

MILK CLARIFIER



Clarifiers

The effective separation of solid impurities is strictly linked to the viscosity of the milk: the lower the viscosity, the higher the separation effect. Hence, for clarification purposes, warm milk is preferred to cold milk and a clarification temperature of approximately 50 °C may be considered as the optimum temperature to achieve maximum efficiency.

Nonetheless, especially in those areas where the raw milk quality is questionable, milk clarification can also be performed with cold milk as soon as it arrives at the dairy. In whey processing, the clarifier allows removal of the cheese fines prior to whey skimming. This leads to increased efficiency in cream separation, resulting in higher fat recovery with low and consistent residual fat content in the skimmed whey. A low residual fat content helps to optimize operation of the membrane filtration unit or evaporator that follows.

Standard scope of supply

- Clarifier with built-in, compact feed/outlet block with manual back-pressure control for models up to size 201
- Pressure gauge at clarified milk/whey discharge up to size 201
- Solenoid valves for operating the 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 size 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 151 and up
- Cartridge filter and pressure reducer for the operating water
- Set of special tools
- Set of basic spare parts

Options

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

Technical information

- Feed pressure: 1 bar
- Discharge pressure: up to 4 bar
- Operating water: < 100 l/h under normal working conditions
- Product connections: DIN 11851 - SMS - CLAMP

GALLERY

