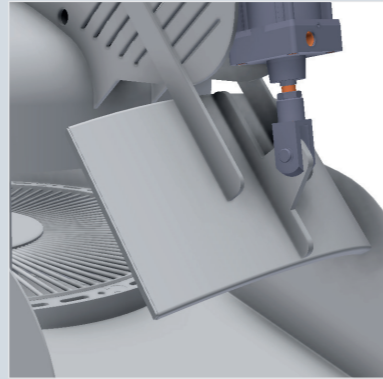
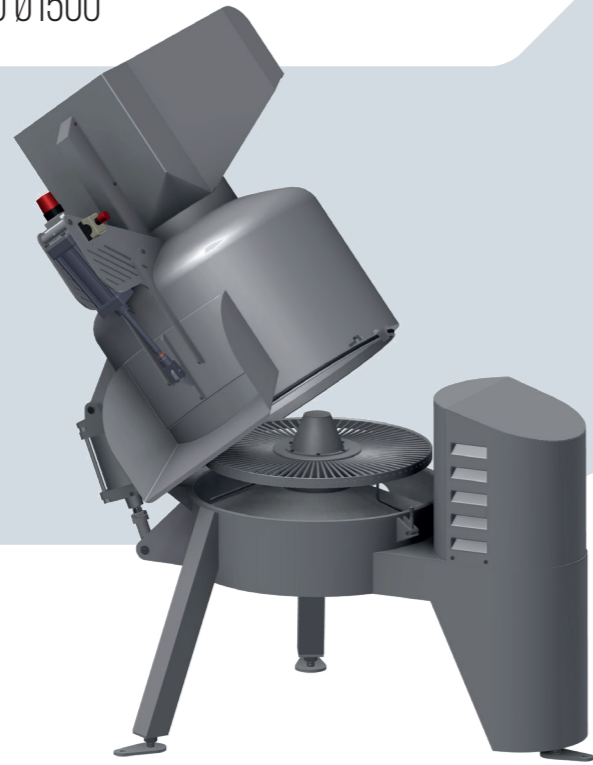




# PAUNCH & TRIPE WASHING — CLEANING MACHINE

**AUTOMATIC WASHING-CLEANING MACHINE FOR BEEF PAUNCHES & SHEEP TRIPES**

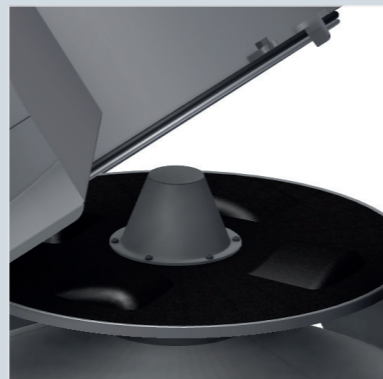
TYPE : PWM Ø550 UP TO Ø1500



Cleaning disc Paunch washing machine

**AUTOMATIC REFINING MACHINE FOR BEEF PAUNCHES & SHEEP TRIPES**

TYPE : PRM Ø550 UP TO Ø1500



Disc Paunch Refining Machine



**PWM / PRM**

HS CODE: 84385000

ENGLISH

Holdijk.com ▶



# AUTOMATIC WASHING-CLEANING MACHINE

## FOR BEEF PAUNCHES & SHEEP TRIPES

This Washing-Cleaning Machine is special designed for washing and cleaning the Beef Paunches & Sheep Tripes in an easy, efficient, and safe way, without damaging the products. This will result in high yields and reduced worker fatigue.

The Washing-Cleaning Machine for Beef Paunches & Sheep Tripes is available in different configurations. From manual operated to semi-automatic- and fully automatic operated, where number of washing cycles, -processing times and -intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment-resistant touchscreen that can be specially adapted to customer requirements. If required, in PLC-configuration, even the Beef Paunch/Sheep Tripe Cleaning Disc-speed and process water temperature can be infinitely adjusted. These two options come with a Motor Frequency Inverter and a RADA Water Mixing Station.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley/bin-lifter up to 300 liters, according to customer preferences. In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part. The models of The Washing-Cleaning Machine for Beef Paunches & Sheep Tripes 550 and 750 series are equipped with a gas spring to ease opening and closing. The upper part of the larger, heavier Machines of the 900 and 1000 series can be opened and closed pneumatically. Depending on the chosen control system, this can be performed semi-automatically by using a manually operated pneumatic valve, or fully electro-pneumatically controlled by operating a push button or touchscreen. Regardless of customer-specific wishes, a working table, a cooling tank and/or a wastewater separator can be supplied with this machine.

The Washing-Cleaning Machine for Beef Paunches & Sheep Tripes is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN-EN-IEC 60204-1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Machine status. This durable and reliable Washing-Cleaning Machine is easy to use, to clean and to maintain. It has been carefully designed regarding ergonomics, food-safety requirements and CE-safety regulations. All food process contact surfaces are in accordance with regulation (EC) 1935/2004.

### SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Beef Paunch/Sheep Tripe cleaning disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

PAUNCH & TRIPE WASHING – CLEANING MACHINE   TYPE : PWM Ø550 up to Ø1500				
TECHNICAL & CAPACITY FEATURES				
CAPACITY	BEEF	BEEF	BEEF – SHEEP	SHEEP – CALVE
Per Hour Per Charge	Paunches-Tripes (12Kg)	Omasum-Bible (9Kg)	Paunches – Tripes Omasum – Bible	Tripes
Ø 550	16 – 2	12 – 2	6	200 – 25
Ø 750	24 – 3	24 – 4	9	360 – 45
Ø 900	56 – 7	54 – 9	21	720 – 90
Ø 1000	88 – 11	72 – 12	33	1080 – 135
Ø 1100	136 – 17	126 – 21	51	-
Ø 1200	232 – 29	234 – 39	87	-
Ø 1300	296 – 37	300 – 50	111	-
Ø 1400	320 – 40	318 – 53	120	-
Ø 1500	360 – 45	366 – 61	135	-

# AUTOMATIC REFINING MACHINE

## FOR BEEF PAUNCHES & SHEEP TRIPES

This Refining Machine is special designed for refining Beef Paunches & Sheep Tripes in an easy, efficient, and safe way, without damaging the products. This will result in high yields and reduced worker fatigue.

The Refining Machine for Beef Paunches & Sheep Tripes is available in different configurations. From manual operated to semi-automatic- and fully automatic operated, where number of washing cycles, -processing times and -intervals, can be easily adjusted. According to customer preferences can be chosen from various control and operating systems, for example: Siemens LOGO with operating push buttons or a PLC control, fully equipped with an environment-resistant touchscreen that can be specially adapted to customer requirements. If required, in PLC-configuration, even the Beef Paunch/Sheep Tripe Refining Disc-speed and process water temperature can be infinitely adjusted. These two options come with a Motor Frequency Inverter and a RADA Water Mixing Station.

For the infeed of the Machine can be chosen from a basic funnel, a pneumatically controlled storage funnel, a pneumatically controlled tipper or an electrically controlled trolley/bin-lifter up to 300 liters, according to customer preferences. In order to be able to clean this machine thoroughly and easily, it is equipped with a hinged upper part. The models of The Refining Machine for Beef Paunches & Sheep Tripes 550 and 750 series are equipped with a gas spring to ease opening and closing. The upper part of the larger, heavier Machines of the 900 and 1000 series can be opened and closed pneumatically. Depending on the chosen control system, this can be performed semi-automatically by using a manually operated pneumatic valve, or fully electro-pneumatically controlled by operating a push button or touchscreen. Regardless of customer-specific wishes, a working table, a cooling tank and/or a wastewater separator can be supplied with this machine.

The Refining Machine for Beef Paunches & Sheep Tripes is manufactured from high quality stainless steel and other corrosion resistant materials and is being supplied with an Electric Control Panel according to NEN-EN-IEC 60204-1, including Start/Stop Button, Emergency Stop button and a separate 3 color LED column to indicate the Machine status. This durable and reliable Refining Machine is easy to use, to clean and to maintain. It has been carefully designed regarding ergonomics, food-safety requirements and CE-safety regulations. All food process contact surfaces are in accordance with regulation (EC) 1935/2004.

### SUPPLIED WITH

- Electrical control panel, including a start/stop and emergency stop button.
- Beef Paunch/Sheep Tripe refining disc
- Pneumatic door cylinder
- Emergency stop button
- Electric motor
- 3 color LED column
- Water valve

AUTOMATIC REFINING MACHINE FOR BEEF PAUNCHES & SHEEP TRIPES   PRM Ø550 up to Ø1500			
TECHNICAL & CAPACITY FEATURES			
CAPACITY	BEEF	BEEF	BEEF – SHEEP
Per Hour Per Charge	Paunches-Tripes (12Kg)	Omasum-Bible (9Kg)	Paunches – Tripes Omasum – Bible
Ø 550	16 – 2	88 – 11	12
Ø 750	48 – 6	120 – 15	24
Ø 900	72 – 9	240 – 30	36
Ø 1000	120 – 15	400 – 50	60
Ø 1100	200 – 25	480 – 60	100
Ø 1200	320 – 40	560 – 70	160
Ø 1300	400 – 50	680 – 85	200
Ø 1400	480 – 60	736 – 92	240
Ø 1500	560 – 70	800 – 100	280