

ROTATING STRAINER Product brochure



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MECHANICALLY REMOVING LIQUID FROM COOKED MEAT OR FISH MATERIAL BEFORE IT'S SENT FOR PRESSING.

The pump-fed Haarslev Rotating Strainer enables you to effectively separate free liquid from cooked meat or fish inputs before you send them for pressing.

Reducing the moisture content before this gives you greater pressing efficiency and helps reduce energy consumption in all of your subsequent drying processes.

APPLICABLE FOR:

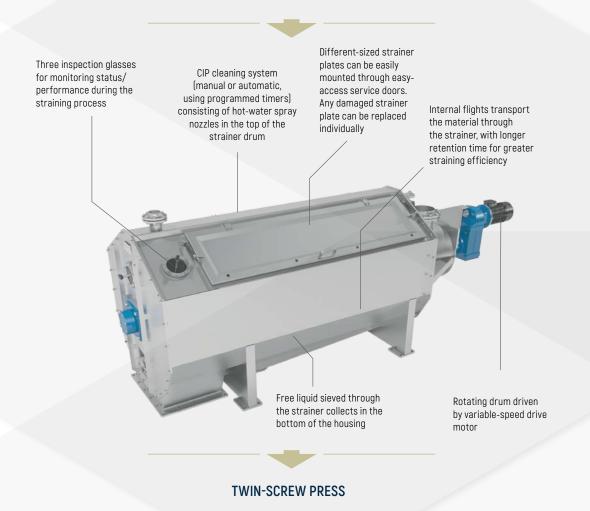


- Wet rendering processes
- Straining cooked meat or fish material with relatively high liquid content

BENEFITS

- Motor with variable-speed drive for costeffective draining
- Easy-to-swap screens for dealing with different inputs
- Easy checks/monitoring during operation
- CIP cleaning system for good hygiene
- Long service life, with minimal wear and low maintenance

COOKING EQUIPMENT



	CAPACITY [kg/h]/(lb/h]		POWER (kW)/(hp)		DIMENSIONS*(mm)/(ft-inch)						WEIGHT	
ТҮРЕ					Length (L)		Width (W)		Height (H)		(kg)/(lb)	
HI 10	10,000	22,046	2,2	3	3,200	10' 6"	800	2' 8"	950	3′2″	900	1,984
HI 25	25,000	55,115	4,0 - 5,5	5 - 7,5	3,470	11′ 5″	1,300	4′ 4″	1,490	4' 11"	1,560	3,440
HI 50	50,000	110,231	5,5 - 7,5	7,5 - 10	5,250	17′ 3″	1,500	5′0"	1,830	6′ 1″	3,000	6,505

* All statements of dimensions are approximate.

We reserve the right to alter the specifications at any time without prior notice.



PROCESS IS POTENTIAL

HEAD OFFICE

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