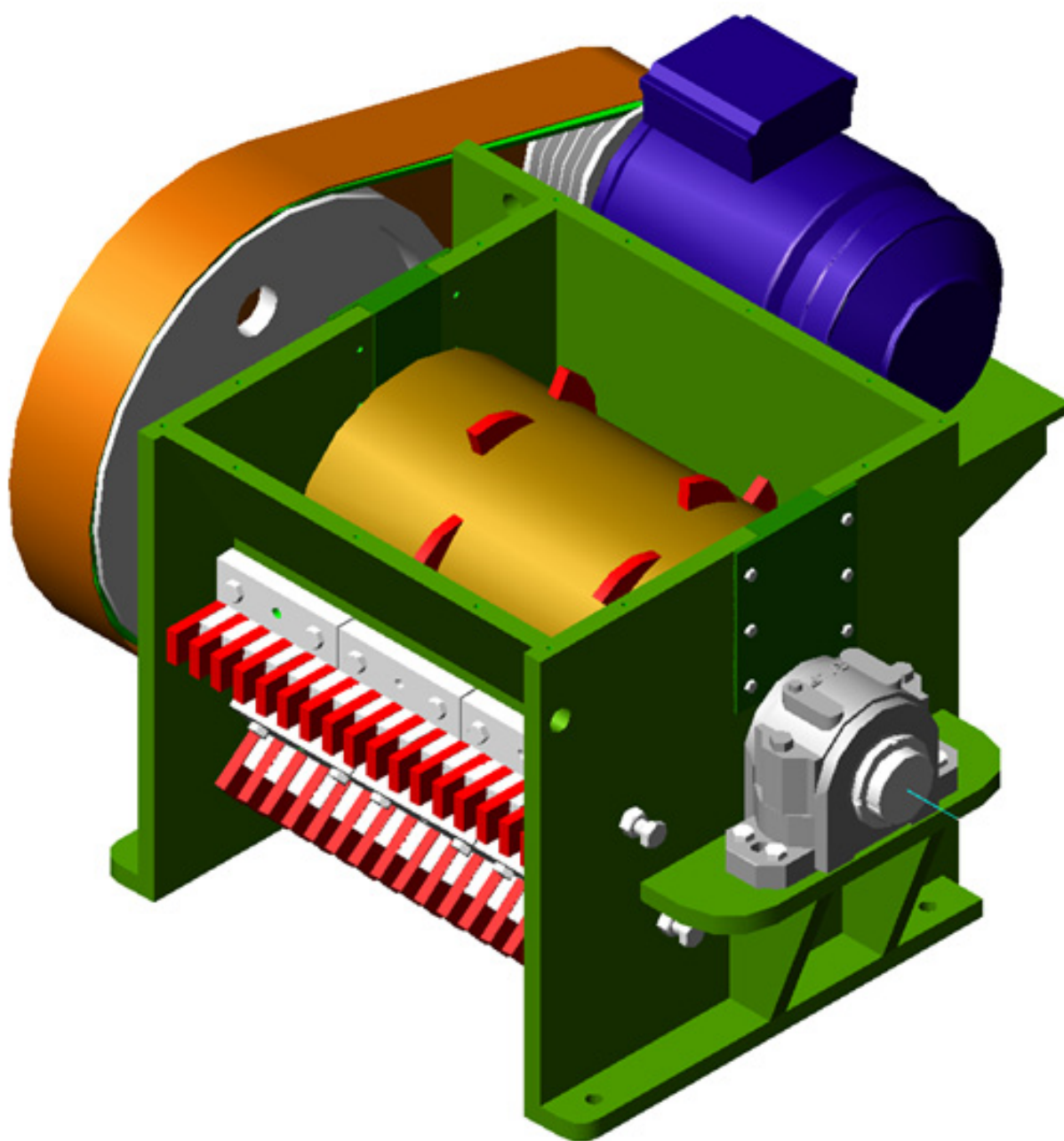


CRUSHER FOR BONES AND OFFALS TYPE MF





The crusher is generally placed in the system to process slaughtering waste.

The main function of the crusher is to grind bones, offal, fat etc., into tiny pieces so that as much surface as possible will be exposed to the heating action during the cooking process. The crusher can grind a complete pig with a weight of 200 Kg.

The structure is in electro welded steel specially designed for better adaptability and preciseness in mechanical manufacturing. The rotor is in treated steel supported on special steel shaft.

The supports are in high quality steel with radial roller bearings. The rotating hammers and the fixed ones are in special thermally treated steel and are easily replaceable.

The steel fly wheel is suitable for the trapezoidal conveying belts. It is dynamically balanced after assembly with the motor.







THE BATCH COOKER FOR MEAL STERILISATION

Completely automated, designed especially for sterilizing the meal after it is pressed. It can be easily introduced in continuous installations without changing the configuration of the existing processing system in any way.

Completely automated installation with PLC, weighting system and recorder for temperature, pressure, time and weight. The system automatically start to charge the meal until the prefixed weight, so stop the charging screw and start the sterilization process as required. At the end automatically discharge the material in the cooler and start with a new sterilization cycle.

The operating parameter are:

TEMPERATURE: 133° C

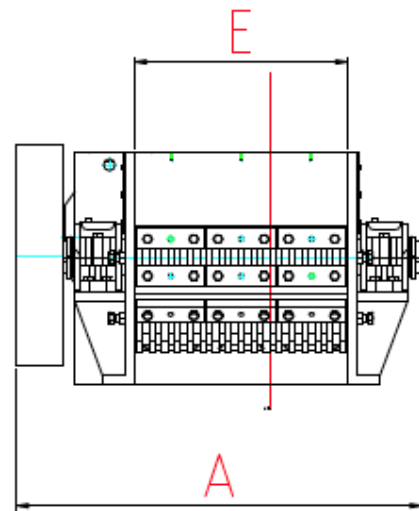
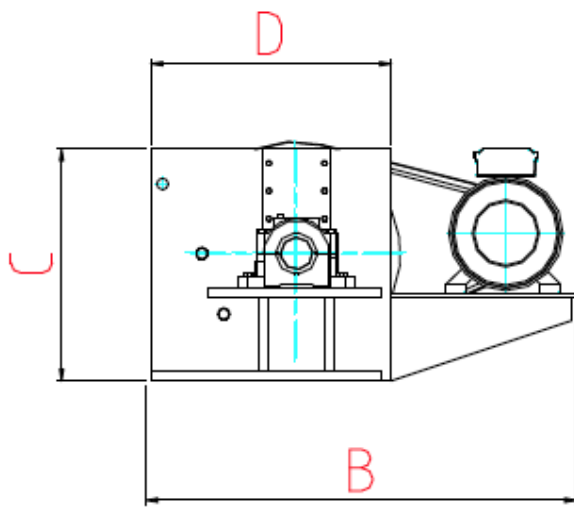
PRESSURE: 3 bar

TIME: 20 minutes









CRUSHER TYPE	DIMENSIONS mm.					PRODUCTION AT INLET TON/H	POWER KW	WEIGHT KG
	A	B	C	D	E			
MF 40	1.750	1.610	950	710	710	3 - 7	30	2.100
MF 60	1.750	1.710	1.230	1.000	1.000	9 - 15	45	4.800
MF 100	1.750	1.830	1.310	1.000	1.000	18 - 22	75	5.050