

## M101670 SINGER BURNER

### Description:

Machine designed for flaming and sanitizing of pork carcasses on pig dressing lines within the cleaning process, after dehairing.

The equipment consists of 4 fire lines of burner nozzles, which surround the carcass in fire, achieving, in addition to sanitizing the carcass, scorching the hairs that have remained after the scalding and dehairing process.

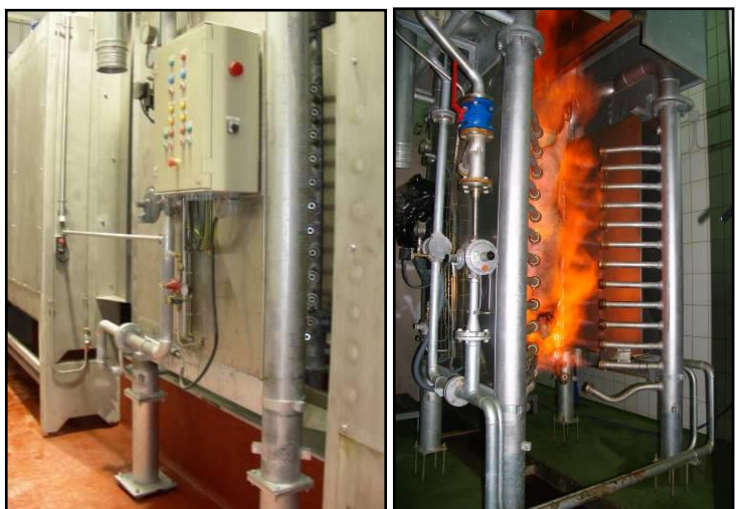
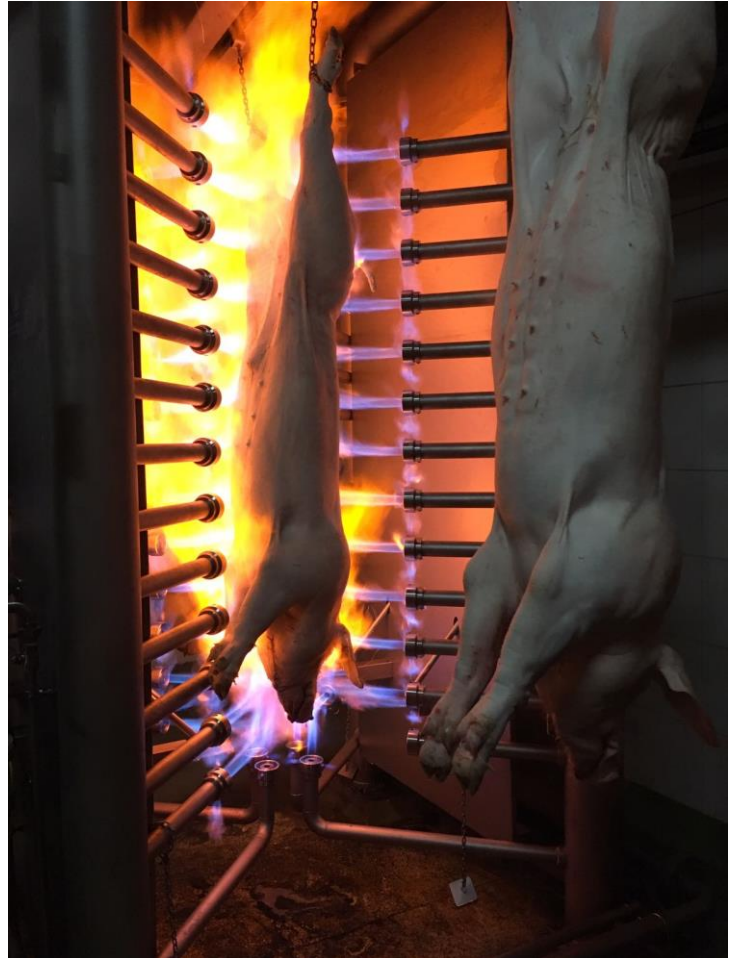
In order to achieve the maximum efficiency of the machine, in addition to a correct washing after the epilator, it is recommended that the carcass gets thoroughly dried. Mecanova whipping dryer machines are recommended for this task.

After flaming, it is required a cleaning tunnel with vertical and horizontal flagellators to eliminate the remains of singed hair.

The equipment is made entirely of AISI 304 stainless steel. The ignition is produced by supplying gas through the four columns, which ignite thanks to the four lighters with a continuous flame.

The machine requires a gas train that, besides adjusting the pressure of the external tank to the required operating pressure, it guarantees safety by leakage control valves.

The singer burner requires a gas collection hood and the corresponding external chimney. The high working temperature demands protection of the conveyor and the rail by means of insulated refractory plates and a water-cooled rail.



### Technical Data:

- General parameters: maximum production 1000 c / h (normal production 320 c / h), propane / natural fuel (average consumption per pig: 0.12 m<sup>3</sup> / h of NG), 56 fire hydrants, operation 2-15 sec. (gradual), on: constant pilot, maximum power 1,500,000 Kcal. / h, smoke outlet diameter: 600 mm. (Fireplace)
- The construction is in Stainless Steel AISI - 304
- 1 electrical control panel for combustion timing control and electrical protection of the elements.
- Approved by the General Directorate of the Steel and Naval Industries, with number AIG / 314/85, according to O.M.I of 03/07/74, D. 1651/74.
- Total installed power: 1,500,000 kcal / h.
- The valve of the G.L.P. It must be provided for this flow, it is advisable to have at least 2 tanks of 4 m<sup>3</sup> capacity or one of 11 m<sup>3</sup>.
- Gas connection to the machine: 2 "diameter for Natural gas.
- Gas inlet pressure to the machine 1.5BAR (it is advisable to place a pressure gauge).

### *Not included:*

Refrigerated rail mechanized conveyor or electrical connections, gas, etc.

### Production:

- 1000 pigs /hour

### Demonstration Video

<https://youtu.be/JQIHxgdFtR4>



