



## RZ-8 egg breaker

## Description

**Capacity:** 25 600 eggs/hour

**Replaces:** 60 people

**Power supply:** 2 kW 400 V 3/N/PE 50/60 Hz  
2 kW 220 V 3/N/PE 50/60 Hz



**Compressed air:** 5.5-8 bar, min. flow 260 l/min.



**Water:** water from client's installation



**Drain:** required



**Dimensions:** 4570x2431x1161 mm



**Minimal workspace:** 3500x5500 mm



**Weight:** 450 kg

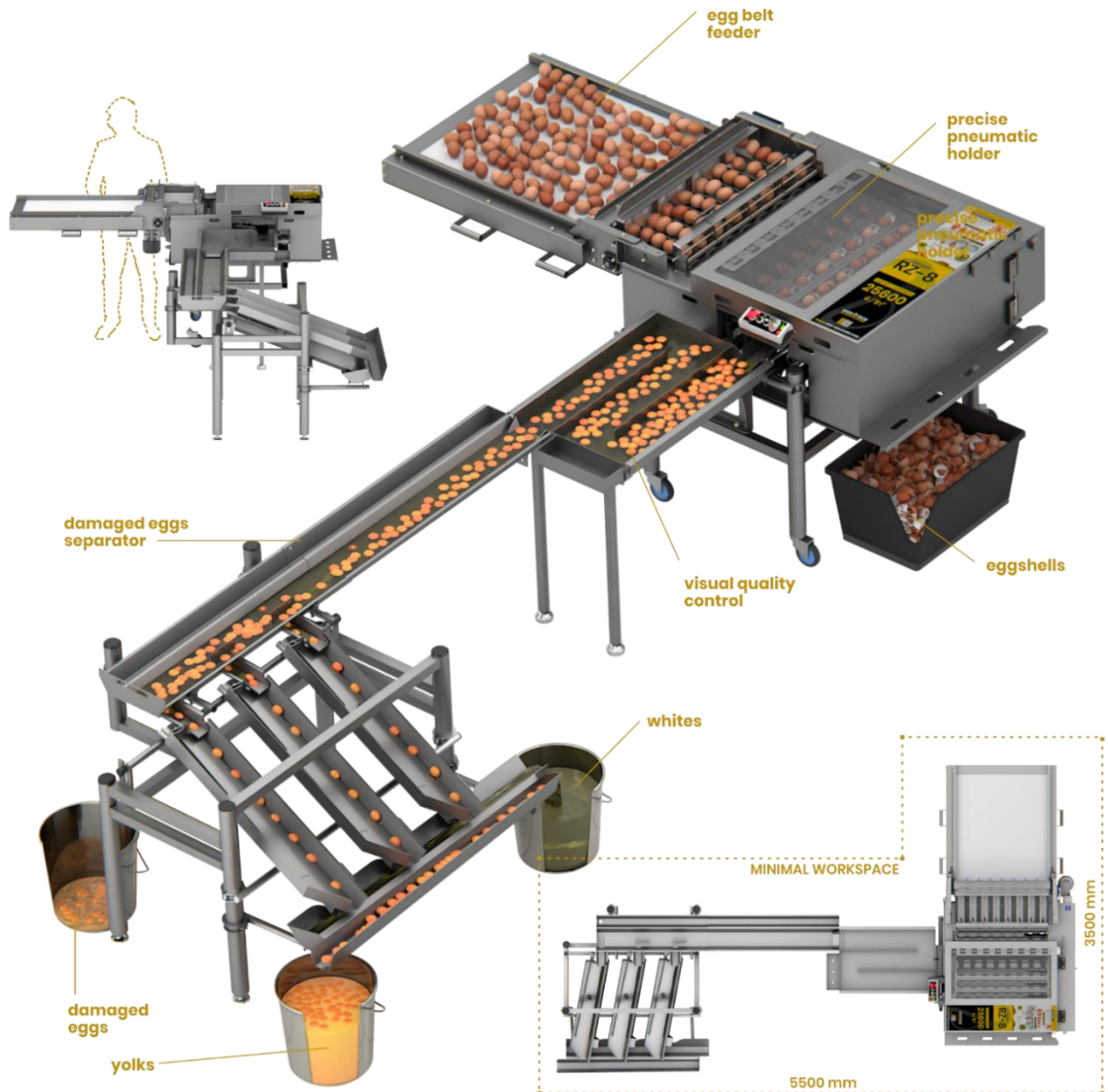


**Operated by:** 4 persons



**Compatibility:** VEL-30, MT-8, UVC-8, UZS, PS-1, FS

The RZ-8 uses a belt feeder to deliver the eggs into the cracking section. Then, the breaker cracks open the eggshells with the use of special knives which imitate the work of human hands. Next, the cracked eggs go into a specially designed meander which serves the purpose of quality control. After passing through quality control, the eggs slide down separator ramps, where yolks are separated from egg whites. This most hygienic egg breaking method is an innovation by OVO-TECH. The machine is made out of stainless steel EN 1.4301 (AISI 304).



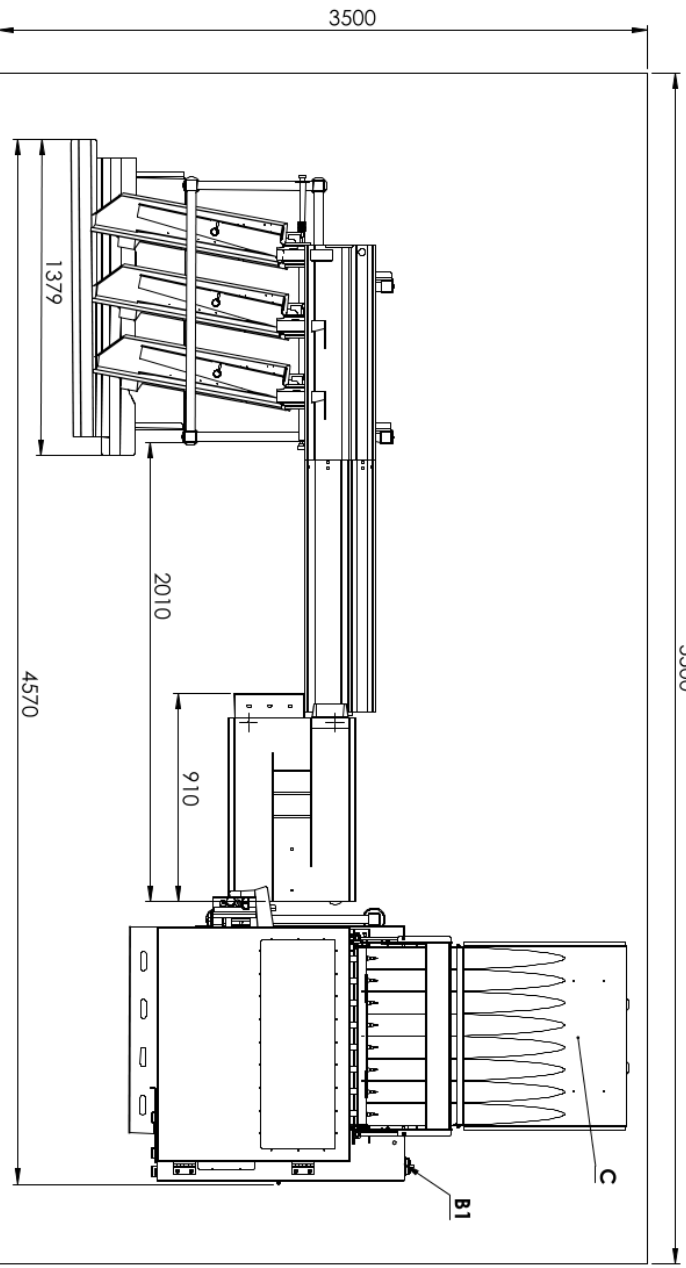
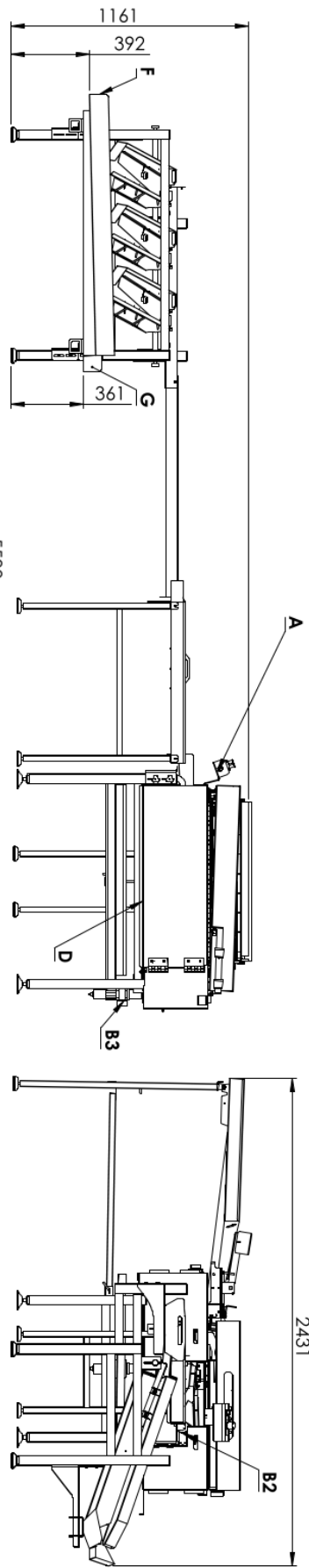
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**OVO TECH**

EGG PROCESSING MACHINES

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| <b>RZ-8 egg breaker</b>           |  |
|-----------------------------------|--|
| <b>Typical workplaces:</b>        | egg breaking facilities, bakeries, confectioneries, pasta making, compressor |
| <b>Capacity:</b>                  | 25000 eggs/hour  |
| <b>Power supply:</b>              | 2 kW 400 V 3N/PE 50/60 Hz<br>2 kW 230V 3N/PE 50/60 Hz                        |
| <b>Water connection:</b>          | water from client's installation   |
| <b>Compressed air connection:</b> | 5-5.8 bar, minimal flow 250 l/min  |
| <b>Minimal workspace:</b>         | 3500 x 5500 mm   |
| <b>Dimensions:</b>                | 2431 x 4570 x 1161 mm  |
| <b>Operated by:</b>               | 4 persons  |
| <b>Minimal wall clearance:</b>    | the rear side - 600 mm   |
| <b>Additional information:</b>    | N/A  |
| <b>A</b>                          | control panel  |
| <b>B1/B2/B3</b>                   | connection: electrical/water/air   |
| <b>C</b>                          | eggs input   |
| <b>D</b>                          | eggs/whites outlet   |
| <b>F</b>                          | egg yolks outlet   |
| <b>G</b>                          | egg white outlet   |