

# Solid bowl separators

## Features

- Large solids space to allow for extended running times
- Built-in, manual back-pressure control and milk fat standardization valve
- High-grade finish on all surfaces (wet and dry parts) for easy cleaning and sanitization
- Frame-mounted inductive sensor for belt drive models
- Vibration sensor
- Control panel including VFD for motor control (belt drive models only)
- Set of special service tools

## Technical information

- Feed pressure: 1 bar
- Discharge pressure of clarified milk, skimmed milk/whey: up to 5 bar
- Discharge pressure of cream: 2-2.5 bar
- Product connections: DIN 11851 - SMS - CLAMP

## Options

- Control panel for gear-driven models
- Flow rate indicator
- Manual valve for feed regulation

## Standard scope of supply

- Clarifier/cream separator
- Manual back-pressure control
- Manual milk fat standardization control for cream separators
- Stainless steel-clad base frame, provided with supporting legs and vibration dampers
- Pressure gauge at clarified/skimmed milk/whey discharge
- Tachometer for gear-driven models

Model	Feed capacity (l/h)	Motor (kW)
<b>CN 10-P</b>	1,500	1.8
<b>CN 10-P Trolley</b>	1,500	1.8
<b>CN 31-P</b>	5,000	4

Model	Warm milk skimming (l/h)	Warm milk standardization (l/h)	Whey skimming (l/h)	Motor (kW)
<b>CN 10-T</b>	1,000	1,500	1,500	1.8
<b>CN 31-T</b>	3,000	4,500	4,500	4