



500 EGG CENTRIFUGE

Features

1. Made of stainless steel for great durability and hygiene which ensures it meet all rules and standards for food processing.
2. Is specially designed for breaking eggs and automatically separating the eggshell and liquids with minimum product loss. Ideal for the factories who need to use full egg liquids.
3. Has a maximum capacity of 20000 eggs/hour and is easy to use when its plugged in.
4. Can be used offline, or paired with ZENYER egg washers to build an egg processing line. We recommend using egg washers before egg breaking in order to meet food safety standards and ensure the final quality.

Model	ZYD-L-80
Product code	500
Capacity	20,000 eggs/hour
Power	5.5KW, 50HZ
Voltage	380V, 3-phase
Dimension (L*W*H)	1.8×0.68×1.15 M
Function	Breaking, separating eggshell and liquid (yolk and egg white not separated)