



MT-3 tunnel egg washer

Description

Capacity: 9600 eggs/hour

Replaces: 25 people

Power supply: 35 kW 400 V 3/N/PE 50/60 Hz
35 kW 230 V 3/N/PE 50/60 Hz

Dimensions: 3106x1544x1720 mm

Minimal workspace: 4000x2500 mm

Compressed air: n/a

Weight: 530 kg

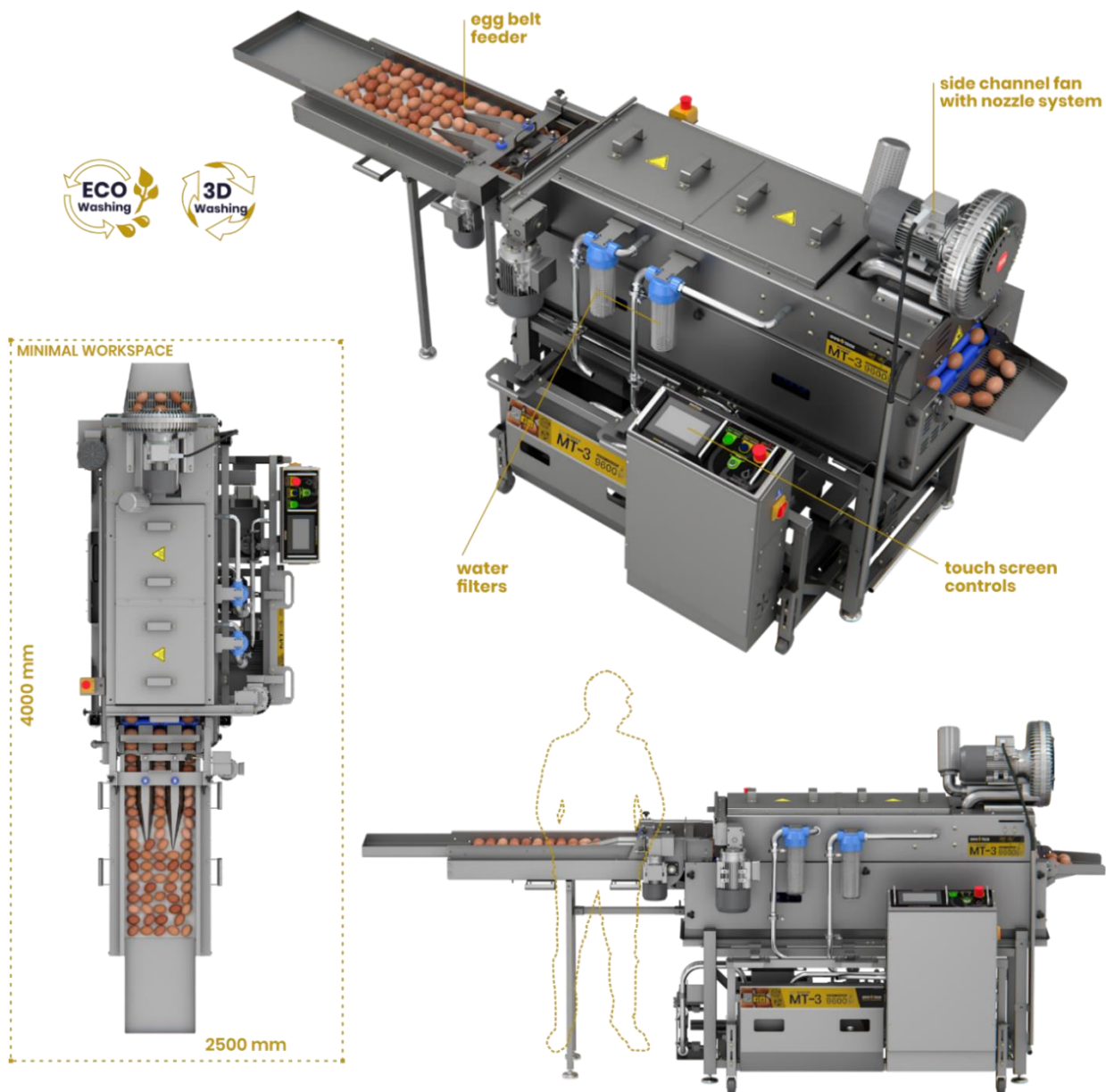
Water: water from client's installation

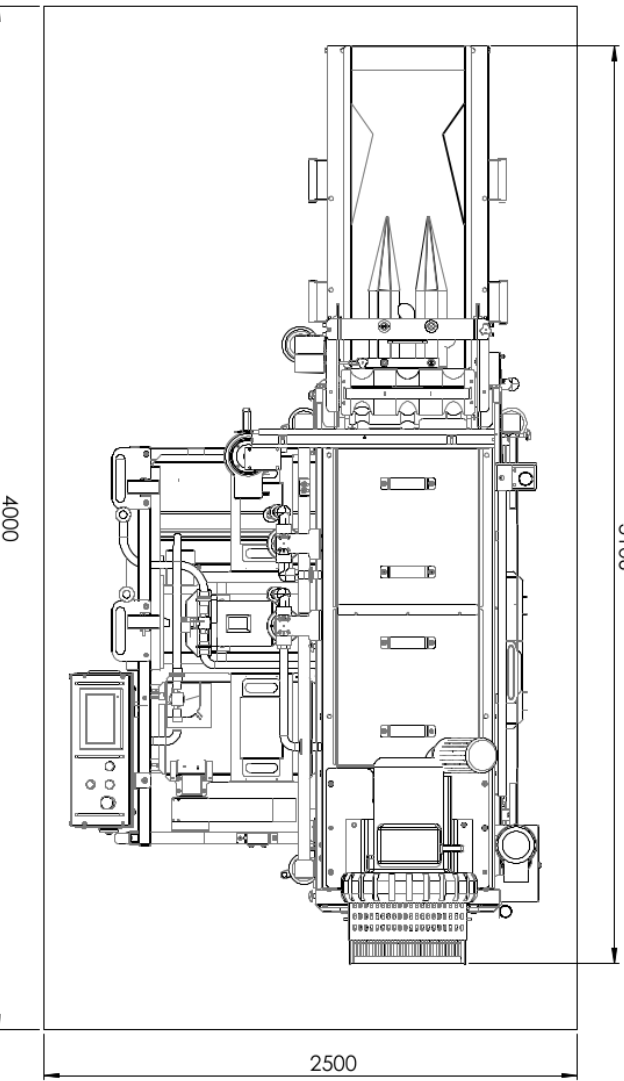
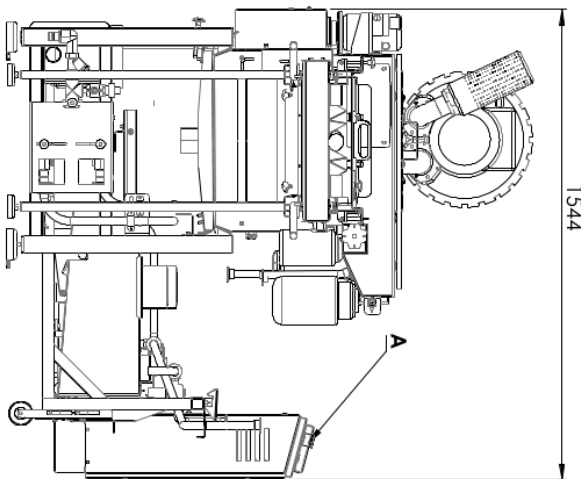
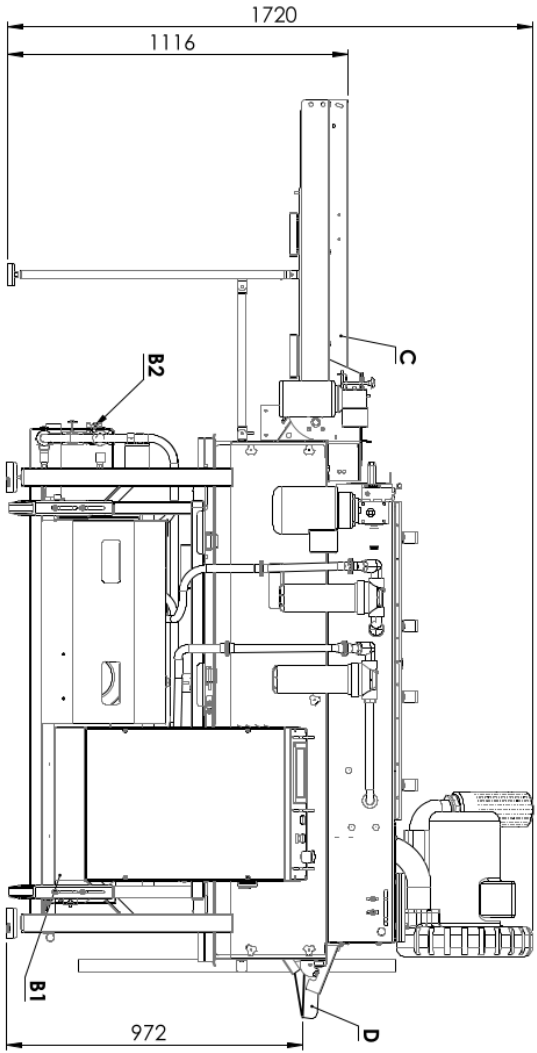
Operated by: 2 persons

Drain: required

Compatibility: VEL-30, UVC-3, RZ-3, UDTJ-150

The MT-3 washes the eggs in a 3D fashion thanks to the use of specially designed rotating brushes which clean all of the eggs' surfaces. This allows for an exceptional level of cleanliness. First, the eggs are fed into the machine with the use of an integrated gravity feeder tray. There, thanks to the use of specially profiled rollers, the eggs are rotated along their axis, while specially designed brushes wash the eggs at every angle, which results in a 3D washing effect. After washing, the eggs are transported into a drying section, where they are dried by a stream of warm air. The machine is made out of stainless steel EN 1.4301 (AISI 304).





MT-3 tunnel egg washer

Typical workplaces:	egg breaking facilities, bakeries, confectioneries, pasta making companies
Capacity:	9000 eggs/hour
Power supply:	35 kW 400 V 3/N/PE 50/60 Hz 35 kW 230 V 3/N/PE 50/60 Hz
Water connection:	water from client's installation
Compressed air connection:	N/A
Minimal workspace:	2500 x 4000 mm
Dimensions:	3106 x 1544 x 1720 mm
Operated by:	2 persons
Minimal wall clearance:	the rear side - 600 mm
Additional information:	Drainage access required
A	control panel
B1/B2/B3	conection: electrical/water/air
C	eggs input
D	eggs outlet
E	egg yolks outlet
F	egg white outlet
G	egg white outlet



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 EGG PROCESSING MACHINES
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