



# WET MILL



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FOR CRUSHING AND GRINDING POULTRY OR RED MEAT RAW MATERIALS.

The Haarslev Wet Mill is designed for crushing and grinding large volumes of wet poultry or red meat.

This type of hammer mill equipment is usually part of a complete Haarslev fluidizer system, used for sizing coarse "wet" inputs into a meat slurry consisting of small particles that can be cooked quickly, with only a short retention time. Tallow can be pumped in from the fluidizer system to ensure the most efficient flow.

Everything that doesn't pass through the screen is continually recirculated for further grinding – until it can. This ensures a consistent output, which is ideal for the efficiency of your downstream evaporation processes.







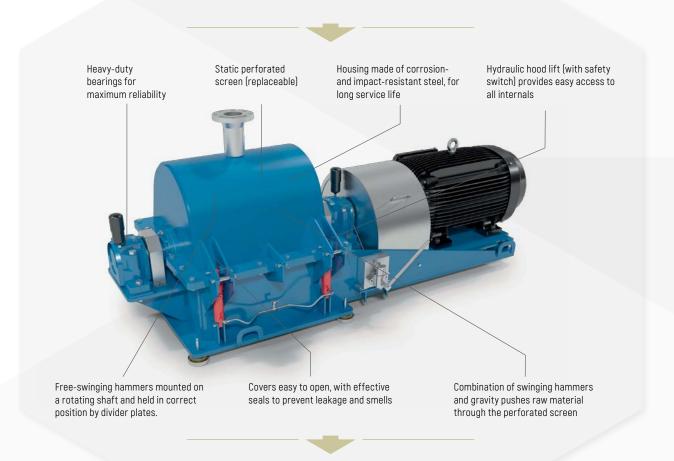
#### **APPLICABLE FOR:**

- Turning "wet" poultry or meat raw materials into a slurry
- As part of a fluidizer system
- Preparation for efficient evaporation processes

#### **BENEFITS**

- Continual recirculation ensures outputs with consistent particle size
- Ruggedly engineered for maximum reliability and minimal maintenance
- Easy to swap out wearing parts, for maximum uptime and long service life

## PRE-BREAKER AND APPROPRIATE METAL **DETECTOR EQUIPMENT**



# **CONSISTENT SLURRY SUITABLE FOR DOWNSTREAM EVAPORATION**

ТҮРЕ	ROTOR LENGTH (mm)	HAMMER	POWER (kW)	MOTOR (rpm)	WEIGHT (kg)
HWM 44	711	2 or 4 per row 44/92 units	150 kW	1,750	3,100





# PROCESS IS POTENTIAL

### **HEAD OFFICE**

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