For eliminating the skin surrounding the tongues of pigs and beef (particularly with tongues treated immediately after slaughter.

**PERFORMANCE**  
The Refiner machines make it possible to carry out the three big phases of the final processing of paunches and bibles **in a single operation** and in a very short lapse of time, - phases that normally are carried out in succession, as follows:

- Stiffening** of the items processed,
- Removing** the fat,
- Refining**, that is: the complete finish operation on the products. Once this single operation has been carried out, the paunches come out of the machine ready for preparation.

- The specific design of the removing plate, covered with an abrasive, and of the dome, with no abrasive but equipped with especially designed bumps offer a three-fold advantage:

- The products are mixed very efficiently, but without brutality. This shortens processing time, -to around 4 to 5 minutes. Weight loss is very appreciably reduced. This is a result of the short time the products processed remain in the machine.
- Optimum hourly yield (see table).

Since the paunch weights may vary in the same proportion.

HOURLY YILED (in terms of unit treated)

TYPE	470RD	570RD	670RD	680RD	880RD	980RD
CATTLE						
-10 Kg paunches*	PO: 25 P+B:15 +15	PO: 70 P+B:35 +35	PO: 100 P+B:50+50	PO: 200 P+B:100+100	PO:320 P+B:160+160	PO: 380 P+B:190+190
SHEEP - CALVES						
-0,8 Kg paunches	250	800	1250	2000	3200	-
PIG						
-0,6 Kg paunches*	300	1500	2200	3100	4300	-

PO = Paunch only  
P+B= Paunch + Bible