



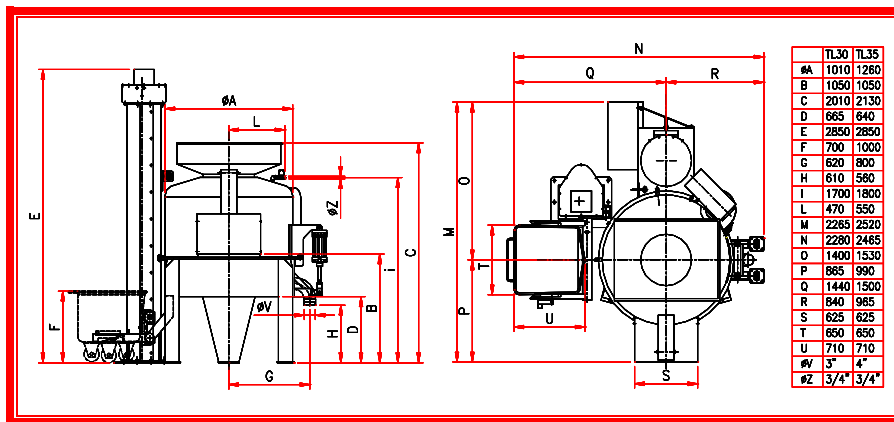
OLLARI&CONTI

MOD. TL30 TL35



AUTOMATIC CENTRIFUGE - CUT AND WASH mod. TL30, TL35

The automatic centrifuge - cut and wash is a machine suitable to cut and wash large intestines of beef, pig, sheep and horse. It is made entirely of AISI 304 stainless steel. It is supplied with an electric control panel with a stainless steel cabinet. The processing cycle is completely automatic. The intestines are loaded in the top of the machine by a lifter. Inside the machine, special knives cut and wash the intestines simultaneously, with cold (for the processing) and hot (for the self-washing) water.



Capacity/h*		Capacity per load	
Intestines	TL 30	Intestines	TL 30
	1500-2000 kg		50-60 kg
	TL 35		TL 35
	3000-3500 kg		100-110 kg

Technical features		
Installed power V 400	TL 30	12.5 kW
	TL 35	16 kW
60°-80° C water consumption/h	TL 30	0,5 m ³ - 3 bar
	TL 35	0,5 m ³ - 3 bar
Cold water consumption/h	TL 30	2 m ³ - 3 bar
	TL 35	2,5 m ³ - 3 bar
Air consumption/h	TL 30	80 l - 6 bar
	TL 35	80 l - 6 bar

*Capacity depends on size of animal.
notice.

Subject to change without notice.

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