KENTMASTER EQUIPMENT (AUST) PTY. LTD. Unit 2/24 Central Court, Browns Plains Old. 4118 P.O. Box 420, Browns Plains Old. 4118 QUEENSLAND AUSTRALIA

A.C.N. 073 369 678 ABN 95 073 369 678

# EGUIPMENT (AUST) PTV. LTD. Tel:(07)38068400 Fax:(07)38067933

# TG 32 Washer & Refiner

#### Features:

#### **Beef and Pork**

- Handles approx 69kgs of any product. Tongues, cheek meat, tripe, honeycomb and ommassum) tails, tendons, feet.
- USDA approved
- Pivoting dome opens automatically
- All stainless steel easy inspection and cleaning, reduced maintenance costs
- Reduced water usage 16gpm @ 60psi
- 1" water inlet, 4" NPT drain outlet
- 7.5HP Motor (5600Watts) 3 phase





Dimensions: 30" wide x 63" long x 51" high Weight: 590kgs

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EGUIPMENT

(AUST)

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Tel;(07J380o840o Fax:(01138007933

# TG 40 Tripe Wash Refiner.

#### Features:

# Beef or Pork/ Sheep - Goat

- 200 paunches per hour
- 225 ommassurn per hour@ 110-120 head per hour both products.
- Capacity 190kg of any product
- Pivoting dome opens automatically
- All stainless steel easy to inspect and reduced clean up time required
- USDA Approved
- Reduced water usage requires minimum 24gpm @ 60psi
- 15HP motor (18650 watts) 3 phase.
- 1" water inlet- 4" NPT Drain Outlet.





Dimensions: 48" wide x 96" long x 102"

high Weight: 700kgs.

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### APPLICATION BRIEF TRIPE PROCESSING~ HIGHER QUALITY, INCREASED

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#### Excerpt

APPLICATION BRIEF TRIPE PROCESSING - HIGHER QUALITY, INCREASED YIELD= BETTER RETURNS BACKGROUND Tripe is edible offal made from the stomach of various animals. Beef tripe is typically tile most common, and is made from the first three stomach chambers of cattle with Reticulum (honeycomb and pocket tripe), and the Omasum (book/bible/leaf tripe) being of most value for producers to be made Into sausage, stew or soup. Tripe production in the USA is predominantly done using chemicals, and EU production is typically chemical free, however the process of utilizing machines such as La Parmentiere TM or Kentmaster Systems TM is similar.

Tripe Production Maximized using Emech

The objective of tripe processing h slaughter houses is to clean the tripe so that it is no longer "Green", and maximize the available yield of the product

PROBLEM Depending on the type of tripe being processed, the age of the cattle, and even the time of year, the temperature of the process water used to clean the tripe is critical to maintaining optimum yield. Operators may often run their processes hotter h an attempt to clean the tripe faster, but often the result is an over cooked tripe that may h fact be under washed.

SOLUTION Customers who have deployed Emech technology as part of there tripe process have all seen an increase in high quality tripe output. Many customers have seen yield improvements of more than 10% on yield alone. The Emech F3 and F5 generation of integrated mixing solutions have allowed reduced rework, and increased cycle performance due to more accurate temperature mixing than previous technology.

Traditional systems employed either thermostatic mixing systems that become inaccurate over time, and provide unstable control h the process, or were simply ball valves to dump in hot and cold water Into the washing machines in an uncontrolled fashion

Increased accuracy of mixing has provided customers with reduced energy and utility costs to while achieving increased yields', and the robust design and construction of the units has minimized maintenance intervention improved process uptime availability within the facilities in comparison with previous systems

If the temperature in the washer or refiner is under temperature, the chemicals may not react correctly causing the tripe to not be cleaned sufficiently. This results in rewashing, or a higher consumption of chemicals to achieve the desired white bleached look that customers are after.

Customers have experienced payback intervals measured h weeks and months as a result of the deployment of Emech technology that increases the value of their tripe operation.

Equally if the temperature is too high in the washers or refiners, then the tripe can start to cook, and actually shrinks. This reduces the yield weight available to suppliers to sell the tripe, and also Impacts on the quality of the tripe,

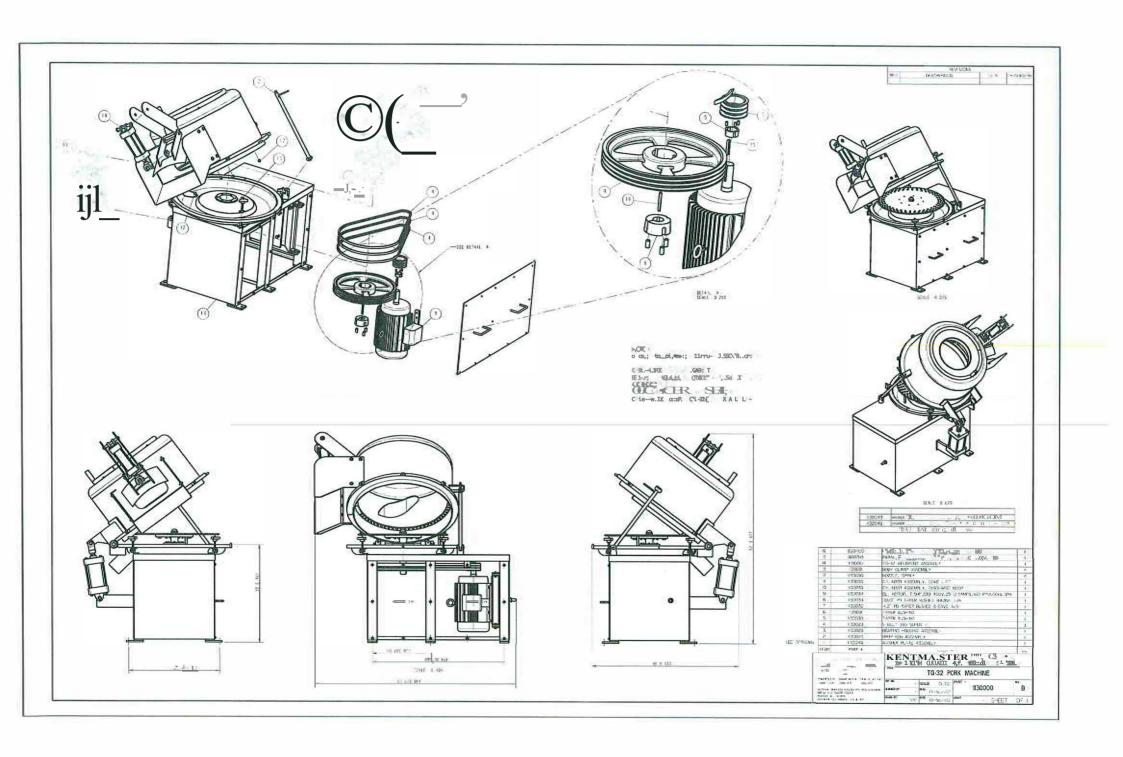
This has lead to the redefinition of what is accepta le in process performance in Tripe rooms across the slaughter Industry. Contact Emech directly or your representative for more information.

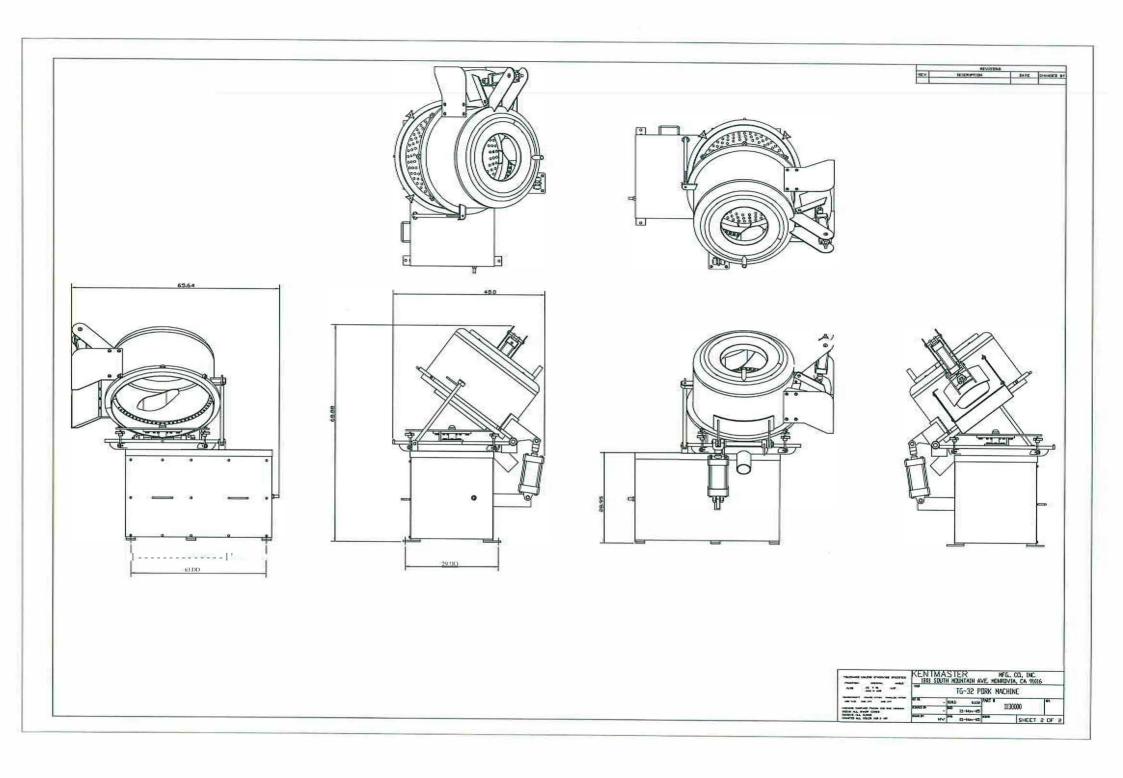
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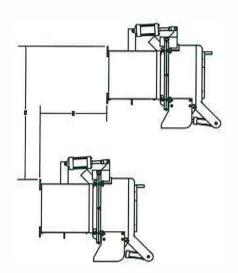
For further information:

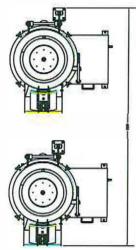
Engineered Equipment for Industry

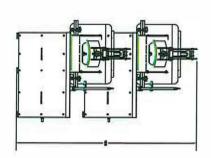
7255 E 46th Street P.O. Box 470146 Tulsa, OK 74147-0146 Telephone: Fax: 918-610-3451 www.conditcompany.com











SCALE 1:1 DIMENSIONS IN INCH 1' = 25.4 mm Picture Catalog Page 1 of 1



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Picture Catalog Page 1 of 1



### Kentm Ister Manuer, Fring Com pan, Inc.

TGR (Tripe Refiner)

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Part Number	TGR (32 or 40pf)
All stainless steel construction Power type: Electric (230/460 V, 3HI' 60Hz) Horsepower: 15, 20. 25 Water volume: I'' requires min. 16, 20. 24 CPM @60 PSI; drain outlet 4" NPT with stainless steel gate.	



The second of two machines required in this system:

The refiner uses water and centriffigal force to force of

The refiner uses water and centrifigal force to force out any remaining impurities after the wash. Use of chemicals is optional. Reduces water consumption and production times. It won't tear or damage the product.

TGW- 32 40 capacities:

Per hour: 75 - 80, 150 • 160, 250 - 27S paunches per hour with honeycomb attachment

80 • 100, 175 • 180,300 oma5swn per hour

35 - 40, 75 - 80, 150 - 160 head per hour - both products

Quick Links: Per load:

Select a link - 15 • 18, 25 • 130, 40 • 50 paunches with or without honeycomb

35 - 50, 60 - 70, 100 - 120 omassum split in half 60 - 80, 100 - 150, 400 - 500 honeycomb only

Options: 3 models: 36, 42 or nch diameter plates.

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