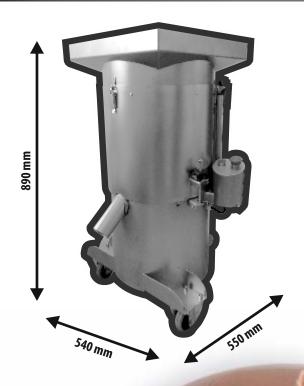
Machines for egg processing.

Egg Centrifuge UDTJ 10 semi automatic



Egg Centrifuge

Centrifuge for eggs **UDTJ-10** is a semi automatic. Wholly made of stainless steel. It consists of a housing, drive unit, tank, hopper and two sieves: internal and external. Once can put 210 eggs into the machine, then you must manually empty the interal sieve from the shells. The machine is simple both: to use and to clean.

The machine should be cleaned every day after work, first unplugging the hopper, removing the sieves, and removing the upper tank. Dismantled parts can be washed under running water, while the down part contains the drive unit should be wiped with a damp sponge. This part of the machine is usually not contaminated.

Applications	Egg centrifuges used to produce fresh liquid egg.
Way it works	Works in cycles. After 210 eggs the shells should
	be rashed of from the sieve, than you can
	continue the work.
Most common usage	Small and medium bakeries, confectioneries, pasta
	producers, chicken farms.
Capacity	from 1000—4000 eggs/h (depending on the
	speed of the operator)
Power input	1.1 kW, 3 × 400 V, 50 Hz
Dimensions	890 × 550 × 540 mm
Weight	ca. 70 kg
Operated by	1 person
Delivery time	up to 14 days
Note	Contains ball bearings.

All machine parts in contact with eggs are made of stainless steel (AISI 304).
Shelving for all centrifuges are galvanized.

