

Centrifuge

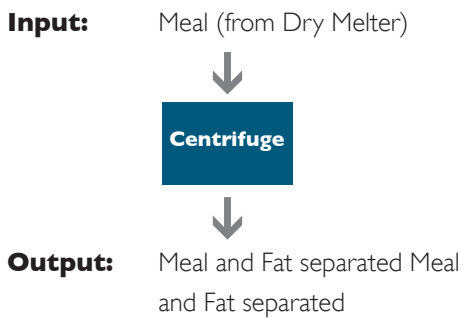


Designed for:

The centrifuge is for separation of as much fat as possible from the sterilized and dried product before the grinding process starts.

Our major centrifugal separator has been developed especially for use for small and medium-sized rendering plants and operates according to the batch system

Process:



Design Features	Customer Benefits
Flotation Suspension (Spring mounted)	Only small Concrete foundation required
Jacket for Steam Heating	Better separation of Fat from Meal
Two speed hydraulic Motor	Better separation of Fat from Meal
Vibration Control	Prevents Centrifuge Damage

Distributor / Agent



Centrifuge, continued

Technical specifications:

Dimensions

ø 1350 – ø1700 mm

Capacity

50 – 150 kg

Configurations:

Standard

Delivered with Hydraulic Motor/Unit

Electrical Power Panel

Certification:

All equipment from Lildal is designed and produced in compliance with European Standards.



Lildal

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