



# LA PARMENIERE

## TWO SPEED PAUNCH CLEANING MACHINES

**TYPES : 470P — 570P — 670P — 680P — 880P — 980P**

### PURPOSE

The purpose of the two-speed paunch cleaning machines is to **wash, scald, and bleach** the inside surface of beef paunches, calf and sheep paunches, pork stomachs, rennets and also bibles of cattle. The work on paunches and bellies is done at high speed, and on bibles is done at low speed.

### PERFORMANCE

•Two-speed paunch cleaning machines enable you to carry out the three big phases of treatment on paunches and bibles in a single operation in a very short time. These three phases ought normally to be done in succession, as follows:

- 1. **Thorough washing** of the offal treated, and complete elimination of the stomach content.
- 2. **Scalding** making it possible to separate the mucous membranes.
- 3. **Whitening** by elimination of the internal mucous membrane.

Once this single operation has been completed, beef paunches and calf and sheep paunches come out from the machines perfectly clean. It goes without saying that this result is obtained without any adjunction of chemicals.

•The specific design of the plate, which is entirely smooth and equipped with spokes, offers a triple advantage.

- 1. The fibres of the paunches and the sheets of bibles remain impeccable and are not damaged in the least.
- 2. The loss of weight is particularly low.



-3. The necessary work is carried out in a very short time, because the stomach content between spokes of the revolving plate is removed: around 9 minutes for the bibles, and 5 to 6 minutes for the paunches

• Optimum hourly Yield (see table).

Since the weight of the paunches may vary from 8 kgs (bull calves) to 16 Kgs (cows), the yields may therefore vary in a ratio of one to two. In France the average weight is between 10 and 12 kgs. (The yields for 12 kg paunches have been shown in the tables).

### HOURLY YIELD (in terms of the number treated)

*PO=Paunch only P+B=Pauch and Bible	TYPE 470P	TYPE 570P	TYPE 670P	TYPE 680P	TYPE 880P	TYPE 980P
<b>CATTLE*</b>						
-16 Kg paunches	PO:14 P+B: 8+8	PO:35 P+B: 20+20	PO:55 P+B: 32+32	PO:85 P+B:48+48	PO:140 P+B: 80+80	PO:180 P+B: 100 + 100
<b>-12 Kg paunches</b>	<b>PO: 21</b> <b>P+B: 12+12</b>	<b>PO: 50</b> <b>P+B: 28 + 28</b>	<b>PO: 70</b> <b>P+B: 40+40</b>	<b>PO: 110</b> <b>P+B: 64+64</b>	<b>PO: 180</b> <b>P+B: 104+104</b>	<b>PO: 220</b> <b>P+B: 130 + 130</b>
-8 Kg paunches	PO:28 P+B: 16+16	PO:70 P+B: 40+40	PO:110 P+B: 65+65	PO: 170 P+B: 100+100	PO:280 P+B: 160+160	PO: 340 P+B: 190 +190
<b>SHEEP-</b> CALVES -1 Kg paunches	280	640	1000	1600	2560	3 072
<b>PIG</b> -0,7 Kg stomachs	500	1200	1750	2500	3500	4200

## CHARACTERISTICS

- All 18/10 stainless steel machines, frame and outside Lagging.
- Engine power depending on the model (see final table).
- Hot and cold running water (see final table).
- Machines equipped with full cone spray nozzles, enabling you to limit hot water consumption to what is strictly necessary.
- Machines extremely robust and maintenance on them is easy: no lubrication required.
- Doors swing open 180°
- Trap doors make it easy to gain access to clean the inside, thus providing maximum hygien.
- Outside the outlet door, safety “corridors” delivered with the

machines.

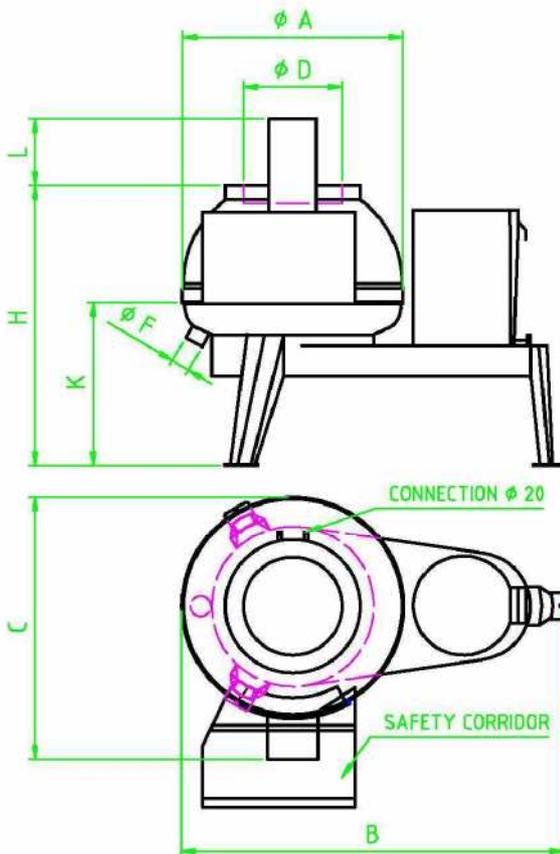
- Used water run-off positioned on the machines in keeping with the individual installation (on special request).
- All models of paunch cleaning machines are equipped with **doors with pneumatic jacks** (6 bars) making it possible to open and close them by remote control, providing rational operation and a very high degree of security for the user.
- The machines are given a 3-year guarantee, except for the oversize electric engine, which must be protected on both speeds by a separate contact-break switch.
- Loads per operation (see table).

### LOADS PER OPERATION

SPECIES TREATED	TYPE 470P	TYPE 570P	TYPE 670P	TYPE 680P	TYPE 880P	TYPE 980P
CATTLE*	Max: 2/4 paunches 35 Kgs  Examples of load: -2 paunches, 16 kgs -3 paunches, 12 kgs -4 paunches, 8 kgs  1/2 bible : 5/10 units	Max: 5/10 paunches 80 Kgs  Examples of load: -5 paunches, 16 kgs -7 paunches, 12 Kgs -10 paunches, 8 kgs  1/2 bible: 10/20 units	Max: 8/16 paunches 125 Kgs  Examples of load: -8 paunches, 16 kgs -10 paunches, 12 Kgs -16 paunches, 8 Kgs  1/2 bible: 20/40 units	Max: 12/24 paunches 190 Kgs  Examples of load: -12 paunches, 16 Kgs -16 paunches, 12 Kgs -24 paunches, 8 Kgs  1/2 bible: 30/60 units	MAX: 20/40 paunches 320 Kgs  Examples of load: -20 paunches, 16 Kgs -26 paunches, 12 Kgs -40 paunches, 8 Kgs  1/2 bible: 60/120 units	MAX: 24/48 390 Kgs  Examples of load: -24 paunches, 16 kgs -31 paunches, 12 kgs -48 paunches, 8 Kgs  1/2: bible: 72/148 units
SHEEP CALVES	35 paunches, 1Kg	80 paunches, 1Kg	125 paunches, 1kg	190 paunches, 1 kg	320 paunches, 1 kg	400 paunches, 1 kg
PIG	50 stomachs, 0,7 Kg	120 stomachs, 0,7 Kg	175 stomachs, 0,7 Kg	250 stomachs, 0,7 Kg	350 stomachs, 0,7Kg	420 stomach, 0,7 Kg

## DIMENSIONED DRAWINGS OF THE MACHINES

(Side view, top view – m/m)



TYPE	POWER IN KW	FLOW RATE IN L/H	
		HOT 62/75°C	COLD
470P	5,5/3,7	1000	1200
570P	6/4	1200	1500
670P	9/6,8	1500	2000
680P	13,2/9,2	2000	2500
880P	22/16	2500	2500
980P	30/22	3000	3000

### IMPORTANT

To obtain optimum use from the machine, we recommend you provide a thermostatic mixer upstream with a temperature control thermometer. This equipment is supplied on request by LA PARMENTIERE

### OPTION

For all the machines, an automation cabinet can be provided as an option. It makes it possible to obtain an optimum setting for the time the products treated remain inside the machine. The advantages of this option are very appreciable, as follows:

- An economy in staffing, since it is needless to keep the machine under permanent surveillance;
- it takes less water and electricity; and
- It allows the work to be carried out in optimum conditions.

TYPE	øA	B	C	øD	H	K	L	øF
470P	714	1320	914	280	880	530	350	129
570P	820	1370	1020	300	950	535	350	129
670P	964	1685	1160	400	1100	585	300	129
680P	1064	1805	1260	400	1150	600	300	129
880P	1174	2040	400	450	1270	650	300	129
980P	1222	2073	1470	550	1565	920	370	129



**LA PARMENTIERE**

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S.A au capital de 172 325 €

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