

Bacteria removal clarifiers

Furthermore, a reduced shelf life of soft cheese and soft cheese-based products may also be attributed to the presence of bacteria. As in the previous case, bacteria removal greatly contributes to achieving a longer life of fresh milk and a better quality of whey-derived products, such as protein drinks.

Used with warm milk/whey – ideally at 55-62 °C – for maximum separation efficiency, they guarantee the highest bacteria removal rate.

Standard scope of supply

- 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 141 and up
- Cartridge filter and pressure reducer for the operating water

- Set of special tools
- Set of basic spare parts

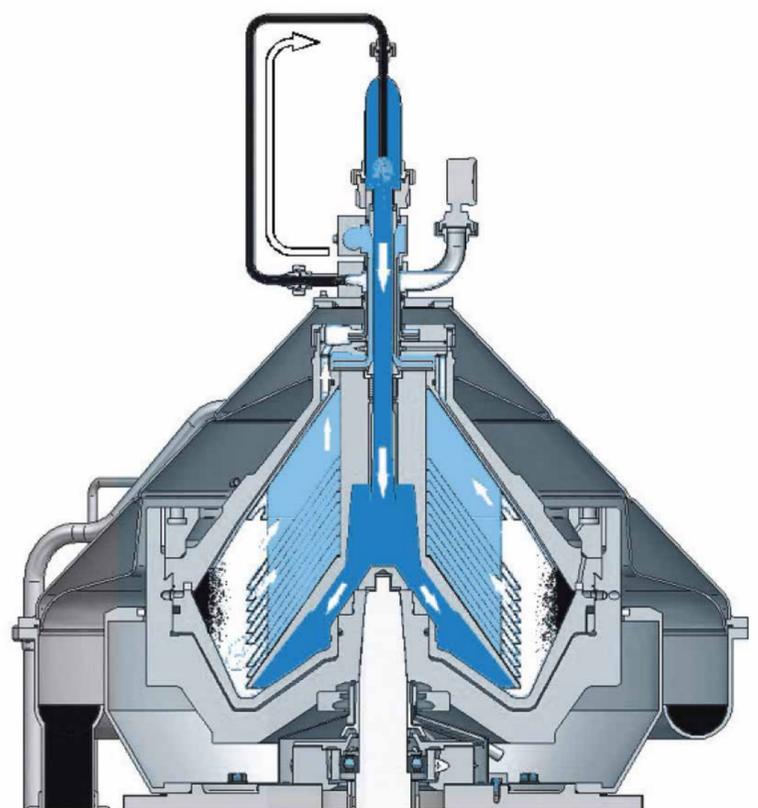
Options

- 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 of clarified milk/whey: up to 5 bar
- Discharge pressure of bacteria concentrate: 2-2.5 bar
- Operating water consumption: < 100 l/h under normal working conditions
- Product connections: DIN 11851 - SMS - CLAMP

Model	Feed capacity (l/h)	Motor (kW)
CA 41-D	5,000	7.5
CA 71-D	10,000	15
CA 141-D	15,000	22
CA 171-D	20,000	30
CA 201-D	25,000	37
CA 301-D	35,000	45



Bowl cross-section