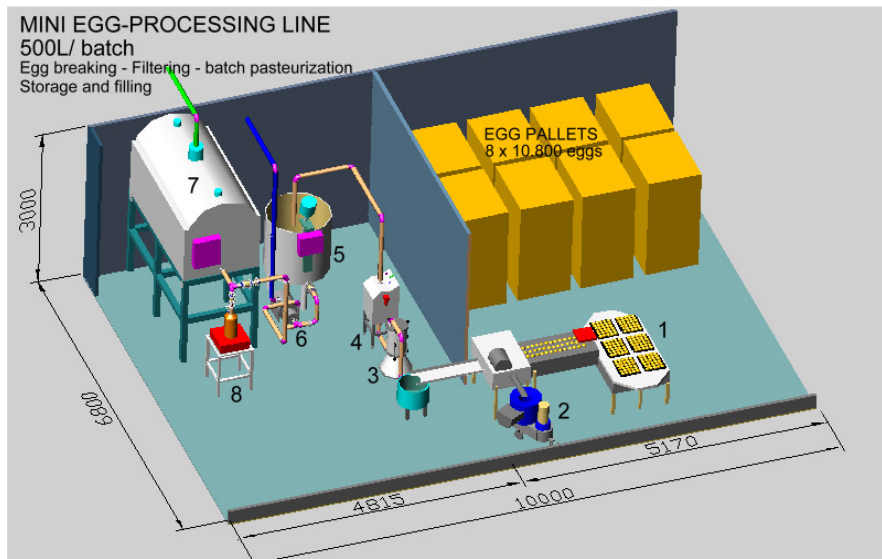


MINI EGG-PROCESSING LINE

Egg breaking – Pasteurizing – Storage and Filling in one concept



The MINI egg-processing line can pasteurize about 500kg/batch. whole egg
This egg processing line is equipped with :

1. Egg breaking machine CEM108 with automatic supply table or manual supply
2. Centrifugal separator C430 for centrifuging the eggshells
3. Continuous scraper filter CF3000 specially designed for egg products
4. Product pump CP7 with max. capacity of 7m³/hr
5. Batch pasteurizer 500L/batch
6. Centrifugal pump
7. Refrigerated storage tank 1600L with cooling-unit and mounted on a SS frame
8. Filling system with dose measuring valve and weighing scale.
9. Stainless steel PRODUCT piping between each machine.

The time for one cycle with a batch pasteurizer will depend on the working procedure.

Procedure:

- breaking the eggs by our breaking machine (CEM 108 = capacity abt 500 kg/hr) or our centrifugal separator C430 or C430RB
- the product is filtered by our filter CF3000 and pumped into the batch pasteurizer
- the pasteurisation can start at the same time as the breaking. The pasteurisation time will take about 120 minutes
- after pasteurisation the cooling can be started with ice water supplied from the ice bank on the refrigerated storage tank. Cooling up to 10° C will take about 60 minutes
- the product is then pumped into the storage tank for further cooling to about 4 to 5 °C
- between each batch the product circuit can be rinsed and disinfected (abt 10 minutes)
- after 190 minutes the operation can be repeated

In practice 3 batches can be pasteurised per shift, whereby the last batch can be left in the batch pasteurizer for complete cooling and transferred to the storage tank next morning. Filling the product in buckets or bottles can be done by our filling system with dose measuring valve and weighing scale.