



## Vibrating Screen for liquids

### Application

Removing of liquid from cooked fish or meat.

### Main advantages

- Gentle handling of product
- Efficient separation of liquid from solids
- Enables optimum dewatering in screw press
- Compact design
- Low installation cost
- Low maintenance cost

### Description

The Vibrating Screen is designed for optimum straining of cooked fish or meat prior to twin screw press. It consists of a screen unit mounted inside a stainless steel housing.

The screen plate is stretched over a steel frame, mounted on four brackets with rubber buffers, which reduces external vibration to a minimum and is kept in place by means of adjustable spring loaded bolts on the sides. An eccentric shaft applies the vibration action on the screen unit.

The housing consist of two parts of which the top section can be removed for maintenance access. Inspection lids on both top and side of upper section.

### Haarslev Industries

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

## Specifications

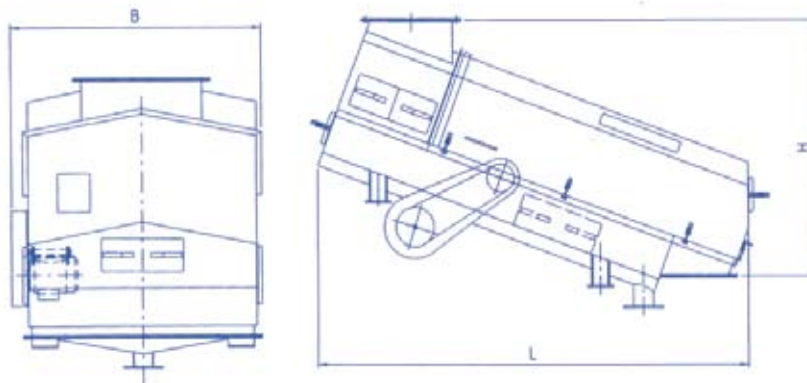
The housing has flanged inlet and outlet and is equipped with four brackets for mounting on a steel support. The bottom section is V-shaped with outlet chute for liquid fraction.

## Performance

Rated capacity for Vibrating Screen 66,000-110,200 lbs/h of cooked fish or meat.

## Options

Different perforation of screen lates, depending on type of raw material and other characteristics. Capacity and vibration can be adjusted by variable speed drive system.



Vibrating Screen	Capacity (lbs/h)	Dimension (inches)			Weight lbs
		L	H	B	
3	66,000	98	57	57	1488
1230	110,200	137	72	70	3197

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



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