



LA PARMENTIERE

WASHERS

TYPES 25L – 50L – 100L – 200L



USE

These machines are designed for use by market gardeners, fruit and vegetable wholesalers, canners, local authorities, etc.

They are able to clean the following vegetables: potatoes, carrots, turnips, beetroot.

With certain modifications to the machine, they can also clean delicate products .

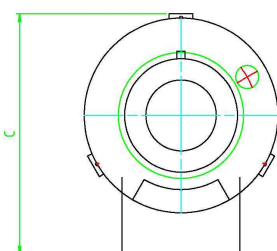
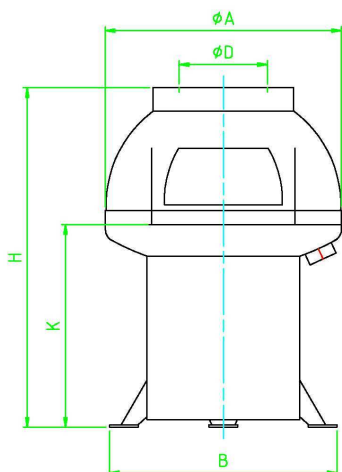
To wash celeriac, chestnuts or truffles, it is necessary to use the model designed as a washer-scrubber.

PERFORMANCE

La Parmentière washers provide particularly careful washing and produce excellent results:

- Removal of all types of dirt (soil, sand, mud, etc.)
- No bruising of the product.
- Clean, smooth appearance of the processed produce.
- Optimum hourly output (see table).

HOURLY OUTPUT (in Kg)					
TYPE	Potatoes, Carrots Turnips, Beetroot	Gherkins	Live snails	Snail meats	Mussels, Clams
25 L	500 – 450	300 -450	100-150	200	400-700
50 L	1000 – 4000	600 -800	200-300	400	800-1400
100 L	2000 – 6000	1200 – 1500	350-500	700	1500 – 2000
200 L	4000 - 10000	2000 - 2500	-	-	2500 -3500



TYPES – 25L – 50L – 100L

For vegetables, the output range is very wide due to the differences in the produce processed (size of the vegetables) and the amount of dirt.

Output can vary with the machine type, ranging from a single to a quadruple unit.

For snails, the range is dependent on their size and for mussels and clams, possibly on the level of dirt.

La Parmentière also produces machines for drying snails in shell, essential for ensuring the complete removal of damp after washing.

CHARACTERISTICS

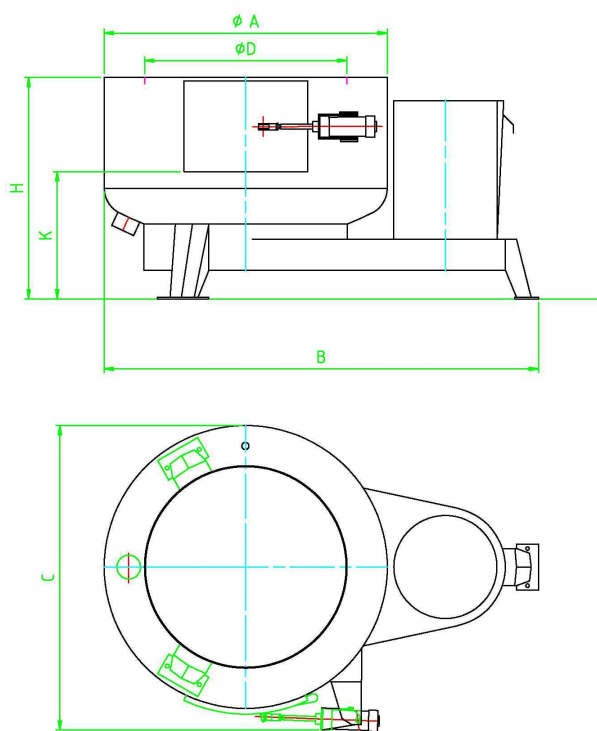
- Machine made of 18/10 stainless steel.
 - Motor and gearbox sealed against water splashes and seepage.
 - Sealed ball bearings.
- Stainless steel nuts and bolt.

- 360° positionable door (three positions on 200 litre model).
- Load per fill (see table).
- Power and water flow (see table).
- Silent in operation.
- Minimum maintenance: motor oil change every 5000 hours.

TYPE	LOAD (In kg)					POWER	WATER FLOW (L/HR)
	Potatoes, Carrots, Turnips, Beetroot	Gherkins	Live snails	Snail meats	Mussels Clams		
25L	20 -25	25 -30	10 -15	20	25 -30	0,7 Kw	1000
50L	40 -50	50- 60	20 -30	40	50 -70	1,5 Kw	1000
100L	80 -100	100 -120	40- 60	80	100 -140	3 Kw	2000
200L	150 - 250	200 -240	80 -120	-	200 - 280	11 Kw	2000



TYPE 200L



DIMENSIONAL DRAWINGS OF MACHINES

(in mm-side/plan view)

TYPE	ϕA	B	C	ϕD	H	K
25 L	710	660	800	300	1090	640
50 L	820	760	890	390	1100	620
100 L	960	925	1110	440	1250	750
200 L	1300	2000	1500	800	1140	660

OPTION

All machines have the option of: cylinder-operated door with automation cabinet for optimum control of the length of time the produce spends in the machine.

The advantages of this method of operation are considerable:

- staff savings since there is no need for permanent machine minding.
- Water and electricity savings.
- Optimised washing.

IMPORTANT

La Parmentière produces complete installations for the continuous washing of potatoes, beetroot, etc. with remotely controlled cylinder-opening doors.

WASHER SCRUBBERS

TYPES 25LB – 50LB – 100LB

USE

These machines are designed for use by market gardeners, fruit and vegetable wholesalers, canners, local authorities.

With the use of special brushing equipment, they make it possible for delicate vegetables to be cleaned.

PERFORMANCE

- Attractive appearance of the processed produce.
- No bruising
- Minimal losses.
- Optimised hourly output (see table).

CHARACTERISTICS

- Equipped internally (bowl and wheel) with nylon brushes with various grades of bristle.
- Straight-sided or conical bowl, depending on the produce being processed.
- Machine made entirely of 18/10 stainless steel.
- Motor and gearbox sealed against water splashes and seepage.
- Sealed ball bearings.
- Load per fill (see table).

IMPORTANT

It is recommended that dual speed motors are fitted for working with celeriac. The exit of processed produce will be more sudden.

HOURLY OUTPUT (In Kg)			
TYPE	Celeriac	Chestnuts (2 nd skin)	Truffles
25 LB	-	150-200	150-200
50 LB	750-1000	350-450	300-400
100 LB	1200-1500	-	-

These rates can be significantly improved where the soil is light.

LOAD (In kg)			
TYPE	Celeriac	Chestnuts	Truffles
25LB	-	12 - 14	12 -14
50LB	25 - 35	20 -30	20 -30
100LB	50 -70	-	-

DIMENSIONAL DRAWINGS OF MACHINES

Identical to those for normal washers.

TABLE OF MACHINES RECOMMENDED FOR PRODUCE PROCESSING

	PRODUCE PROCESSED	MACHINES	WHEEL	BOWL	MOTOR	TEMPERATURE
FRUIT AND VEGETABLES	Potatoes, Carrots, Turnips, Beetroot	25L-50L-100L-200L " " "	Smooth with bosses " " "	Hemispherical " " "	Single or dual speed " " "	Cold water " " "
	Gherkins	25L-50L-100L-200L	Vulcanised	Rilsan lining	Single speed	Cold water
	Celeriac Chestnuts Truffles	25LB-50LB-100LB " "	Brushed Brushed Brushed	Straight Conical "	Single or dual speed Single speed Single speed	Cold water Water at 65°C approx. Cold water
	DELICATE PRODUCTS	Live snails (shells) Snail meats Mussels	25L-50L-100L " "	Vulcanised Smooth with bosses "	Vulcanised •Hemispherical •Equipped with knives for separating	Single speed " " "



LA PARMENTIERE

P. BLACHE ET Cie

Maison fondée en 1899

S.A au capital de 172 325 €

Z.I 7 rue Lavoisier 77330 OZOIR LA FERRIERE - FRANCE

TEL: +33 (0) 1 64 40 00 12 - FAX: +33 (0) 1 64 40 08 50

Email: Jps.Laparmontiere@wanadoo.fr - Web site: www.Laparmontiere.com

R.C.S MELUN B 784 780 181