



Rotative Fat Drainer

The Haarslev Rotary Drainer is designed for separating free fat from cooked greaves or for screening fat and sludge from screw presses.

Design

The separator consists of an infeed screw and a rotating perforated drum in which the separation takes place. The fat runs through the perforation, is collected in the enclosure and

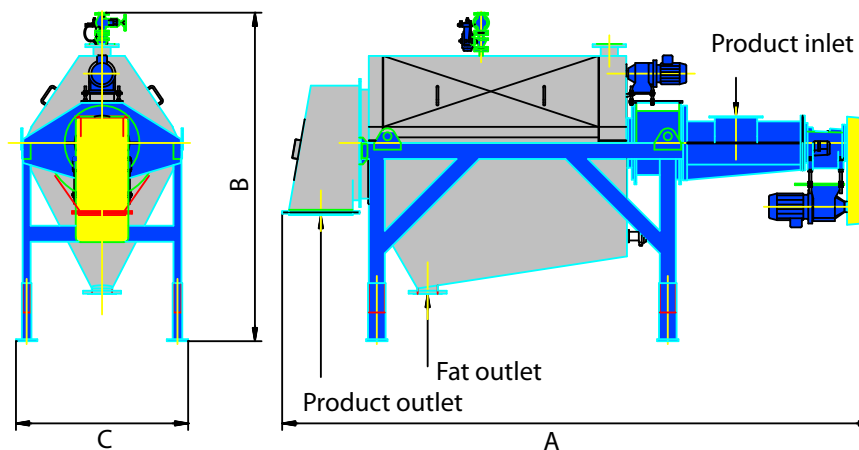
fed to a pump (not included). The solids are discharged over the end of the drum .

The enclosed drum housing has a door on each side for inspection and cleaning

Haarslev Industries

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.



Technical Specifications	Unit	TR-50	TR-80	TR-80-5	
Dimension	A	mm	3900	4400	6350
	B	mm	2200	2450	2850
	C	mm	1050	1300	1300
Weight	kg	1100	1750	2700	
Diameter	mm	550	800	1000	
Inlet capacity	T/h	1-3	5-8	8-10	
Product inlet	mm	270 x 270	300 x 300	300 x 300	
Product outlet	mm	700 x 206	470 x 340	470 x 340	
Fat outlet	mm	DN100	DN150	DN150	
Power installed for separator	kW	0.37	0.75	1.5	
Power installed for screw conveyor	kW	1.5	3	3	

*) The capacity can change depending on the percentage of solids.

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



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