



MT3:

Applications: Washing of dirty eggs

How it works:

The machine performs the selected program during which: the washing tank is filled with water which is then heated to the desired temperature, the rinsing tank is filled with water, transporting rolls move the eggs with the use of specially designed sockets, eggs are rotated by the rolls along the longer axle, which allows the washing, rinsing and drying sections for an effective egg washing. Washing section consists of two oppositely rotating brushes per each egg row. The MT-3 machine has six brushes. Water circulates in a closed circuit, the operator can change the water at any moment shall he decide it is dirty or a broken egg is in the water. The washer operates in a closed water circuit, which allows for its optimal use and reduces costs.

Destination: egg breaking companies, bakeries, confectioneries, pasta making companies, chicken farms

Capacity: max 9 600 eggs/hour

Power supply: three-phase electric power, 26 kW 400 V 3/N/PE, 50-60 Hz / 230 V 3/N/PE, 50-60 Hz

water, pressure from the range of 0.5-6 bar

Minimal workspace: 3000x2000 mm

Dimensions: 2926x1007x1558 mm

Weight: 550 kg

Operated by: 2 persons

Delivery: Air, land and sea. Door-to-door (US and EU only)

Warranty: 12-months

Notice: during first start the washer uses 90 liters of water, during operation in water saving mode the machine uses 100 liters of water per hour, around 150-200 grams of detergent should be put in the machine after filling with water and after every water change, the machine must operate in a room with mechanical ventilation, operating temperature: 10-30 degrees Celsius.

Rz3:

Applications: Production of fresh egg mass, with the function of separating egg whites from yolks.

How it works: The egg breaker imitates the work of human hands, by separating the shells with the use of special knives and separates egg whites from yolks.

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

Capacity: max. 9 600 eggs/hour.

Power supply: 2kW 230V 1/N/PE 50/60Hz , 110V 1/N/PE 50/60Hz. Compressed air of min 6-8 bar .

Minimal workspace: 2000 x 1500 mm.

Dimensions: 1784 x 921 x 1043 mm.

Weight: 180 kg.

Operated by: 1-2 persons.

Note : Compressed air is required, compatible with the ZS egg shell breaker, compatible with the SF scraper filter

Can be a part of the OVO-TECH MT3-NUV3-RZ3 egg processing line.

If eggs are of inferior quality and yolks from whites separation is intended, the eggs should be cooled to the temperature of below 14 degrees Celsius prior to breaking

Min workspace: 5000 x 2000 mm.

It is possible to adjust the MT3 height (the minimum height given above).

All machine parts in contact with eggs are made of stainless steel EN 1.4301 (AISI 304).

EC - electrical connection

WC - water connection

APC - air pressure connection

WWD - wastewater drain



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