



Fat Filtrator

The Haarslev Fat Filtrator is designed for screening fat and sludge from expeller presses.

Design

The separator is a vibrating screen placed in an inclined position. The fat and fines hit the screen and the fat penetrates the screen and the solids stay on top of the screen. Thanks to the inclination and the vibration of the screen the solids are transported to the outlet.

The fat penetrating the screen is collected in the bottom tray and led to a fat pump. To ensure that the fat level is not too high, the fat collector is equipped with a level sensor.

The tray has a door for inspection and cleaning, and the top of the separator is designed as a lid making inspection and cleaning from the top possible.

Haarslev Industries A/S

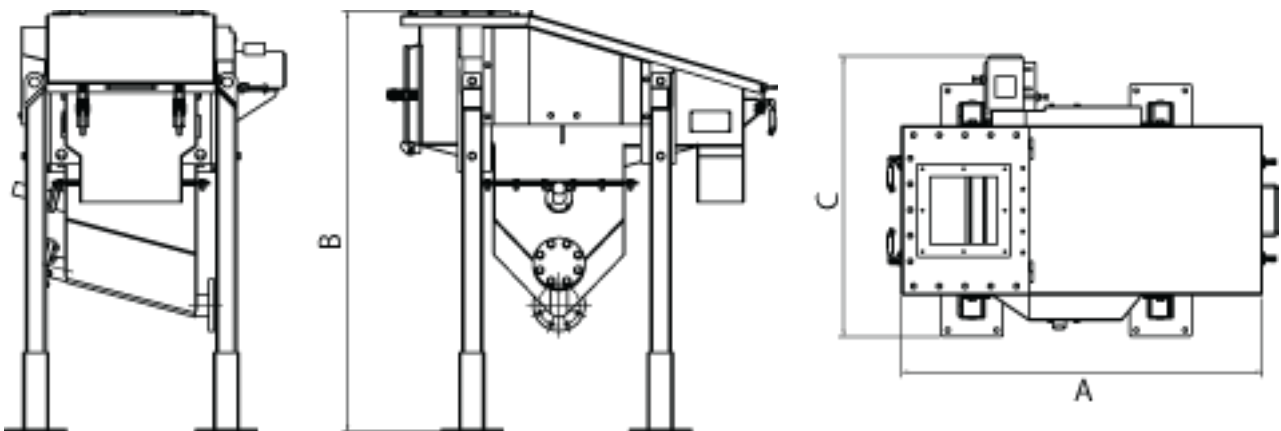
Haarslev Industries is one of the world's leading companies within handling and processing of by-products from food-related industries.

Many years of experience has given us competence in designing, manufacturing and installing processing equipment and systems for related industries which process meat by-products or convert raw material into finished goods.



Specifications

Changes to the screen is done through the top inspection door. The separator will be delivered with a set of screens with a mesh of 0.7 to 1.0 mm and supplied as a complete unit, incl. electric motor and replaceable screen.



Technical Specifications	Unit	Type HM-S500	
Dimension	A	mm	1402
	B	mm	1633
	C	mm	1090
Capacity app.	kg/h		200 - 2000 ^{*)}
Screening area	mm		450 x 700
Motor	kW		0.37
Inlet	mm		360 x 360

^{*)} The capacity depends on the quality of the material being processed.

We reserve the right to alter the specifications at any time without prior notice.



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