

CREAM SEPARATOR

Mod. SCR/EV

INTRODUCTION

This centrifugal separator is designed to separate cream from milk and it can also be used for cleaning operations.

TECHNICAL SPECIFICATION

- Framework of AISI 304 stainless steel
- Cream separator of closed type
- Feeding: 300 kg/h max. (higher flow rates on demand)
- Drum of AISI 304 stainless steel, rotation speed: 10200 r.p.m.
- Three-way mixing valve of AISI 304 stainless steel
- Micrometer adjustment of cream density
- Centrifugal feed pump of AISI 304 stainless steel
- 2 tanks of food grade plastic (30 litres and 50 litres)
- Pressure gauge of AISI 304 stainless steel, range of 0 to 10 bar
- Switchboard of AISI 304 stainless steel with protection degree IP55 complying with EC standards and including a differential circuit breaker
- Emergency button

Dimensions: 560 × 1000 × 1700 mm
Weight: 210 kg



SUITABLE FOR PROCESSING:

MILK (table top)	MILK (on castors)	FRUIT	TOMATO	CITRUS	OLIVE	OLEAGINOUS SEED	GRAPE	BREWING	SEAFOOD	LIQUEURS
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REQUIRED

UTILITIES (PROVIDED BY THE CUSTOMER)

- Power supply: 400 Vac 50 Hz three-phase - 2,0 kVA (Other voltage and frequency on request)

SUPPLIED WITH

OPERATING AND MAINTENANCE MANUAL

