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MILK SEPARATOR





WORKING PRINCIPLES OF SEPARATORS

Separators are used for separation of liquid phases or solid particulars in a liquid.

Rotating drum creates high centrifugal force and due to this high centrifugal force separation of liquid phases in liquid mixture and solid particles are provided. High-density materials collected in the drum interior wall, low density substances accumulate in the central region of the drum.

With the high speed rotating it is targeted to high centrifugal effect. High centrifugal force means high impact, also means drum should be made of a high quality material to ensure to meet this high impact.



MACHINE ROLE



FOR CREAM

MAXCREAM separators undertake the task of milk clarification and cream separation. MAXCREAM separators separate the oil molecules in milk, unwanted solid particles are also efficiently separated. Solid particles with higher density than milk are pushed to the outer surface of rotating drum under the influence of centrifugal force and oil molecules with low density are forming concentric inner layers.

By using group of Bowls surface area of precipitation is increased and separation process become much faster. Bowl group arrangement, shape and design provide the separation of the particulars from milk continuously. Collapsed solid particulars are thrown out in certain intervals from separators.

Skim milk and fat globules are leaving the separator from a place close to the rotating axis at the exit area at top of the drum. Phases are collected in different containers and each liquid phase leaves the drum through a pump which is a special turbine. Containers are isolated from each other to prevent any mixing of cream and skim milk

FOR CLARIFICATION

MAXCLEAN separators undertake the task of clarification of milk and making free of harmful bacteria in the milk.

MAXCLEAN separators separate the bacteria inside the milk and also separate the solid particles from the milk. Solid particles with higher density than milk are pushed to the outer surface of rotating drum under the influence of centrifugal force.

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NUMBER OF BOWL RPM

This number is important for separator to work efficiently.

This number is determined according to the physical and chemical specifications so the separator rotates at optimum rpm for the material to be processed.

- Temperature (Should not be more than 100°C or less than 0°C)
- Densities of the solid and liquid phases
- Corrosions and erosions (Bowl material will be determined according to this parameter)





MAXCREAM SERIES CREAM SEPARATORS

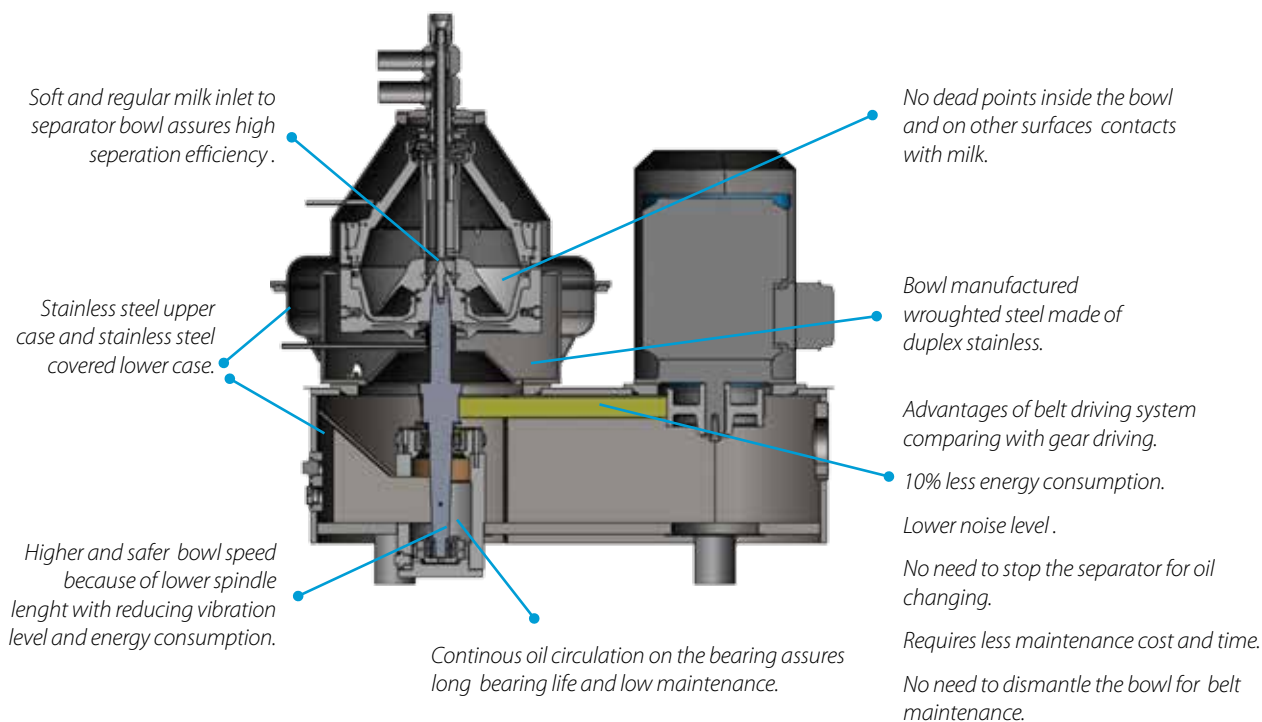
- All surfaces in contact with Milk and cream are subjected to metal removing process and thus a smooth surface is obtained. This smooth surface prevents the formation of bacteria and provides more efficient cleaning (CIP).
- Milk Feeding place to drum has been designed to prevent the milk coagulated.
- Upper body has been made of completely stainless steel and lower body has been made of cladded stainless steel.
- By shortening the length of shaft higher rotation safely provided thus the level of vibration and energy consumption reduced.
- Clarification separators delay formation of bacteria in Yogurt and Ayran.
- In drum, corners contact in with milk is rounded and in these areas prevented the accumulation of any product.
- Drum has been produced of duplex stainless steel.
- The advantages of flat-belt drive system:
 - Compared to a Gear motor flat-belt transmits the power to the drum with %10 less loss.*
 - Noise level is low.*
 - No need to stop separator to change the oil.*
 - Less Maintenance.*
 - No need to disassemble the drum for the belt change.*



MAXCLEAN SERIES CLARIFICATION SEPARATORS

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- Upper body has been made of completely stainless steel and lower body has been made of cladded stainless steel.
- By shortening the length of shaft higher rotation safely provided thus the level of vibration and energy consumption reduced.
- Bearing permanently lubricated with oil circulation.
- In drum, corners contact in with milk is rounded and in these areas prevented the accumulation of any product.
- Drum has been produced of duplex stainless steel.
- The advantages of flat-belt drive system:
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SPECIALLY DESIGNED LIGHTEST AND CHEAPEST SEPARATORS OF ITS CLASS FOR SMALL, MIDDLE AND BIG DAIRY FARM



TECHNICAL DATA

All parts of the machine in contact with the product processed or any components of the product are manufactured either in accordance with international food regulations or from proper stainless steel according to the properties of the product to be processed.

| MOTOR | Maxcream 5T | Maxcream 10T | Maxcream 15T |
|-------------|---------------------|----------------------|-----------------------|
| Capacity | 4.000 - 5.000 lt/hr | 8.000 - 10.000 lt/hr | 12.500 - 15.000 lt/hr |
| Motor Power | 11,5 Kw | 15 Kw | 18,5 Kw |
| Pole Number | 4 | 4 | 4 |
| Voltage | 220 / 380 Volt | 220 / 380 Volt | 220 / 380 Volt |
| Frequency | Hz 50 / 60 | Hz 50 / 60 | Hz 50 / 60 |
| Starting | Direct | Direct | Direct |

| MOTOR | Maxclean 5T | Maxclean 10T | Maxclean 15T |
|-------------|----------------|----------------|----------------|
| Capacity | 5.000 lt/hr | 10.000 lt/hr | 15.000 lt/hr |
| Motor Power | 11,5 Kw | 15 Kw | 18,5 Kw |
| Pole Number | 4 | 4 | 4 |
| Voltage | 220 / 380 Volt | 220 / 380 Volt | 220 / 380 Volt |
| Frequency | Hz 50 / 60 | Hz 50 / 60 | Hz 50 / 60 |
| Starting | Direct | Direct | Direct |



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HAUS

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