



### CATTLE AND SHEEP STOMACH CLEANING MACHINE

### **Description:**

Cylindrical machine for cleaning Cattle and sheep stomachs. Simplifies and streamlines the work, essential in all tripe. After the process of gutting done on the slaughter line, this pack intestinal reaches the room where try this product.

First, separate the stomach, which opened at the table drain to extract the residual stomach .This residue falls through a grating to a barrel tire to expel this waste container designed for that purpose

This tour stomach emptying and cleaning bleach is introduced into the machine stomachs of cattle, which makes working with hot water at about 65 degrees and for about 15 minutes it takes the process. In this machine we have removed an kind of black fabric (depending on the animal's skin can be in various forms) that lines the inside of the stomach.

At the output of this machine, the worker collects these stomachs and gives them back to proceed to the next processing that occurs in this product. The following scouring machine performs the external surface of the stomach by hot water 65 degrees and for approximately 5 minutes. The longer is this It stomach inside the machine. lose more weight.

At the exit of the machine, the callus is prepared to proceed to its placement baths with plenty of water to be stored in chambers or frozen, or well be earmarked for the preparation of ready meals

#### **Technical Data:**

- Made of stainless steel.
- Works with hot water (65°)
- Watertight gasket loading and unloading gate lining.
- Internal acoustic insulation chamber.
- Centralization of the greasing points.
- Product extraction tray

### Models:

P75 V 4 CV 150-200 EST./HORA OVINO 4-5 STO/HOUR CATTLE P105V 5.5 CV 300-400 EST./HORA OVINO 30-40 STO/HOUR CATTLE P505V 10 CV 600-800 EST./HORA OVINO 60-80 STO/HOUR CATTLE P705V 20 CV 1200 -1400 EST/HORA OVI 100-120 STO/HOUR CATTLE





# TECHNOLOGY FOR SLAUGHTERHOUSES, CUTTING ROOMS AND MEAT MANUFACTURES



### **Accessories**

Electric control of machine functions, built under CE, electrical safety systems and emergency stop. Stainless steel thermometer for temperature inspection

Water inside the machine.

Opcionals: pneumatic openning, lift trucks and receiving hopper.

### **Demonstration Video:**

https://www.youtube.com/watch?v=7PBOMzSvwPk





















# TECHNOLOGY FOR SLAUGHTERHOUSES, CUTTING ROOMS AND MEAT MANUFACTURES



DIRTY GUT CLEAN GUT

