



## 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 solid stay on top of the screen. Due 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.

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

### Haarslev Industries A/S

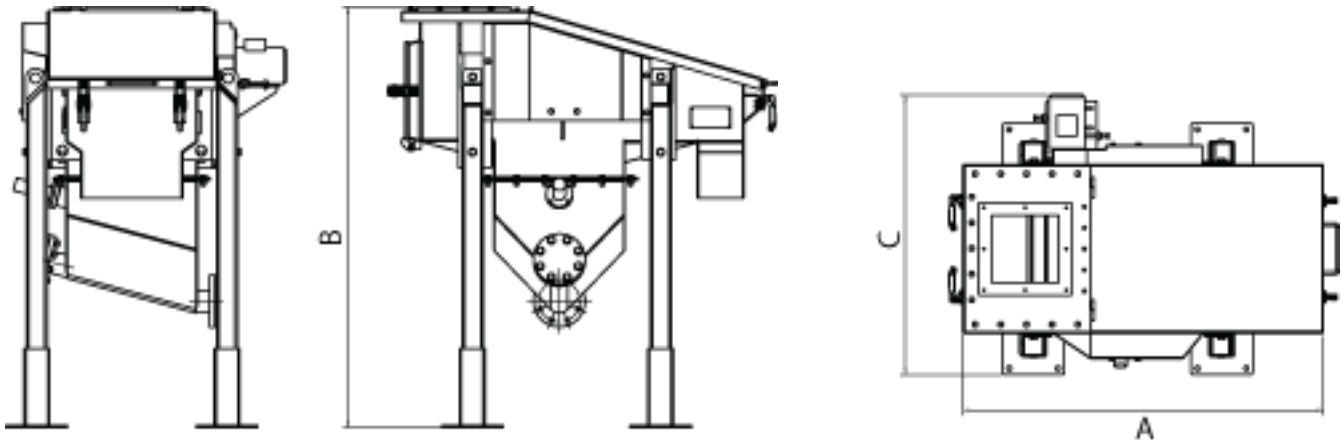
Haarslev Industries is one of the world's leading companies within handling and processing of by-products from food-related industries.

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

Change 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	inch	55
	B	inch	64
	C	inch	43
Capacity app.	lbs/h		441-4409 <sup>*)</sup>
Screening area	inch		18 x 28
Motor	HP		0.50
Inlet	inch		14 x 14

<sup>\*)</sup> 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.



Haarslev Industries A/S • Bogensevej 85  
 DK-5471 Sønderso • Denmark  
 Telephone: +45 63 83 11 00  
 E-mail: [info@haarslev.com](mailto:info@haarslev.com)  
[www.haarslev.com](http://www.haarslev.com)

