



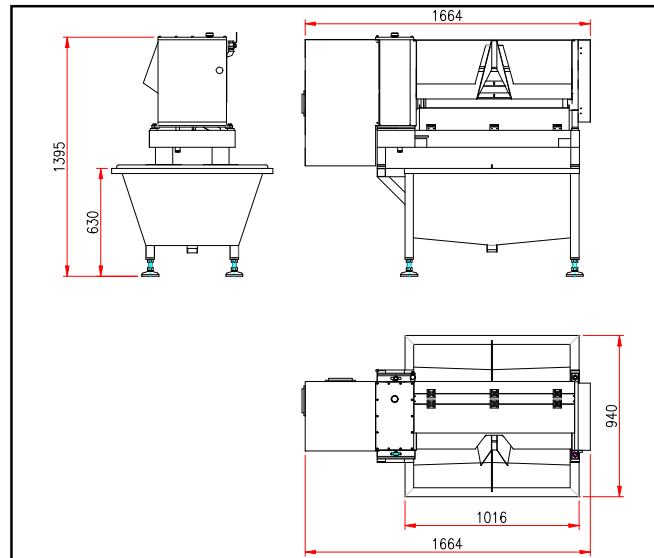
OLLARI E CONTI

MOD. B.800



STRIPPING - DE-SLIMING - DE-GREASING MACHINE MOD. B.800

Suited for stripping, de-greasing and de-sliming beef rounds and large intestines (middles). It is made entirely of AISI 304 stainless steel. The process begins by manually inserting 3/4 intestines for the first phase of stripping and de-greasing. For optimal quality, it is recommended to reinsert the intestines for a second time for the first phase of stripping and de-greasing. Then the operator proceeds with the next phase of turning the intestines inside-out and re-inserting them for the de-sliming phase. The machine is supplied complete with an electric control panel with a stainless steel cabinet, overload cutout and low tension 24 V control push-buttons.



Capacity/h*		CE	
Intestines			
B.800		30 max.	
Technical features		CE	
Installed power V 400		Water consumption/h 45°	
B.800	Kw 1.5	B.800	0.8m ³ -45°

*Depends on animal size.

Subject to change without notice.

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