3.3. Technical card

Overall dimensions (ref. Tab. 20):		
Width:	1.160	mm.
Length:	1.820	mm.
Height:	1.480	mm.
Weights:		
Bowl weight:	205	kg.
Separator weight:	590	kg.
Separator unit on base frame:	860	kg.
Operating features:		
*Milk skimming capacity:	4.500	l/h
*Whey skimming, standardization, milk cleaning capacities:	7.000	l/h
Bowl capacity:	9,5	l
Solids chamber capacity:	4,8	l
Bowl speed:	7.500	r.p.m.
Motor speed:	1.450	r.p.m.
Product and process features:		
Maximum product density:	1,1	kg/dm^3
Maximum sludge density:	1,35	kg/dm^3
Maximum product temperature:	95	°C
Minimum product temperature:	3	°C
*Temperature process	45 ÷ 55	°C
Electrical system features:		
Motor power:	9,2	kW
Voltage:	3 x 400/690	V
Auxiliary components voltage:	24	Ac
Frequency:	50	Hz
System:	three-phase+earth	
Motor protection level:	IP 55	
Electric panel protection level:	IP 55	
Operation:	electro-mechanical	
Hydraulic system features:		
*Required feeding pressure necessary for a machine working at maximum capacity:	2,0	bar
*Maximum outlet pressure (cream and skim):	4,0	bar
Minimum feeding pressure for operating water:	2	bar
Operating water consumption for each discharge:	approx. 10	l

Spacers of inlet-outlet flow unit (§ 6.3):

- n° 1 x thickness 4 mm.
- n° _____ x thickness _____ mm.
- n° _____ x thickness _____ mm,

Total thickness 4 mm.

(*) These data depend on the specific application (milk skimming, standardization, cleaning and whey skimming). The skimming capacities given above has been obtained with normal milk and whey at a temperature of 30÷50 °C with 0,03% maximum residual fat content (Gerber system).