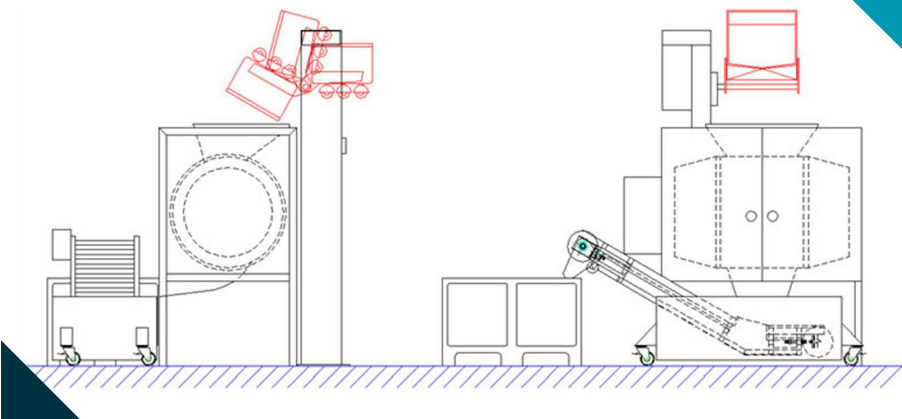


SPECIFICATIONS

Construction	Stainless Steel AISI-304 and 316.
Dimensions	Ø 950 mm x 1000 mm
Power installed	5 CV



OCTOPUS BEATER

Designed and developed to achieve a perfect cleaning and beating of octopus through the beating of the product submerged in a salted water solution, getting the meat, strong and flexible, the octopus is softened and moisturized for later handling and consumption with its full tasted.

Machine is served with a feeding system and a bin with a recirculation pump and an evaluation conveyor that filters the added liquid, returning it to the process, saving therefore production costs.

Automatic loading hopper to the drum.

Inner deposit with draining valve. Incorporates conveyor with polyethylene band.

Force and manoeuvre electric cabinet at 24 V including semiautomatic working program.

Elevation system through elevator column or conveyor, defined with the customer.

Beating drums with waterproof and semiautomatic opening door, inside beaters.