



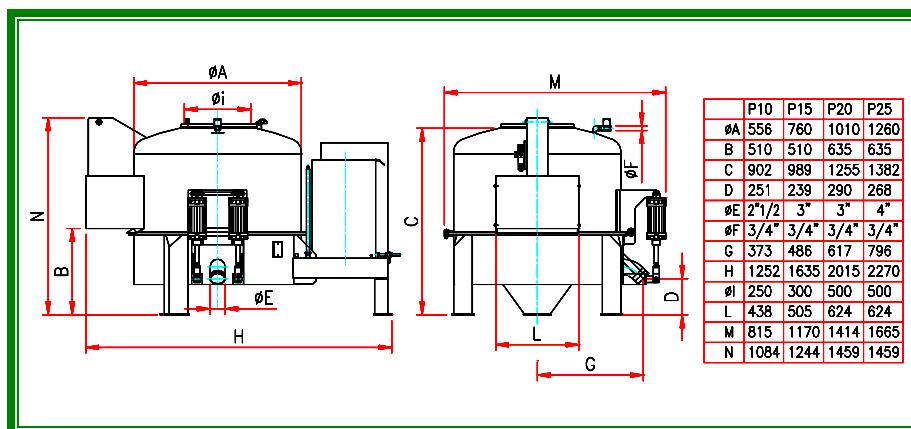
# OLLARI&CONTI

## MOD. P10 P15 P20 P25



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

These machines are suitable for washing and peeling (whitening) the internal part of the beef omasums and the beef and sheep tripes. The centrifuges are made entirely of AISI304 stainless steel and are equipped with a pneumatic opening system for internal cleaning. They are supplied with an air-operated product outfeed door and an electric control panel with a stainless steel cabinet.



### Capacity/h\*



Beef tripe		Tripe and omasum		Calf and sheep tripe	
P10	7-16	P10	9+9	P10	200
P15	20-35	P15	18+18	P15	350
P20	70-120	P20	60+60	P20	1.200
P25	120-180	P25	90+90	P25	2.200

### Capacity per load



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

### Technical features



Installed power V 400		Water consumption/h		Air consumption/h	
P10	Kw 1.85	P10	0.7m <sup>3</sup> -62°	P10	lt60
P15	Kw 4	P15	1.5m <sup>3</sup> -62°	P15	lt60
P20	Kw 11	P20	2.5m <sup>3</sup> -62°	P20	lt80
P25	Kw 18.5	P25	3m <sup>3</sup> -62°	P25	lt100

\*Capacity depends on size of animals.

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)