

PAR/MENTIERE

INTESTINE CLEANER TYPE 56GB



Weight: 240 Kg

Dimensions:

Height: 1,06m - Width: 0,9m

Power: 3 Kw

Machine for removing fat and slime from large intestines of cattle, goldbeater's skins and small intestines.

After emptying the large intestine with the emptying pipe, you need to remove the fat from the outside surface and clean the inside surface of the large intestine.

Hourly Yield:

80 large intestines per hour.

Connection:

Motor power: 3 Kw

Water connection: water at 30°C maximum. Pipe ø18mm. The plate must turn clockwise.

1st operation: Removing fat from the outside surface of large intestine.

- -Open water (max. 30°C).
- -Start the machine.
- -Load 3 intestines during 1 to 2 mn (depending of the product).
- -Unload the machine and put the intestines into a tank with cold water and untangle them.
- -Do not stop the machine when you unload the product. The untangling is done when the products are inside the machine without moving
- -Do the finishing of the product on a table with a knife.

2nd operation: Cleaning of the inside surface.

- -Return the large intestines inside a cold water
- -Open water and start the machine.
- -Load 3 large intestines into the machine and let running during 45 seconds.



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EMPTYING PIPE FOR BEEF LARGE INTESTINE

PERFORMANCE

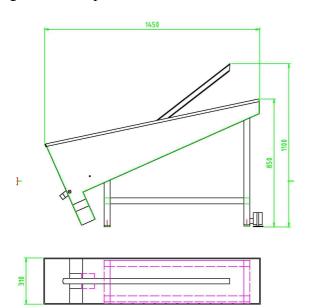
The large intestine is engaged on its largest side, on the double skin pipe. Then you need to make it slide completely on the pipe above the retractors.

By pressing the pedal, you send water inside the large intestine and the manure goes out.

This emptying pipe for large intestine is made entirely in 18/10 stainless steel.

HOURLY YIELD

One worker can empty a maximum of 80 beef large intestines per hour.



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IMPORTANT

Beef Large intestines have to be pulled on very carefully with a knife before engaged them on the pipe, to avoid doing holes on it. From holes the manure goes out and soils the outside fat of the intestines.

STARTING

- ➤ Connect the water inlet with a flexible pipe.
- ➤ Pressure used : 4 to 6 Kgs.
- ➤ Adjust the screw to have a water flow of 10cm.
- ➤ This water flow is only to return the large intestine.

You need to previous a table with a height at 1m to feed the emptying pipe.

➤When the large intestines are empty you need to load them on the LA PARMENTIERE large intestine cleaner type 56GB.





PURPOSE

Large intestine machines are intented 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.



- •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 vield and the



load per operation may vary in proportions from 1 to 3, depending on wheter 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.



		HOURLY	YELD		
In units *	TYPE	TYPE	TYPE	TYPE	TYPE
In Kgs **	12C	25C	45C	60C	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.

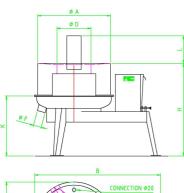
TYPES: 12C - 25C - 45C

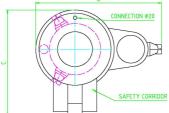
CHARACTERISTICS

- •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, 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

ТҮРЕ	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		

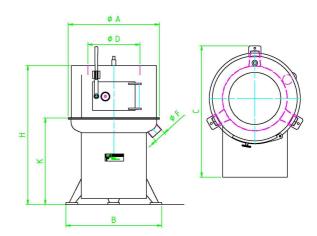
DIMENSIONS DRAWINGS OF THE **MACHINES** (in mm, side view/top view)





TYPES 60C-100C

1	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*	1	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	øΑ	В	С	D	øF	Н	K	L
12C	456	660	736	230	65	780	510	ı
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



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HOOF REMOVER

TYPE 400D

Machine for removing hooves from the feet of cattle and calves

PURPOSE

The 400D hoof remover is designed to remove the hooves from the feet of cattle and calves.

This work is carried out immediately after scalding and removing hair in LA PARMENTIERE dehairing, or hair removing machines. This prior step makes it possible to obtain the most efficient results and the best yield. The hooves may, however, be removed cold, not having the hair removed;

but it necessary in this case, to use a more powerful machine.

PERFORMANCE LEVELS

The 400D type hoof remover makes it possible to extract; without the slightest effort and at an extremely fast pace: from 400 to 600 hooves an

The work is done without prior re-heating.

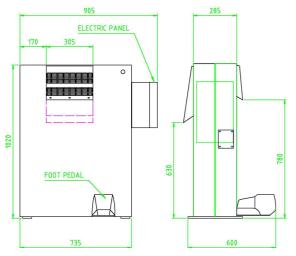
In the case of cold extraction on feet from which the hair has not been removed, it is necessary to use a more powerful motor (1,5 hp). Furthermore, in such an event, the yield is reduced by about half, namely to 200 to 300 hooves an hour.

CHARACTERISTICS

- •18/10 stainless steel machine (outside and drive rollers)
- •Power of the motor:
 - Standard machine: 1hp (for scalded feet)
 - Reinforced machine: 1,5 hp (for feet not scalded)
- •Operating safety secured by a foot pedal control, watertight seal, and reversing switch.



- •Extremely sturdy machine, easy to take care of; weekly lubrication of the line and monthly lubrication of the gears: easy access through side door.
- •The machine enjoys a one year guarantee.



IMPORTANT: before any maintenance operation, place the contactor in the « OFF » position before any roller cleaning operation.

DIMENSIONAL DRAWINGS OF THE 400D MACHINE

(in mm – front/side view)



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JAW REMOVER

TYPE: 30D

DESTINATION

The jaw remover machines are intended to debone cattle heads and to remove the lower jaw. The purpose of the machine is to make this work easier and to reduce considerably the tiredness of this operation.

This machine can also be used to with calf heads and pigs heads (an appropriate adapter is added).

PERFORMANCE

- •2 types of operation are possible by using the jaw remover.
- 1-To anchor the head and at the same time make it turning on itself, making the deboning operation easier.
- 2-.To scratch the lower jaw with help of a pneumatic cylinder driven by an modulated pulse footswitch.
- •Optimum Hourly Yield: 20 to 30 heads per hour.

By holding the head between the snout from one side and the last cervical on the other side, and with the possibility to make the head turning on itself or to have it fixed, it's easier for the user to do the work, and saving of energy, thus for an optimum yield.

It is the same for the operation of separating the lower jaw from the rest of the head. This operation is done mainly by the machine.

Important improvement of hygiene during the work, since this process avoid all contact of the treated head with the dirty working table.

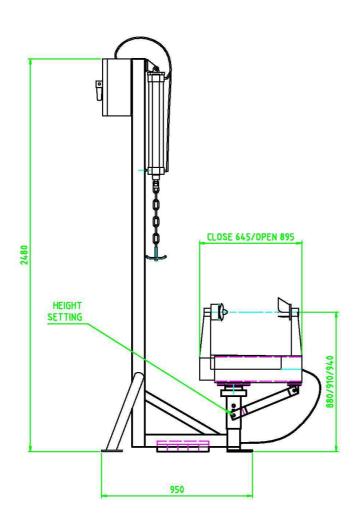
Security increase for the user in his work, the product treated can be positioned in the way to be more accessible, the anchor of th head can be also done.

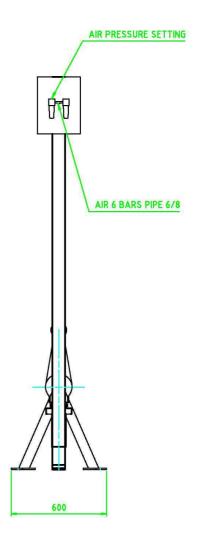
CHARACTERISTICS

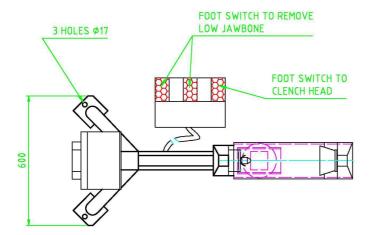
- Machines are made entirely of 18/10 stainless steel.
- •Works with compressed air : 6 bars.
- •Pressure of use :
- -Cylinder to anchor the head: 1,5 bars.
- -Cylinder to scratch the lower jaw: 5/6 bars
- •three switchfeet ::
- -1 to anchor the head.
- -2 to scratch lower jaw.



- •System to lock the head during the scratching of the low jaw.
- •Air flow rate per head: 35 litres.
- •Weight of the machine: 95 Kgs.







INSTRUCTIONS

1-Before starting the machine

- -Connect compressed air on the panel on the upper part of the machine (see drawing).
- -Check if necessary the cylinder pressure:
- -Cylinder to anchor the head: 1,5 bars.
- Cylinder to scratch the lower jaw: 5/6 bars You can do the setting with the buttons situated on the panel (see drawing)

2-Maintenance.

-Clean the machine everyday after using at the end of the day.



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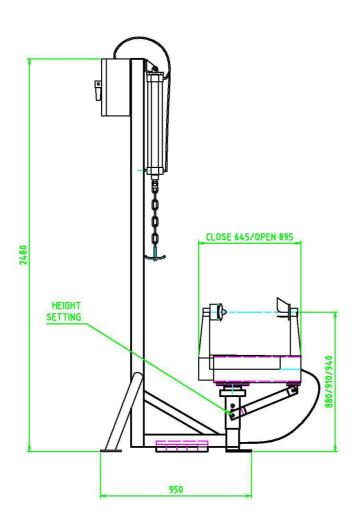
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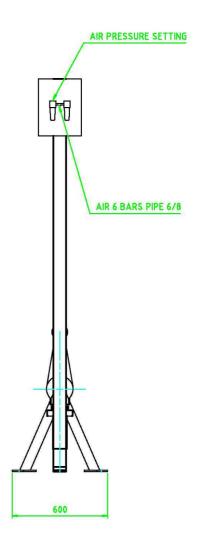
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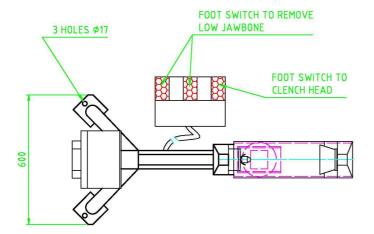
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BEEF HEAD SPLITTING MACHINE

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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SPLITTING-MACHINE for BEEF BIBLES (OMASUM)

TYPES: 360CF - 480CF

PURPOSE

The beef omasum splitter Type 360CF and 480CF is intended for cutting into entirely separated halves beef bibles adequately placed in the machine.

The bible splitter displays a unique performance of high efficiency while at the same time permitting a remarkable hygiene by eliminating dirt and offals on floor and surrounding equipment.

The splitting of beef omasum is carried out prior to bibles being washed in the LA PARMENTIERE two-speed tripe-washer.

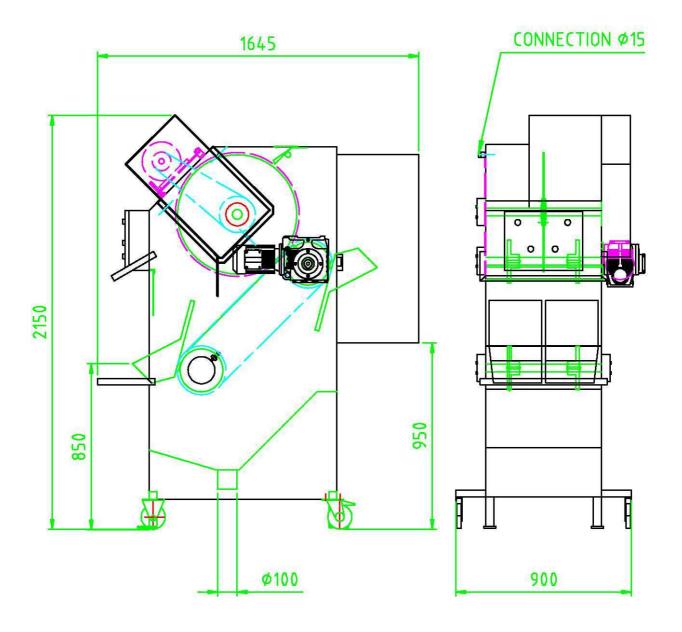
PERFORMANCE

- The bible splitter type 360CF has a capacity of up to 360 omasums per hour or more than 4 times the amount possible per man/hour manually. The 480CF has a capacity of up to 480 omasums per hour.
- •The machine offers its users substantially added production-facilities with low energy costs for a high additional product yield.
- •By adequate placing of the bibles before cutting the machine ensures complete uniformity and high quality of the later finished consumerproduct.
- •The fast-rotation of the cutting-blade ensures straight and clean rims without jags and a consequent high product-cleaning result.
- •The radical reduction of manual processing ensures remarkable savings in man-power.
- •The bible splitter finally offers a completely new approach to tripe department hygiene by totally eliminating dirt, offal and product accumulation on floor and surrounding equipment.

CARACTERISTICS

- •The machine is made of stainless steel 18/10.
- •Electric power consumption: 3Kw.
- •Connection pipe for cold water hose (\(\phi 15 \)).
- •Weight of machine: 900 Lbs (450 Kilos).
- •Safety features: (Labour security).
 - 1. Automatic STOP after processing each omasum and before entering next.
 - 2. Safety-cover protecting rear-end outlet of finished bibles after splitting.
- •Extremely sturdy and resistant machine housing with easy cleaning and maintenance facilities.





GENERAL INSTRUCTIONS

Users instructions

- 1. After having been separated from the rest of the casing-set and having trimmed for loose fat the bible is placed in one of the two chain-driven containers.
- 2. The control button is pressed and the omassum is taken upwards and against the rotating cutting-blade where it is swiftly separated into halves.
- 3. Having been separated, the two halves are dumped into a meat-wagon (200 or 300 liter vemag type), optional.

Maintenance

- 1. The machine should be washed down and carefully cleaned each day at works end.
- 2. Main-bearings should equally be greased daily.

DIMENSIONAL DRAWING OF MACHINE

Side view / Measures in millimeters





DEHAIRING MACHINES

TYPES: 650P - 760P - 770P - 870P - 970P

PURPOSE

The scalding – and hair – removing machines type 650P, 760P, 770P, 870P and 970P are for scalding and removal of hair from calf, cattle and sheep feet and heads, and for the cleaning and removal of hair from whole piglets.

The small model 650P suits the processing of calf, cattle and sheep feet as well as sheep heads and calf heads with a weight of not more than approx. 8 kgs.

PERFORMANCE

The hair-removing machines enable in only one single operation the entire processing of calf feet and whole piglet while the remaining items would undergo an additional finishing treatment.

IMPORTANT

In order to obtain maximum yield and the highest possible quality of the end-products when producing sheep and cattle feet and calf-heads it is recommended to operate in accordance with the below table, e.g.

- -1. When processing sheep feet, and after hair-removal in the hair removing machine the feet should be processed in a refiner for perfect finishing.
- -2. Cattle feet should, after the hair-removal in the scalder be placed on a table and singed by means of a butane-gaz blow Torch.



To obtain a perfect white finish it is recommended to return the feet for a short while (1 to 1 $\frac{1}{2}$ minutes) to the hair-remover for washing.

-3. For calf heads perform the finishing with a flexible shaft spiral-Knife.

	SCALDING – HAIR REMOVING					ADDITIONAL FINISH			
	650P	760P	770P	870P	970P	Refiner	Rotating knife	Singeing	Repeat wash
Calf feet	•	•	•	•	•				
Piglet		•	•	•	•				
Sheep feet*	•	•	•	•	•	•			
Cattle feet	•	•	•	•	•			•	•
>8 Kgs Calf heads		•	•	•	•		•		
< 8 kgs	•	•	•	•	•		•		

- *For the additional finishing of sheep feet use :
- -Refiner 670RD after 650P.
- -880RD after 770P.
- -2x880RD after 870P

- -Optimum hourly output (see table below).
- -Great savings in personnel.
- -Excellent quality of work.

TYPE	HOURLY OUTPUT						
		F	EET	HEA			
	(2,5 Kgs)	(1,2 Kg)	(0,2	(0,25 Kg)		(2 Kgs)	PIGLET
	Cattle	Calf	Sh	Sheep		Sheep	(8/15 Kgs)
650P	100	225	450*	900**	25	60	
760P	180	400	800*	1600**	50	125	35/60
770P	400	875	1800*	3600**	100	225	60/100
870P	600	1300	2800*	5600**	150	350	85/150
970P	720	1560	3360*	6720**	180	420	100/180

^{*}Processing and finishing entirely in hair-removal machines.

^{**} First processing in the hair-removal machine and additional finishing in refiner

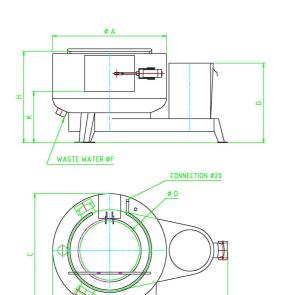
CHARACTERISITCS

- •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).
- •Cylindrical tank lined on the inside with "Diamond Point" stainless steel plate with special-research turning bosses for intensive and careful hair-removal.
- •The rotating plate with special designed holes in conjunction with the bosses ensures an uniform product-treatment and a progressive evacuation of the removed-hairs.
- 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 hygiene.

- •Outside the outled door, safety « corridors » delivered with the machines.
- •Used water run-off positioned on the machines in keeping with the individual installation (on special requests).
- •All models of scalding and dehairing 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 years guarantee, except for the oversize electric engine, which must be protected on both speeds by a separate contact-break switch.

		LOADS PER OPERATION						
TYPE		FEET		HEADS		PIGLET		
	(2,5 Kgs)	(1,2 Kgs)	(0,25 Kg)	(8 Kgs)	(2 Kgs)	(8/15 Kgs)		
	Cattle	Calf	Sheep	Calf	Sheep			
650P	25	45	225	5	12			
760P	45	80	400	10	25	5/9		
770P	100	175	900	20	45	8/15		
870P	150	260	1400	30	70	12/22		
970P	180	310	1680	36	80	14/26		
Operation time	15/20 mn	7/10 mn	10/20 mn	6/10 mn	8/10 mn	3/ 4 mn		

- Processing and finishing entirely in hair-removal machines.
- First processing in the hair-removal machine and additional finishing in refiner.



SAFETY CORRIDOR

TYPE	POWER	FLOW RAI	IE IN L/HK	
		HOT	COLD	
		62/65°C		
650P	6/4 Kw	1500	1500	
760P	6/4 Kw	2000	2000	
770P	9/6,2 Kw	2500	2000	
870P	15/11 Kw	3000	2000	
970P	20/15 Kw	3000	2000	

IMPORTANT

To obtain optimum use from the machine, we recommend you provide a thermostatic mixer upstream with a temperature control thermometer. 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	øΑ	В	С	øD	Н	K	øF
	650P	910	1600	1080	460	995	600	130
I	760P	1040	1715	1210	550	1200	600	130
I	770P	1240	2030	1350	700	1285	650	130
I	870P	1540	2400	1735	800	1267	695	130
I	970P	1640	2550	1835	800	1300	700	130



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REFINERS

TYPES: 470RD — 570RD — 670RD — 680RD — 880RD — 980RD

PURPOSE

The refiner machines are intended mainly for removing fat from the outside surface of beef paunches, calf and sheep paunches, pork bellies, rennets, and also the bibles of bovines, and for refining all these, for human consumption.

The processing is done after the inside surface has been washed, scaled and bleached, - three phases of the work done beforehand in the LA PARMENTIERE "PAUNCH CLEANING" machines.

The refiner machines also have other uses, as follows:

- •For cleaning bellies, snouts, ears, pig tails.
- •For scraping calves, ruffles, poultry gizzards;
- •For eliminating the skin surrounding the tongues of pigs and beef (particularly with tongues treated immediately after slaughter.

PERFORMANCE

- •The Refiner machines make it possible to carry out the three big phases of the final processing of paunches and bibles in a single operation and in a very short lapse of time, phases that normally are carried out in succession, as follows:
- -Stiffening of the items processed,
- -Removing the fat,
- **-Refining,** that is: the complete finish operation on the products. Once this single operation has been carried out, the paunches come out of the machine ready for preparation.
- •The specific design of the removing plate, covered with an abrasive, and of the dome, with no abrasive but equipped with especially designed bumps offer a three-fold advantage:
- -The products are mixed very efficiently, but without brutality. This shortens processing time, -to around 4 to 5 minutes.



- -Weight loss is very appreciably reduced. This is a result of the short time the products processed remain in the machine.
- -Optimum hourly yield (see table).

Since the paunch weights may vary in the same proportion.

Н	HOURLY YIELD (in terms of the number of units treated)						
*PO=Paunch only P+B=Pauch and Bible	TYPE 470RD	TYPE 570RD	TYPE 670RD	TYPE 680RD	TYPE 880RD	TYPE 980RD	
CATTLE -10 Kg paunches*	PO: 25 P+B: 15+15	PO: 70 P+B: 35+35	PO:100 P+B: 50+50	PO:200 P+B: 100+100	PO:320 P+B: 160+160	PO: 380 P+B: 192	
SHEEP-CALVES -0,8Kg paunches*	250	800	1250	2000	3200	-	
PIG -0,6 Kg stomachs*	300	1500	2200	3100	4300	-	

^{*}Average weight after processing in a Paunch Cleaning machine.

CHARACTERISTICS

- •All 18/10 stainless steel machines, frame and outer casing.
- •Engine power depending on the model (see final table).
- •Hot water (see final table).
- •Extremely robust machines, easy to clean: no lubrication required.
- •Doors swing open 180°
- •Trap doors make allows access for the pupose of cleaning the inside, thus providing hygienic conditions.
- •Safety shields delivered with the machines.
- •Used water oulet located on the machines, depending on the

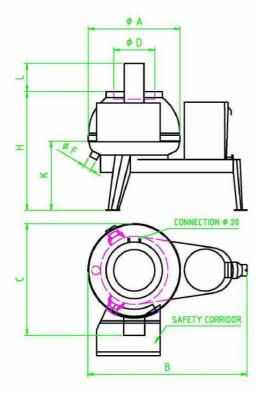
plant set-up (on request by the customer).

- All models of Refiners are equipped with **doors with pneumatic jacks** (6 bars pressure). This makes it possible to open and close the doors by remote control. This provides for easy operation and very great safety 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, and the abrasive on the plate.

			LOADS PER OPE	RATION		
SPECIES TREATED	TYPE 470RD	TYPE 570RD	TYPE 670RD	TYPE 680RD	TYPE 880RD	TYPE 980RD
	MAX:	MAX:	MAX:	MAX:	MAX:	MAX:
	-Paunches: 30 Kgs	-Paunches: 90 Kgs	-Paunches: 120 Kgs	-Paunches: 250 Kgs	-Paunches: 400 Kgs	-Paunches: 480 Kgs
CATTLE	- ½ bible: 20 Kgs	- 1/2 bible: 60 Kgs	- ½ bible: 80 Kgs	- 1/2 bible: 160 Kgs	- 1/2 bible: 260 Kgs	- ½ bible: 315 Kgs
	Example of load:	Example of load:	Example of load:	Example of load:	Example of load:	Example of load:
	3 paunches, 10 Kgs*	9 paunches, 10 Kgs*	12 paunches, 10 Kgs*	25 paunches, 10 Kgs*	40 paunches, 10 Kgs*	48 paunches, 10 Kgs*
SHEEP	40 paunches, 0,8Kg*	110 paunches, 0,8Kg	150 paunches, 0,8kg	250 paunches, 0,8 kg	400 paunches, 0,8 kg	480 paunches, 0,8 kg
CALVES						
PIG	50 stomachs, 0,6 Kg	150 stomachs, 0,6 Kg	200 stomachs, 0,6 Kg	330 stomachs, 0,6 Kg	530 stomachs, 0,6Kg	640 stomachs, O,6 Kg

DIMENSIONAL DRAWINGS OF THE MACHINES

(Side view, top view - m/m)



TYPE	POWER IN KW	FLOW RATE IN L/H - HOT 80/85°C
470RD	3 KW	1000
570RD	3 KW	1200
670RD	7,5 KW	1500
680RD	11 KW	2000
880RD	18,5 KW	2500
980RD	22 KW	3000

IMPORTANT

- •For all models of Refiner machines, a supply of cold water must be provided, for cooling the products before they come out of the machine.
- •For optimum use of the machine, we recommend providing a thermostatic mixer upstream, with temperature control thermometer.. This equipment is supplied on request

OPTION:

On all models of machine, an option is available: an automation cabinet. This makes it possible to adjust to an optimum the time the products being processed remain in the machine.

The advantages of this solution are very appreciable.

- •Saving sin staff, since permanent superintendence is unnecessary.
- •Savings in water and electricity.
- •Optimum conditions for the work done

TYPE	øΑ	В	C	øD	Н	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





SNOUT DEHAIRING MACHINES

TYPE: 560EM - 750EM

PURPOSE

Snout dehairing machines are intended for washing, scalding and dehairing of beef snouts and head skins, and pork snouts.

PERFORMANCE

• Machines type 560EM and 750EM enable you to carryout the scalding and dehairing of snouts and skin heads, but a finishing work is most of the time necessary to obtain a perfect product.

There is two methods:

- **1**st **method** (recommended): around 10 minutes for a complete work.
 - a. Scalding-dehairing: 6 minutes.
 - b. Singing with a torch blow-pipe on a tubular table: 2 minutes.
 - c. Rinsing with cold water: 2 minutes

An average of 5 operations per hour with one person.

- **2nd method** (without burning): around 17 minutes for a complete work.
 - a. Scalding-dehairing: 15 minutes.
 - b. Finishing with a knife: 2 minutes.
 - c. An average of 3 operations per hour with two persons (one at half time).



- Optimum hourly yield (see table).
- •Economy in staff.
- Excellent quality of work due to the autosharpened blades which permits a perfect dehairing

		HOURLY YIELD (in ter	ms of number treated)	HOURLY YIELD (IN KG)		
	TYPE	BEEF SNOUTS	BEEF SNOUTS WITH	BEEF HEAD SKINS	PORK SNOUTS	
		WITHOUT BONES	BONES	DEET HEAD SKINS	PORK SNOUTS	
	560EM	90/150	60/100	100/175	350	
	750EM	180/300	120/200	200/350	700	

CHARACTERISTICS

- All 18/10 stainless steel machines, frame and outside lagging.
- •Engine power depending on the model (see panel).
- •Hot and cold water flow rate (see panel).
- •The active part of the inside of the machine is the plate with the knives that you can dismantled to sharpen them.
- Machines extremely robust and maintenance on them is easy: no lubrication required.
- •Trap doors make it easy to gain access to clean the inside, thus providing maximum hygiene.
- •Waste water run-off positioned on the machines in keeping with the individual installation (on special request).

The machines are given a 3-year guarantee, except for the oversize electric engine, which must be protected by a separate contact-break switch, and the knives.

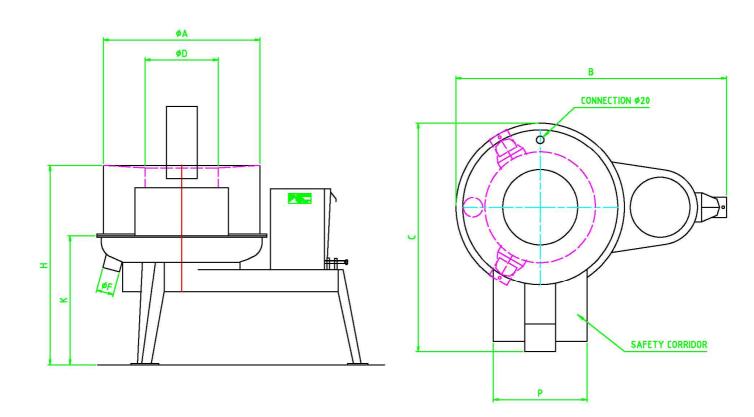
•Load per operation (see table).

	LOADS PER OPERATION						
TYPE	NUMBERS	OF PIECES	WEIGHT (Kgs)				
TYPE	BEEF SNOUTS (Without bones)	BEEF SNOUTS (With snouts)	BEEF HEAD SKINS	PIG SNOUTS			
560EM	30	20	35	35			
750EM	60	40	70	70			

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.

TYPF	POWER	FLOW RATE IN L/H			
ITPE	POWER	HOT at 62°C	COLD		
560EM	7 Kw	1 200	1 500		
750EM	11 Kw	2 000	1 500		



TYPE	øΑ	В	С	øD	Н	K	øF	Р
560EM	880	1640	1050	330	1200	720	130	650
750EM	1055	1800	1280	350	1250	720	130	650



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R.C.S MELUN B 784 780 181



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				
CATTLE* -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				
-12 Kg paunches	PO: 21 P+B: 12+12	PO: 50 P+B: 28 + 28	PO: 70 P+B: 40+40	PO: 110 P+B: 64+64	PO: 180 P+B: 104+104	PO: 220 P+B: 130 + 130				
-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				
SHEEP- CALVES -1 Kg paunches	280	640	1000	1600	2560	3 072				
PIG -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 lubrification 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

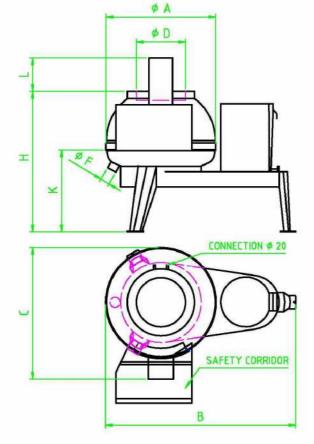
machines.

- 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				
	Max: 2/4 paunches 35 Kgs	Max: 5/10 paunches 80 Kgs	Max: 8/16 paunches 125 Kgs	Max: 12/24 paunches 190 Kgs	MAX: 20/40 paunches 320 Kgs	MAX: 24/48 390 Kgs				
CATTLE*	Examples of load: -2 paunches, 16 kgs -3 paunches, 12 kgs -4 paunches, 8 kgs 1/2 bible: 5/10 units	Examples of load: -5 paunches, 16 kgs -7 paunches, 12 Kgs -10 paunches, 8 kgs 1/2 bible: 10/20 units	Examples of load: -8 paunches, 16 kgs -10 paunches, 12 Kgs -16 paunches, 8 Kgs 1/2 bible: 20/40 units	Examples of load: -12 paunches, 16 Kgs -16 paunches, 12 Kgs -24 paunches, 8 Kgs 1/2 bible: 30/60 units	Examples of load: -20 paunches, 16 Kgs -26 paunches, 12 Kgs -40 paunches, 8 Kgs 1/2 bible: 60/120 units	Examples of load: -24 paunches, 16 kgs - 31 paunches, 12 kgs -48 paunches, 8 Kgs 1/2: bible: 72/148 units				
SHEEP 35 paunches, 1Kg 80 paunches, 1Kg CALVES		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, O,7 Kg				

DIMENSIONED DRAWINGS OF THE MACHINES

(Side view, top view - m/m)



R.C.S MELUN B 784 780 181

TYPE	POWER	FLOW RATE IN L/H		
TIPE	IN KW	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.

28	93			12	51	9		
TYPE	øΑ	В	C	øD	Н	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

