

SEPS 20000

Hard-boiled egg processing

GENERAL

The SANOVO SEPS 20.000 Hard-Boiled Egg System automatically boils, cools and peels up to 20.000 eggs/hour, and handles both white and the more difficult brown eggs. Our long experience within the egg industry has been used for designing the system, and a big step has been taken to improve the yield rate for both white and brown eggs.

BOILER YIELD RATE TO 98,5%

The egg guiding system in the egg boiler increases the yield rate by gentle and precise movements into the boiling chamber and minimises loss and damaged eggs.

YOLK CENTRING SYSTEM

The yolk centring system in the egg boiler ensures a high visual quality of boiled eggs. The yolk centring is carried out in the pre-heating system. After 3 minutes at low speed the yolk is centred with a precision which satisfies the requirements from the consumers of the boiled eggs.

FOCUS ON ENERGY CONSUMPTION

Insulation of the egg boiler as well as automatic control of water level and temperature ensure low energy consumption. Even with the low power consumption a boiling process with a temperature of 97.5°C at 18 minutes is obtained for a uniform boiling.

HIGH COOLING CAPABILITY

By the extra cooling capacity yolk core temperature of 10°C can be obtained. The low temperature ensures an efficient peeling process. Lower core temperatures can be achieved by an additional after cooler.

NO SCRATCH PEELING TECHNIQUE

The egg peeling concept is based on no-scratch peeling technique. The peeler is optimised to reduce the shell impact in the egg to nearly zero. The peeler handles any type of eggs, brown or white, with a unique high yield rate > 98 %.

SAVE TIME IN CLEANING

The SEPS 20.000 is designed for easy access for cleaning. The boiling unit can be opened easily by one operator and the open design of the cooler makes it easy to clean. The integrated CIP system of the peeler makes life easier for the operator and saves time for production of boiled eggs.



FEATURES:

- Up to 98,5 % yield rate on both white and brown eggs on the boiling unit.
- Up to 98 % yield rate on the peeling unit
- Peeling of both brown and white eggs
- The peeling technique has reduced the shell impact to nearly zero.
- Optimised control and insulation decrease energy consumption
- Cooling capacity from 97,5 °C to 10°C yolk core temperature
- Yolk centring system
- Minimal space requirements for installation due to the rotation design
- CIP system and easy access to equipment reduce cleaning time
- CIP cleaning of the egg peeling system.

OPTIONS:

- SPS 24.000 C/W system for automatic counting and/or weighing of de-shelled eggs.
- Eggshell transport system for transportation of shells
- Extra set of pendulums for handling of brown eggs
- Optimal loading by SANOVO FlexLoader 5-6

SAFETY AND SERVICE

All SANOVO products and systems are designed to meet the industry safety standards.

A comprehensive service organisation is always available to assist in the selection of the right maintenance programme or individual spare part.

SMALL FOOTPRINT

Each individual component in the process has been designed for minimal space requirements and totally the SANOVO SEPS 20.000 Hard-Boiled Egg System requires 2-4 times less space than similar equipment available on the market.

