

SE 05X

MILK SKIMMING
WHEY SKIMMING



CENTRIFUGAL SEPARATOR

Noiseless separator of high efficiency and reliability. All elements are largely designed and are machined and inspected with high accuracy to assure the maximum life of the separator. Easy disassembling and cleaning of bowl cover, inlet-outlet flow unit and bowl.



BOWL

Bowl is of stainless steel; it is provided with high resistance carbon steel lock ring with a special anticorrosive and antiscuff treatment; the diaphragms are of high accuracy.

INLET-OUTLET FLOW UNIT

Bowl feeding is carried out through a closed pipe line with skim milk (or whey) and cream outlets under pressure and without foam; skim milk and cream are conveyed outside the bowl by means of two centripetal pumps and without seal gaskets between fixed parts and rotating parts. A sanitary pressure gauge is installed on skim milk outlet. Three micrometric valves, allow the regulation of skim pressure, cream density and eventual remixing of cream with skimmilk (standardization). This remixing takes place in a special device that guarantee the maximum turbulence.

FRAME

Frame is of cast iron with acid-resistant painting. The three-phase electric motor (IP55 protection) is flanged to the frame. The bowl shaft is driven by means of a centrifugal clutch, a horizontal shaft and an helical gear pair with orthogonal axes. Gears and ball bearings are splash lubricated. Frame, covered by stainless steel, is complete with a manual brake acting on the clutch drum, an oil gauge glass, two pins for bowl locking, during assembly and disassembly, and two clamps for bowl cover.

MATERIALS

All parts in contact with the product are made of stainless steel.

CLEANING

The cleaning, at working end, requires the centrifugal separator stop and the disassembling of inlet-outlet flow unit, cover and bowl.

TESTING AND FINAL INSPECTION

Every separator is carefully tested during the construction and is submitted to a full testing before delivery.

MODEL OPTIONS

Mod. SE 05V: frame painted.

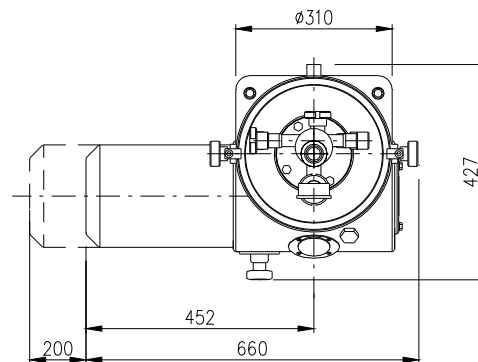
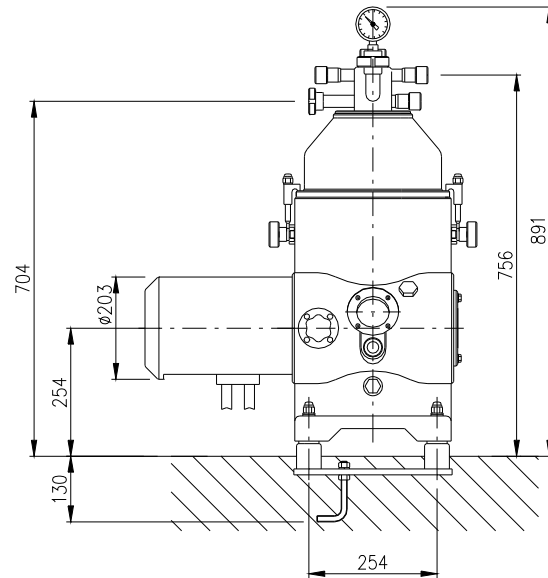
STANDARD EQUIPMENT

- Foundation plate with shock absorbers
- Set of special spanners for the bowl
- Set of spare parts
- Oil lubricant for first charge.

TECHNICAL DATA

Milk skimming capacity (*)	1.200	l/h
Whey skimming capacity (*)	1.800	l/h
Milk Standardization	1.800	l/h
Solids chamber capacity	1,3	l
Bowl speed	8.000	rpm
Electric power motor	1,85	kW

DIMENSIONS



DELIVERY DATA

Net weight	160	kg
Gross weight	220	kg
Packing case dimensions	830 x 630 x 900	mm

(*) 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).

SEITAL reserves the right to modify any technical data given in this brochure without prior notice.



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