


RX-0 egg breaker

Description


 **Capacity:** 2500 eggs/hour

 **Replaces:** 5 people

The RX-0 egg breaker uses a gravitational, self-pacing feeder with a system of specially designed rollers to transport the eggs into its breaking section. The machine's high performance is achieved thanks to the use of the best-in-class, innovative breaking mechanisms. The machine breaks the eggshells with the use of specially designed knives, which imitate the work of human hands. This most hygienic egg breaking method is an innovation by OVO-TECH. Next, the eggs go through a quality control tray. Afterwards, they slide down a separator ramp where yolks are separated from whites. After work completion, the machine can be cleaned with a built-in CIP system. The machine is made out of stainless steel EN 1.4301 (AISI 304).

 **Power supply:** 0,4 kW 230 V 1/N/PE 50/60 Hz
0,75 kW 110 V 1/N/PE 50/60 Hz

 **Dimensions:** 1400x668x1210 mm

 **Minimal workspace:** 2400x1670 mm

 **Compressed air:** n/a

 **Weight:** 85 kg

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

 **Operated by:** 1 persons

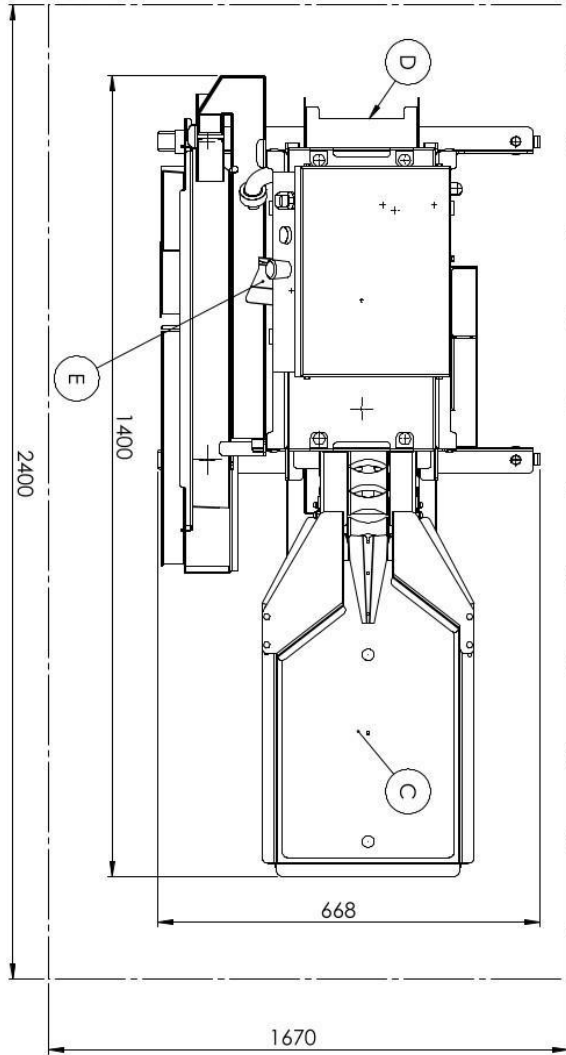
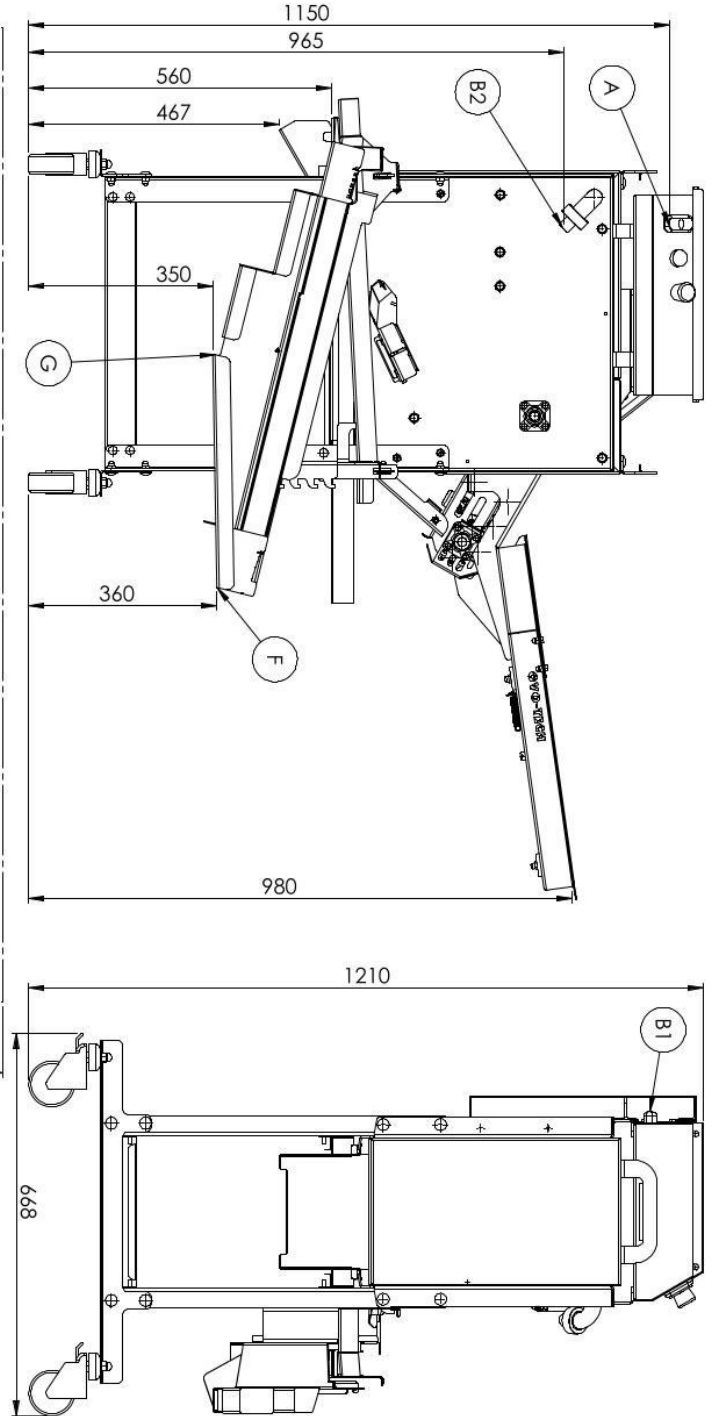
 **Drain:** n/a

 **Compatibility:** VEL-30



DATE
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 PROJECT
 DOK-LAY-EN-1211.1

AUTHOR
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| RX-0 | |
|----------------------------|--|
| Typical workplaces: | egg breaking facilities, bakeries, confectioneries, pasta making companies |
| Capacity: | max. 2.500 eggs/hour |
| Power supply: | 0.4 kW 230V / 1.7kW/PE 50/60 Hz 0.4 kW 110V / 1.7kW/PE 50/60 Hz |
| Water connection: | Garden hose Quick Connect |
| Compressed air connection: | |
| Minimal workspace: | 2400 x 1670 mm |
| Dimensions: | 1400 x 668 x 1210 |
| Operated by: | 1 person |
| Minimal wall clearance: | the rear side - 600 mm |
| Additional information: | N/A |
| A | control panel |
| B1/B2 | connections electrical/water |
| C | eggs input |
| D | eggs/peels outlet |
| E | eggs/locks outlet |
| F | eggs/locks outlet |
| G | egg white outlet |