



MT-8 tunnel egg washer

Description

Capacity: 25 600 eggs/hour

Replaces: 67 people

Power supply: 40-50 kW 400 V 3/N/PE 50/60 Hz

Dimensions: 4507x2000x1765 mm

Minimal workspace: 3000x6000 mm

Compressed air: n/a

Weight: 1100 kg

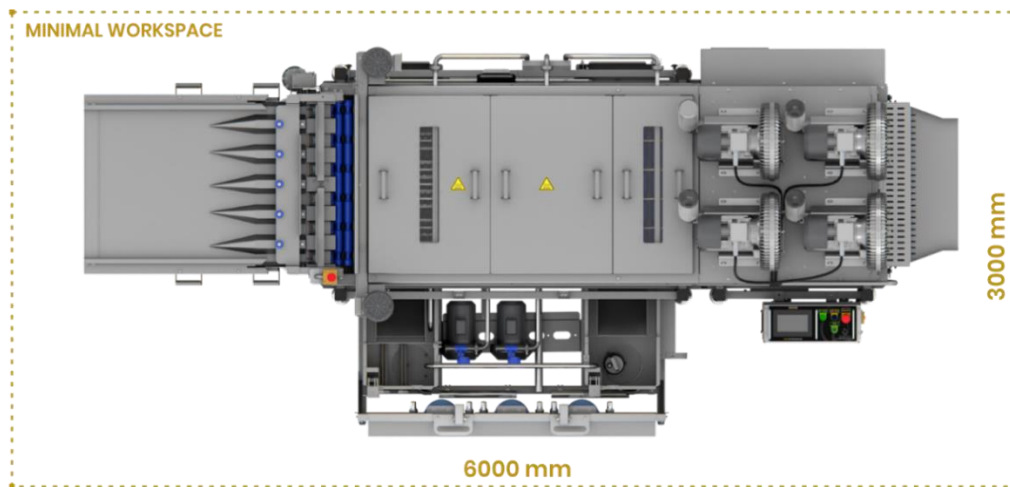
Water: water from client's installation

Operated by: 4 persons

Drain: required

Compatibility: VEL-30, UVC-8, RZ-8, UDTJ-500

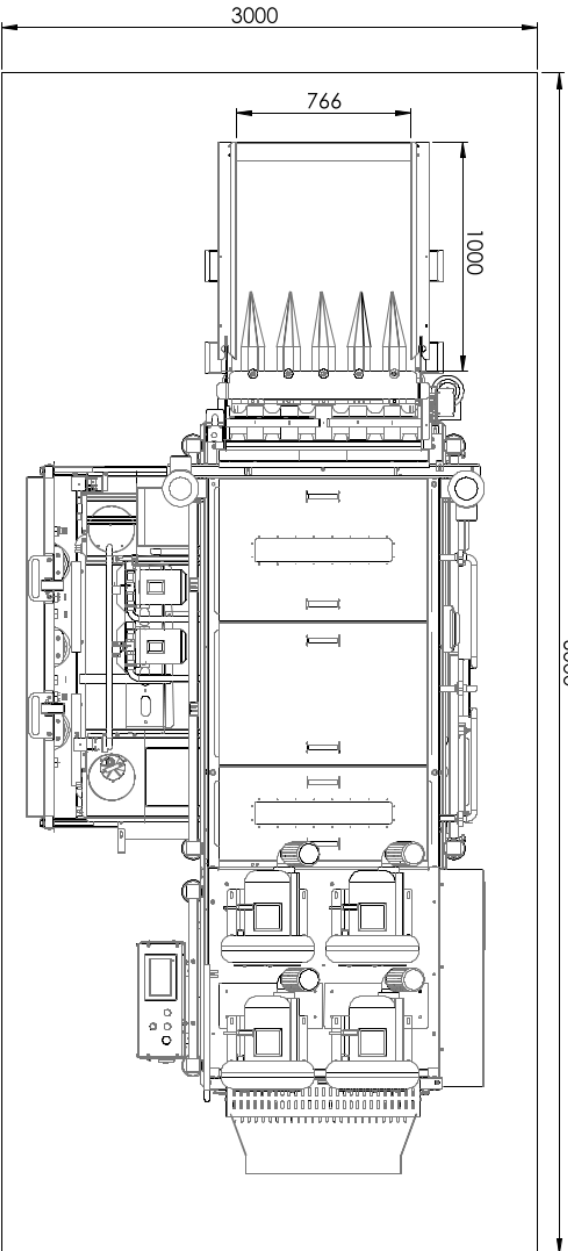
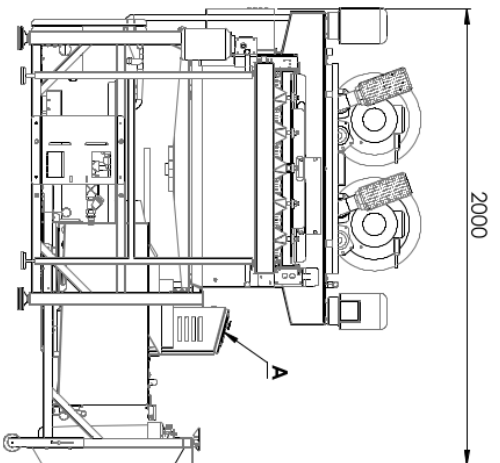
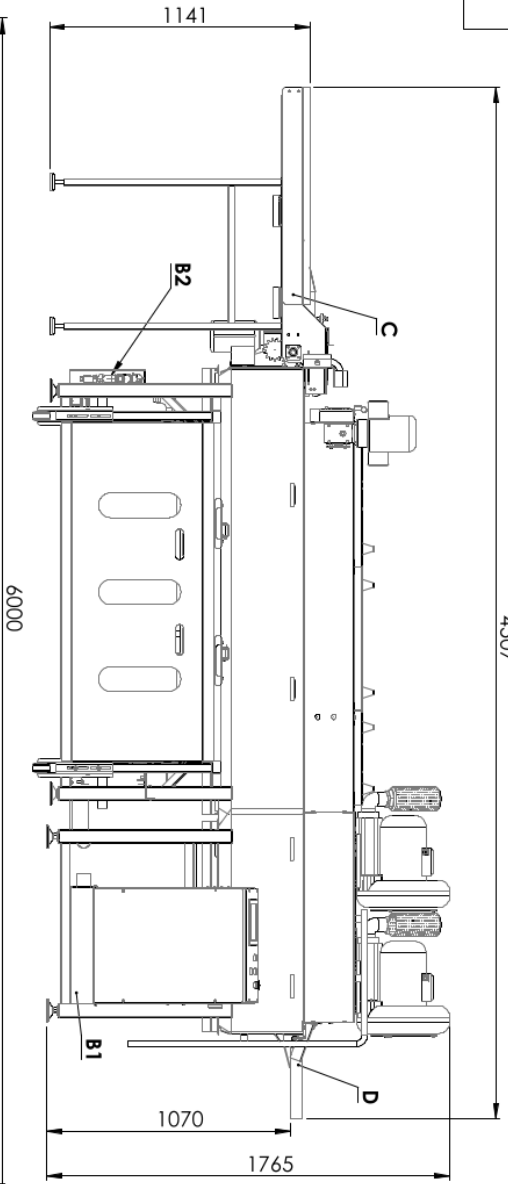
The MT-8 washes the eggs in a 3D fashion thanks to the use of specially designed rotating brushes which clean all of the eggs' surfaces. This allows for an exceptional level of cleanliness. First, the eggs are fed into the machine with the use of an integrated belt feeder. There, thanks to the use of 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).



DATE
20.01.2021
PROJECT
DOK-LAY EN 1A.21

AUTHOR
ML

4507



MT-8 tunnel egg washer

Typical workplaces: egg breaking facilities, bakeries, confectioneries, pasta making, companies

Capacity: 25000 eggs/hour

Power supply: 40-50 kW 400 V 3 N/PE 50/60 Hz

Water connection: water from client's installation

Compressed air connection: N/A

Minimal workspace: 3000 x 6000 mm

Dimensions: 4507 x 2000 x 1765 mm

Operated by: 4 persons

Minimal wall clearance: the rear side - 600 mm

Additional information: Drainage access required

A	control panel
B1/B2/B3	connection: electrical/water/air
C	eggs input
D	eggs outlet
E	egg yolks outlet
F	egg yolk outlet
G	egg white outlet

OVO TECH

EGG PROCESSING MACHINES

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