



LA PARMENTIERE

PIG'S LARGE INTESTINE CLEANERS

Type: 12C – 25C – 45C – 60C – 100C

PURPOSE

Large intestine machines are intended mainly for removing fat from the outside and for cleaning the inside of large pork intestines and pork stomachs.

This treatment is effected after the stomach or large intestine has been emptied manually either by tube or splitter. Large intestine LA PARMENTIERE machines have other uses, as follows:

- Cleaning chicken and turkey gizzards.
- Cleaning calf ruffles (crows) after splitting and
- Washing deboned head-meat (from deboned beef-heads).

The 12C Type "Andouillarde" is mainly intended for use by pork butchers for a daily use of 2 to 3 hours.

PERFORMANCE

•On stomachs and split large intestines, both operations, fat removal and cleaning, are done simultaneously. After being treated in the large intestine machine, they are ready for preparation.

•Unsplit large intestines which are going to be used as casings for "andouillettes" (small sausages made of chitterlings) and for dried sausage, show a dual result after treatment.

1.They have been cleaned, that is, they are perfectly clean.

2.They have no "windows", that is, they are without holes, and indispensable result if the meat is to be kept right inside the casing.

•For the optimum hourly yield, please see table.

Where large intestines are concerned, the hourly yield and the



TYPES : 60C – 100C

load per operation may vary in proportions from 1 to 3, depending on whether they are used as sausage casings or as filling for « andouilles » or « andouillettes » (small sausages made of chitterlings).

•Excellent results are obtained in the other use cited above: chicken and turkey gizzards, calves crows, ruffles etc.



TYPES : 12C – 25C – 45C

HOURLY YIELD					
In units * In Kgs **	TYPE 12C	TYPE 25C	TYPE 45C	TYPE 60C	TYPE 100C
Stomachs* (0,7 Kg)	120	250	450	600	1000
Large intestines * (1,7 Kg)	24/72	48/144	60/180	82/240	144/420
Calf ruffles* (4 Kg)		40	70	80	150
Gizzards**	100	240	360	480	840
Bone removal meat**	100	240	360	480	840

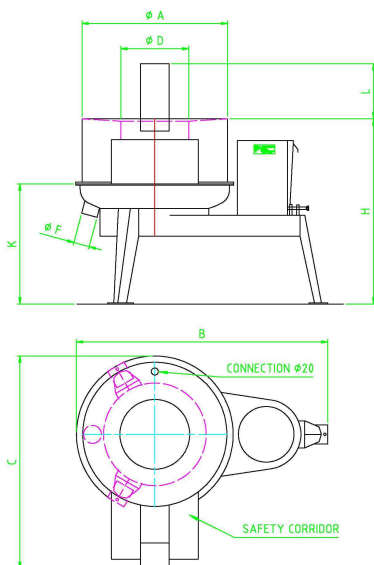
These yields may be appreciably increased when the load is made by means of a skip and the cycle is programmed.

CHARACTERISTICS

- The machines are made entirely of 18/10 stainless steel, both the frame and the outside cladding.
- The motor power varies from one model to another. Please see table.
- For hot water flow, please see table.
- The machines are extremely robust, and maintenance is easy.
- Trap doors make it easy to clean the inside, thus insuring a maximum of cleanliness.
- Rubber tubing ø15.
- The run-off for waste water is placed on the machines as required by the local plant (upon the customer's request).
- The 60C and 100C large intestine machine models are equipped with pneumatic jack doors (6 bars). This allows remote control opening and closing of the doors, providing rational operation and very great safety for the user.
- Safety corridors are delivered with the 60C and 100C models.
- For loads per operation, please see table

TYPE	POWER	OUT PUT IN L/H HOT WATER 35°C
12C	0,75 Kw	600
25C	1,5 Kw	600
45C	3 Kw	1000
60C	4 Kw	1000
100C	7,5 Kw	1500

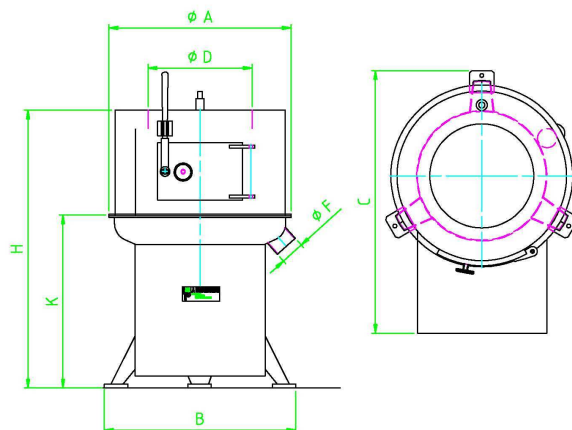
DIMENSIONS DRAWINGS OF THE MACHINES (in mm, side view/top view)



TYPES 60C-100C

LOADS PER OPERATION

In units* In Kgs**	12C	25C	45C	60C	100C
Stomachs* (0,7 Kg)	12	25	45	60	100
Large intestines* (1,7 Kg)	2/6	4/12	5/15	7/20	12/35
Calfs ruffles*	-	4	7	8	15
Gizzards**	8	20	30	40	70
Bone removal meat**	8	20	30	40	70



TYPES 12C-25C-45C

OPTION

On the 60C – 100C – machines, the following option can be produced :

- An automation cabinet, making it possible to obtain an optimum setting of the time products being treated remain in the machine. The advantages of this solution are very appreciable.

These advantages are as follows:

- Saving in labour, since permanent surveillance is superfluous.
- Saving in water and electricity.
- Optimization of the work done.
- Loading skips allow for regular loading of the machine with a minimum of maintenance.

TYPE	øA	B	C	D	øF	H	K	L
12C	456	660	736	230	65	780	510	-
25C	557	720	837	250	80	940	525	-
45C	700	800	980	400	130	1120	760	-
60C	700	1400	950	400	130	1120	760	250
100C	925	1620	1075	435	130	1140	760	250



LA PARMENTIERE

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S.A au capital de 172 325 €

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