SEPARATING CENTRIFUGE FOR SEPARATING MILK INTO CREAM AND SKIMMED MILK

Cream separators Gentle treatment of the milk to avoid damaging the fat globules is an essential requirement that FRAUTECH SEPARATORS can guarantee thanks to the optimized design in feeding the separator. When full skimming is required, high skimming efficiency is a must, and our are designed to ensure this. Under optimal feeding and process conditions, the residual fat in skimmed milk is always at the lowest possible level, i.e. 0.05% or less. Milk fat standardization with FRAUTECH cream separators is made possible thanks to the built-in standardizing apparatus that allows fat re-mixing into the skimmed milk for manual adjustment.

Standard scope of supply
- Built-in, compact feed/outlet block with manual back-pressure and milk fat standardization control for models up to size 251
- Pressure gauge at clarified milk/whey discharge • Solenoid valves for operating bowl’s hydraulic system
- Speed sensor
- Vibration sensor

- Base in stainless steel
- Sight glass and alarm switch for lubricating oil level
- Lubricating oil temperature probe for models CA 301 and larger
- Stainless steel cabinet including: VFD, power section with protection, state-of the-art PLC and HMI system
- Remote assistance via VPN module, included from size 131 and up • Cartridge filter and pressure reducer for the operating water
- Set of special tools
- Set of basic spare parts

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Options
- Operating water feed unit
- Flow rate indicator
- Manual valve for feed regulation
- Automatic back-pressure control
- Automatic cream concentration control
- Communication modules for signal exchange Technical information
- Skimming temperatures: 50-58 °C for warm milk; 35-45 °C for whey
- Skimming efficiency: < 0.05% residual fat (measured by Röse-Gottlieb method) under optimum feed and process conditions
- Feed pressure: 1 bar
- Discharge pressure of skimmed milk: up to 4 bar
- Discharge pressure of cream: up to 2.5 bar
- Operating water consumption: < 100 l/h under normal working conditions
- Product connections: DIN 11851 - SMS - CLAMP
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Model	Capacity			
	Warm milk skimming (l/h)	Warm milk standardization (l/h)	Whey skimming (l/h)**	Motor (kW)
CA 21-T	2,000	3,000	3,000	4
CA 41-T	4,000	6,000	6,000	7.5
CA 51-T	5,000	7,500	7,500	11
CA 71-T/S*	7,500	11,000	11,000	15
CA 91-T	10,000	15,000	-	18.5
CA 131-S*	13,000	20,000	20,000	22
CA 141-T	15,000	22,500	22,500	22
CA 171-T	20.000	30,000	26,000	30
CA 201-T/S*	20,000	30,000	30,000	30
CA 251-T/S*	25,000	35,000	-	37
CA 301-S*	35,000	-	40,000	45

* also available with 3A certification
** Depending on whey type (acidity, quantity of fat globules, type of cheese, etc).

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