



LA PARMENTIERE

BEEF HEAD SPLITTING MACHINE

TYPES : FTB-HY

HYDRAULIC VERSION



With an entirely new design and extremely robust construction, splitting of all sort of beef heads from bulls to heifers and cows, is now available without ANY problems at all.

The NS-21-C stainless steel blade is sturdy enough to meet any challenge!

The descent and re-traction of the blade carriage is driven by a fully equipped hydraulic pressure system. For perfect working safety, the head splitter comes with 2, side-divided control buttons demanding a 2-hand simultaneous activation.

Power: 1,5 Kw.

CAPACITY

200 heads per hour : after deboning and retracting of jaw-bone.

100 heads per hour: for whole heads, not boned, with jaw on.

RELATED AND OPTIONAL EQUIPMENT FOR THE PROCESSING AND HANDLING OF BEEF-HEADS:

Deboning Stand with pneumatic jaw-retractor for easy and rational deboning and easy jaw pulling.

Washing machine for treatment and rinsing of meats and small cuts after deboning



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P. BLACHE ET Cie

S.A au capital de 172 325 €

Maison fondée en 1899

Z.I 7 rue Lavoisier 77330 OZOIR LA FERRIERE - FRANCE

TEL: +33 (0) 1 64 40 00 12 - FAX: +33 (0) 1 64 40 08 50

Email: Jps.Laparmontiere@wanadoo.fr - Web site: www.Laparmontiere.com

R.C.S MELUN B 784 780 181



maarten@bangma.co.nz

+64 21 721 482