

Milk separator NRSDH-5.

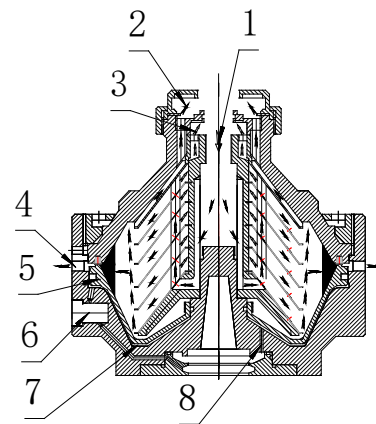
Introduction

NRSDH-5 Milk separator is used in the skim milk, cream, butter, casein, cheese production, anhydrous butter production process (centrifuge concentrate), and removal of foreign impurities in the milk (clarification). Similar products can also be used for clarification and purification.

All the parts that may contact the product are made of Stainless-Steel Grade 316. The power drive adopts the fluid clutch, transferring power by use of fluids in a reliable manner, whilst preventing overloading. The bearings used in the Sepak Industries Separators are SKF from Sweden.

Process:

The sealing water (8) is pumped into the sealing chamber (7), rising the sliding piston (5), and sediment ejection outlet (4) is shut down. Then the milk being processed is fed to the bowl from feeding pipe (1), under the effects of centrifugal force, the solids which have higher density is collected on the bowl wall, when the set timer is reached, the opening water (8) is pumped into the opening chamber (6), activating the sliding piston (5) to open the sediment ejection outlet (4), impurities are removed from the bowl. The lighter liquid (cream) flows along the inner side of the discs into the passage in the upper distributor, the cream is discharged from the machine by the lower centripetal pump (3). The heavier liquid (skim milk) flows along the other passage, discharging from the machine by the upper centripetal pump (2). The automatic desludging allows continuous operation of the Milk Separator for the whole shift. The Separator is suitable for CIP.



Technical data

Bowl inner dia	mm	200	Bowl speed	r/min	7546
Flow rate	L/h	500	Separation factor		8120
Cream output	Centripetal pump		Skim milk output	Centripetal pump	
Desludging	PLC control		Output pressure	MPa	0.25
Working temperature	°C	35~55	Fat in skim milk	0.03~0.08%	
Power	kW	1.5kW/380V	Dimension (L*W*H)	mm	700*550*800
Net height	Kg	120	Gross height	Kg	150