

M11253 INTESTINE CONTENT CLEANER

Description:

Centrifugal machine for emptying guts indicated for several slaughterhouses that either do not have a guts service that removes them and seizes the remains of it, or does not take all the production.

In this case, the slaughterhouse is obliged to pay for the waste withdrawal as MER type 2, in addition to requiring a deposit of sufficient capacity.

To solve the problem, Mecanova offers equipment for emptying and reducing guts that cleans all the abdominal contents with blades that cut and chop all the intestinal contents, releasing the manure, and cleaning the meat at high temperatures. This way, the meat material is sterilized to give it a useful use as protein or fat suitable for human consumption MER 3. This way the payment that was to be done for waste removal turns into an income because of the cleaned material. This translates in a shorter period of amortization and an interesting profitability.



Technical Data:

- Made of AISI 304 stainless steel
- Watertight gasket loading and unloading gate lining
- Internal acoustic insulation chamber
- Attached knife group, patented pneumatic drive system
- Centralization of the greasing points on their wear components
- Product extraction tray
- Pneumatic opening system (optional)
- Pneumatic blade system (optional)
- Centralized greasing system
- Protection and control electrical panel in accordance with CE safety regulations
- Very robust machine

Production (models):

M112536 P-120 TH 5,5 CV 800 Kg. VISCERES / HOUR

M112537 P-400 TH 10 CV 1.600 Kg. VISCERES / HOUR

M112538 P-700 TH 20 CV 3.000 Kg. VISCERES / HOUR



Accessories:

- Electrical panel to control the machine functions, built under
- CE regulations, with electrical safety systems and emergency stop.
- Stainless steel thermometer to inspect the temperature of the water inside the machine.
- Optional: pneumatic opening, trolley lift and receiving hopper.

