

# CREAM SEPARATOR

## Mod. MSCR/EV

### INTRODUCTION

This centrifugal cream separator has been designed as a practical training device for the separation technique of liquid phases of different densities, and especially for milk skimming.

### TRAINING PROGRAM

**This unit enables to deepen the following issues:**

- Production of skimmed milk and cream
- Effect of temperature on the separation process
- Effect of speed on the separation process
- Cleaning operations in the processing of food



### TECHNICAL SPECIFICATION

- Production: about 80 l/h
- Disks of food-grade aluminium
- Chamber of food-grade aluminium
- Feed tank with capacity of 10 litres
- Variable speed
- 2 glass vessels of 1 litre and of 0.5 litre
- Digital chronometer
- Control unit with E.L.C.B., speed variator and digital RPM indicator

**Power supply:** 230 Vca 50 Hz single-phase - 120 VA  
(other voltage and frequency on demand)

**Overall dimensions:** 1200 x 500 x 600 (h) mm

**Weight:** 20 kg

#### SUITABLE FOR PROCESSING:

MILK (table top)	MILK (on castors)	FRUIT	TOMATO	CITRUS	OLIVE	OLEAGINOUS SEED	GRAPE	BREWING	SEAFOOD	LIQUEURS
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#### REQUIRED ACCESSORIES (NOT INCLUDED)

- Stainless steel table with cabinet Mod. T1400/EV

#### SUPPLIED WITH

THEORETICAL – PRACTICAL –  
EXPERIMENTAL HANDBOOK

