

STRIPS AND BLEACHES

DEFATS

EMPTIES

DEPILATES

SPLITS

GRINDS

FILTERS

DISCHARGES

Processing beef middles
has never been this simple.



PGX

SERIE

Why Choose the MCM PGX beef middles emptier ?

MCM has been a manufacturer, integrator and process consultant since 1990.

The **PGX** can easily empty and clean your beef middles without compromising their quality.



After inserting the product onto the appropriate nozzle, a **simple press** is enough to **secure** it and start the **cleaning** cycle.



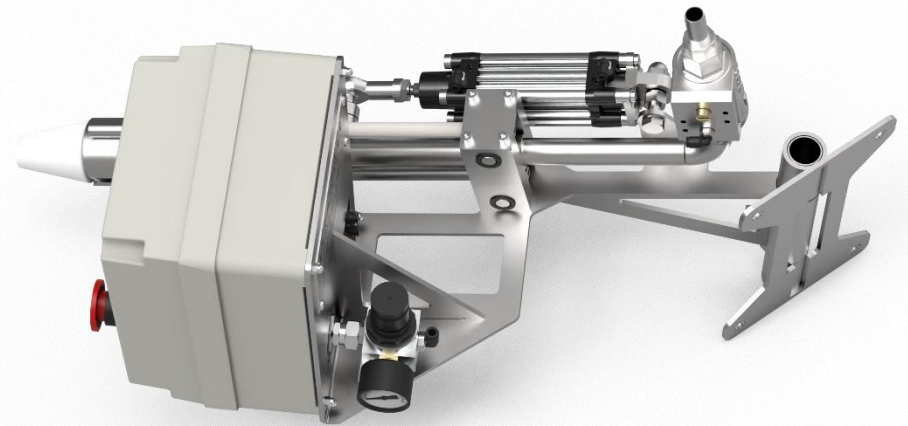
The **PGX** cleaning time is **adjustable**, allowing you to find the right balance between **results** and consumption.



The **PGX** requires **no electrical power** to operate (only air and cold water), ensuring reliable, robust, and **safe** operation.



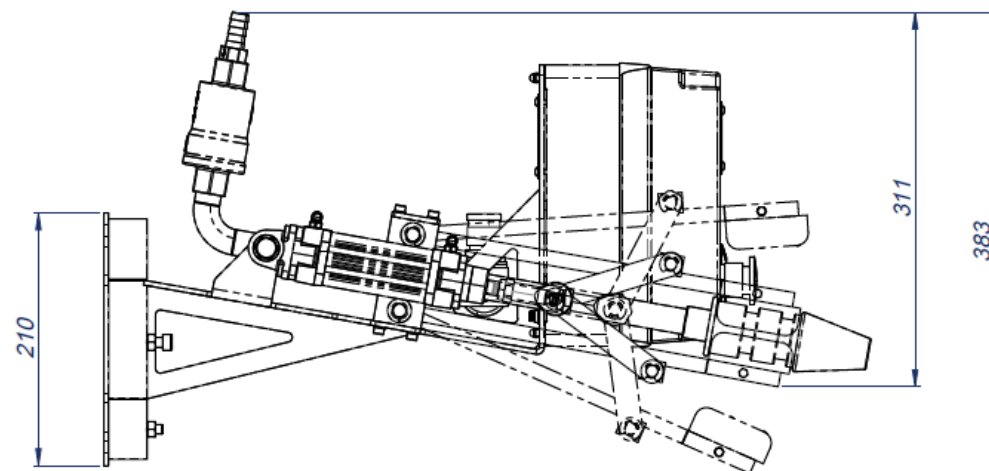
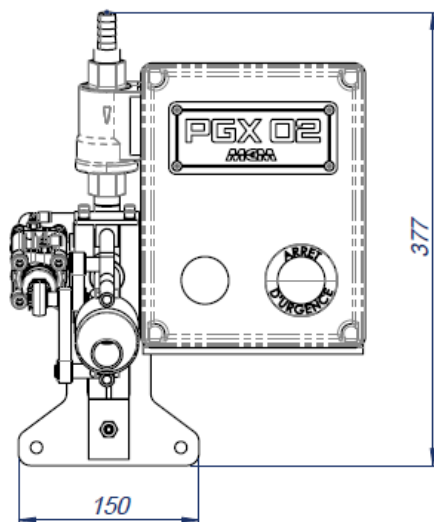
Its **compact design** allows for easy integration into your processing line.



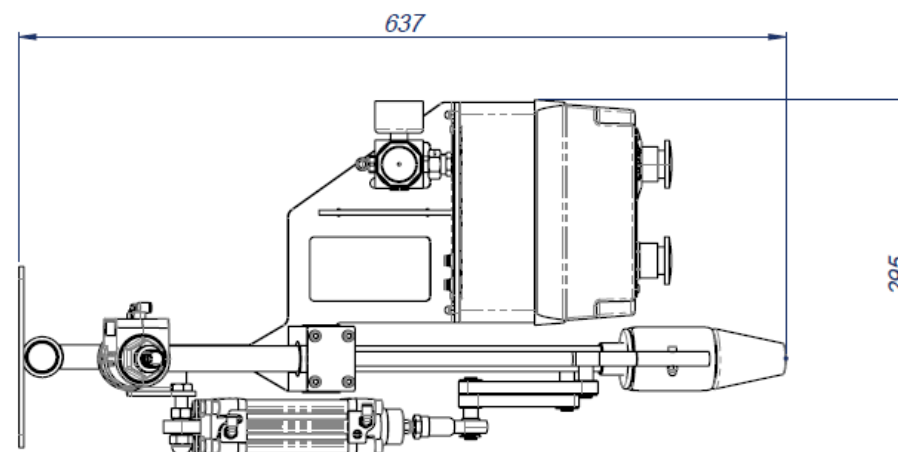
Tailored to your needs.

Since your needs are special to us, your **PGX** is tailored, modified and equipped by our teams.

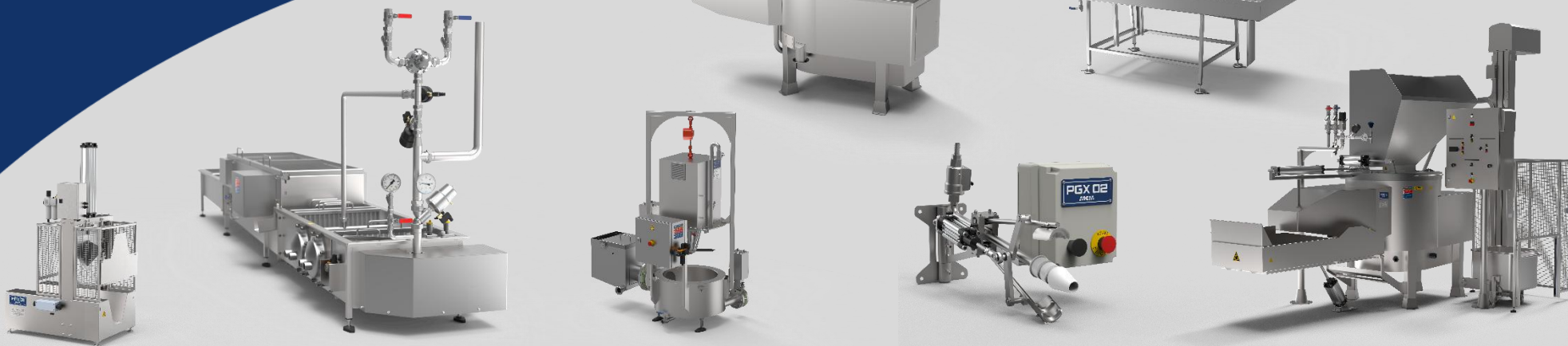
Technical specifications



| | |
|--|-------|
| Beef middles yield (/h) | 30 |
| Delay setting | 0-30s |
| Compressed air pressure (bars) | 6 |
| Cold water pressure (bars) | 2 - 3 |
| Cold water consumption (l/cycle) ^{*1} | 8 |
| Net weight excluding stagnant water (kg) | 10 |



^{*1}For reference, with a recommended cycle time of 25 seconds, which may vary depending on the delay setting.



For more informations, please contact us :



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MCM, expertise and innovation in 5th quarter processing

