

M101451 HORIZONTAL WHIPPING CLEANING MACHINE

Description:

Machine to clean and brush up pork carcasses. It can be placed on the cleaning tunnels, after vertical whipping machines.

This equipment is structurally made of 6 mm thick stainless steel sheets, comprising two symmetrical welded parts, which gives stiffness.

- Motors with shafts that allow progressively to reach the entire surface of the carcass to achieve the highest quality of finish
- The traction of the motor to the shaft is carried out through a flexible coupling that improves the life of the motor
- The shafts have 12 sets of stainless steel discs to accommodate 16 whips per disc by means of 4 stainless steel body screws. The design avoids metallic wear on the shafts and easy maintenance of the whips
- The design facilitates the evacuation of water and dirt in the lower part towards the lower drip channel that accompanies the dressing line
- The union between both bodies is made by 4 hot-dip galvanized UPN frames that facilitate their integration into the conveyor or channel wheel
- It incorporates a stainless steel bar at mid-height to prevent the carcasses from entering and getting tangled in the shafts
- At the client's request, entry and exit doors can be incorporated to avoid external splashes



It is recommended to connect the network of water diffusers to the cooling track to wash up the carcasses with hot water and, thus, achieve a better whassing. At client's request, it can be incorporated a sectioned pneumatic valve, so it can cut the water flow at the same moment the dressing conveyors stops, so it saves water.

Mecanova's horizontal whipping machines are designed to brush up especially some of the most difficult parts of the carcass, such as the hams, the folds between hams and the belly area, and the pig's face at the forehead and jowls. This detailed brush up is done with the whips, striking the surface of the carcass, against the grain, which is able to eliminate remains of the most difficult parts, leaving an impeccable carcass.

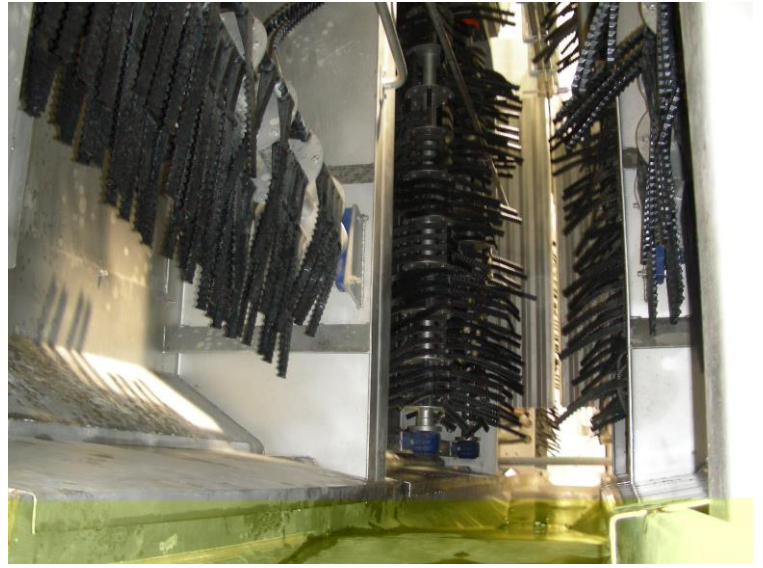
The four horizontal axes are tilted so that they achieve the review objective regardless of the length of the animal.

It incorporates two lines of low-consumption water diffusers: two at the top and two at mid-height to achieve a perfect carcass finish.



Technical Data:

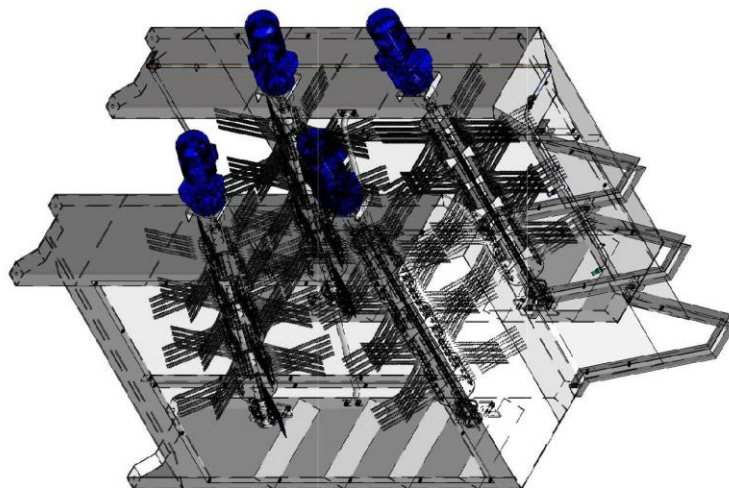
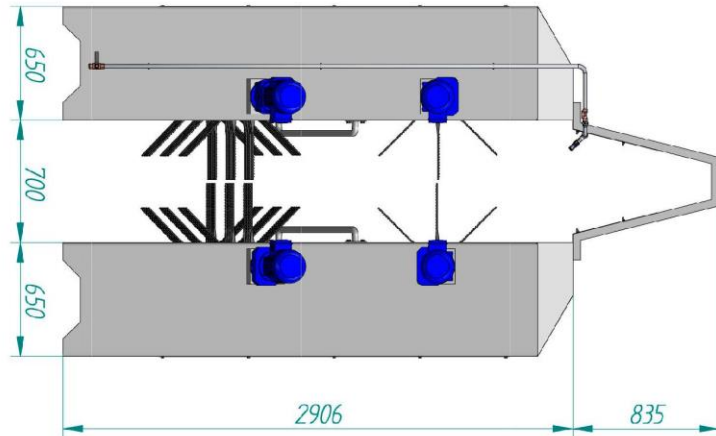
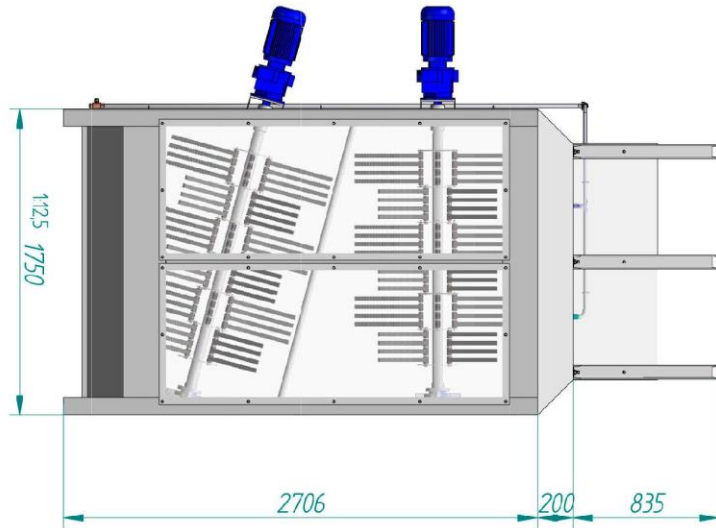
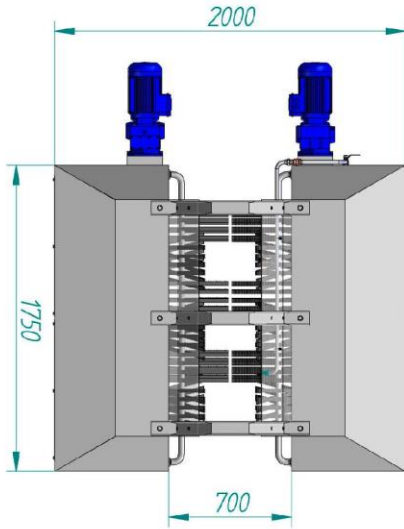
- Power 4x3 Kw
- Number of horizontal rubber shats 4
- Double rubber whips reinforced with polyethylene bushing
- Number of whips per axis 84
- RPM 213
- Dimensions (according to attached drawing)
- Weight 700 kg approximately
- Electrical panel (not included, it is recommended to control the dressing line from the general panel)
- Electrical panel incorporates a progressive start system to reduce maintenance requirements
- 8 diffusers of water: 4 on the top and 4 to mid height






Desmonstration Video:

https://youtu.be/9_ZnrCvmUel





REVISION			MODIFICACIÓN		
 Escala: 1:20  Desplaz: 1/0 Fecha: 06/05/2021 Verificado: _____ Firmado: _____	 Tecnología y sistemas	DESIGNACIÓN: FLAJEADORA LIMPIADORA 4RH (CONJUNTO GENERAL)	OBSERVACIONES 	MATERIAL: Acabado Superf.: _____ Tratamiento Superf.: _____ Tolerancia indicadas: _____	FECHA
PROYECTO: 0 7 10174.910.0007.010.00 CLIENTE: _____ UBICACIÓN: _____ REF. PROYECTO: _____	Rev: 0.0 NumPlan: M19/4/51				

