

MILK & CREAM SEPERATORS

SYSTEM OVERVIEW

SEPAK Industries' NRSDH Series Milk Separator is used for producing skim milk, cream, butter, casein, cheese, and anhydrous butter (centrifuge concentration), as well as for the removal of foreign impurities in milk (clarification). Similar separators can also be used for clarification and purification in other processing applications. All parts in contact with the product are made of stainless-steel grade 316, ensuring a high level of hygiene and food safety.

Bearings in SEPAK Industries' separators are SKF, sourced from Sweden for proven quality and longevity. The separator is controlled by a PLC automatic control system, featuring an automatic de-slugging function which is managed by an adjustable timer.

TECHNICAL SPECIFICATIONS

	NRSDH-5	NRSDH-10	NRSDH-30	NRSDH-50
Bowl Inner Diameter	200mm	300mm	400mm	475mm
Bowl Speed	7546 RPM	7320 RPM	6500 RPM	6022 RPM
Flow Rate	500 L/hr	1000 L/hr	3000 L/hr	5000 L/hr
Separation Factor	8120	8985	9120	9250
Cream Output	Centrifugal Pump	Centrifugal Pump	Centrifugal Pump	Centrifugal Pump
Skim Milk Output	Centrifugal Pump	Centrifugal Pump	Centrifugal Pump	Centrifugal Pump
Desludging	PLC	PLC	PLC	PLC
Output Pressure	0.25 MPa	0.25 MPa	0.3 MPa	0.3 MPa
Working Temperature	35-55°C	35-55°C	35-55°C	30-55°C
Fat in Skim Milk	0.03-0.08%	0.015-0.05%	0.015-0.04%	0.015-0.04%
Power	1.5kW/380V	4kW/380V	7.5kW/380V	11kW/380V
Dimension (L*W*H)	700*550*800mm	850*850*1200mm	1100*650*1550mm	1100*700*1600mm
Gross Weight	150kg	580kg	780kg	1220kg
Net Weight	120kg	500kg	680kg	1100kg