



BACTERIA REMOVAL CLARIFIERS



Reduced shelf life of soft cheeses and soft cheese products can also be caused by the presence of bacteria. Removing bacteria significantly contributes to longer shelf life of fresh milk and better quality of whey-based products such as protein drinks. Centrifuges used with warm milk/whey – ideally at 55-62 °C – for maximum separation efficiency guarantee the highest efficiency of bacteria removal.





Model	Feed capacity (l/h)	Motor (kW)
CA 41-D	5,000	7.5
CA 71-D	10,000	15
CA 141-D	15,000	22
CA 171-D	20,000	30
CA 201-D	25,000	37
CA 301-D	35,000	45

Standard scope of delivery

- Built-in, compact feed/outlet block with manual back pressure control for models up to size 201
- Manometer at the clarified milk/whey outlet up to size 201
- Solenoid valves for operating the bowl hydraulics
- Speed sensor
- Vibration sensor
- Stainless steel base
- Sight glass and alarm switch for the lubricating oil level
- Lubricating oil temperature probe for size 301 and larger
- Stainless steel housing including: VFD, power supply section with fuse, state-of-the-art PLC and HMI system
- Remote assistance via VPN module, included from size 141
- Cartridge filter and pressure reducer for process water
- Set of special tools
- Set of basic spare parts

Additional options:

- Process water feed unit
- Flow rate indicator
- Manual valve for feed regulation
- Automatic back pressure control
- Communication modules for signal exchange

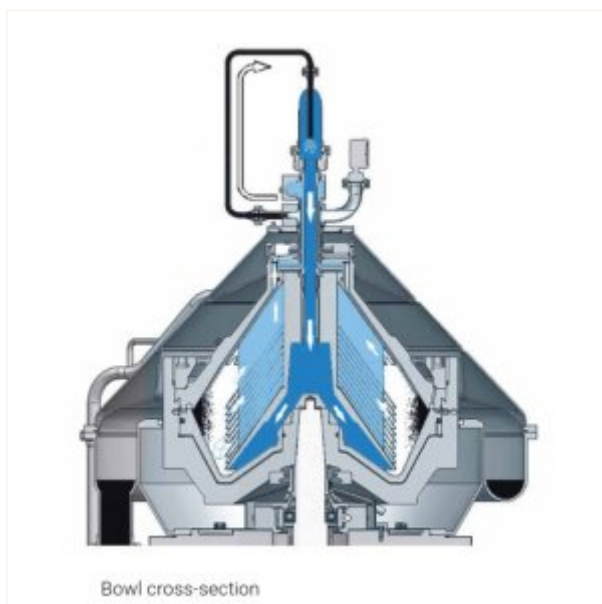




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