



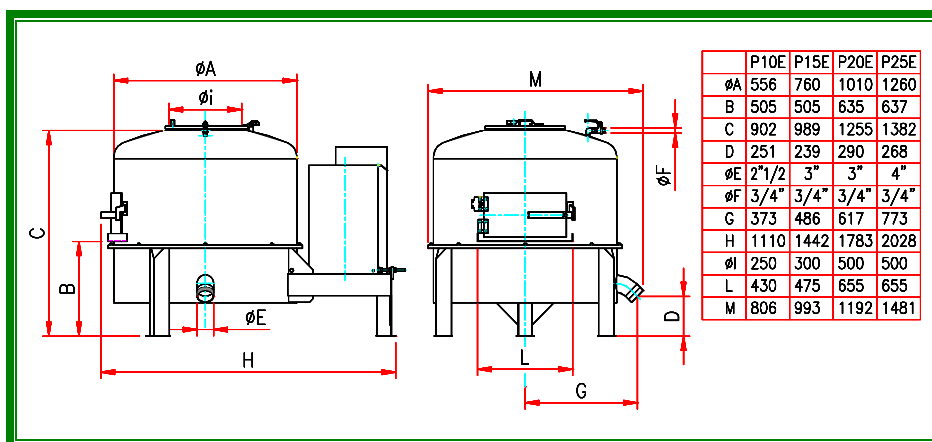
# OLLARI&CONTI

## MOD. P10-E P15-E P20-E P25-E



### CLEANING CENTRIFUGES mod. P10-E,P15-E,P20-E,P25-E

These machines are suitable for washing and peeling (whitening) the internal part of the beef omasums as well as beef and sheep tripes. The centrifuges are made entirely of AISI304 stainless steel. They are supplied with an electric control panel with a stainless steel cabinet.



Capacity/h*					
Beef tripes		Tripes and omasums		Calf and sheep tripes	
P10-E	7-16	P10-E	9+9	P10-E	200
P15-E	20-35	P15-E	18+18	P15-E	350
P20-E	70-120	P20-E	60+60	P20-E	1.200
P25-E	120-180	P25-E	90+90	P25-E	2.200

Capacity per load					
Beef tripes		1/2 Omasums		Calf and sheep tripes	
P10-E	1-3	P10-E	2-5	P10-E	15-40
P15-E	3-6	P15-E	6-20	P15-E	35-50
P20-E	10-20	P20-E	20-40	P20-E	120-180
P25-E	20-35	P25-E	32-60	P25-E	230-280

Technical features			
Installed power V 400		Water consumption/h	
P10-E	Kw 1.85	P10-E	0.7m <sup>3</sup> -62°
P15-E	Kw 4	P15-E	1.5m <sup>3</sup> -62°
P20-E	Kw 11	P20-E	2.5m <sup>3</sup> -62°
P25-E	Kw18.5	P25-E	3m <sup>3</sup> -62°

\*Capacity depends on animal size.

Subject to change without notice.

Via Sonnino 18/a • 43100 Parma (Italy)  
 Tel. +39 0521/992228 • Fax +39 0521/994249  
<http://www.ollarieconti.it> • e-mail: [info@ollarieconti.it](mailto:info@ollarieconti.it)