





Westfalia Separator ECOPLUS machines as integrated part of dairy production lines

MSE 25 for 3.000 l/h

MSE 55 for 5.000 l/h

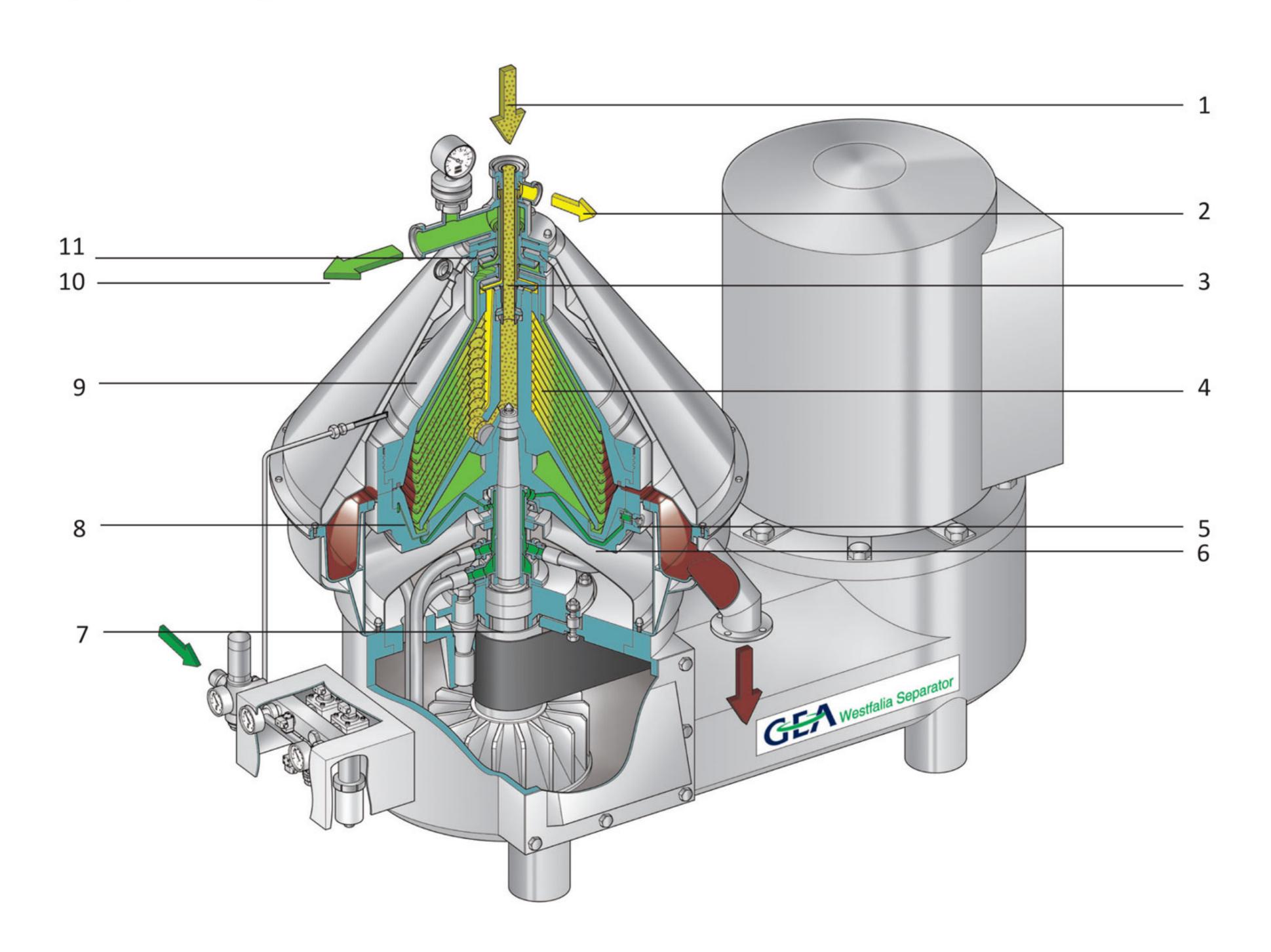
MSE 75 for 7.500 l/h

MSE 85 for 10.000 l/h

Operating principles and constructional features

اصبول عملکرد دستگاه خامهگیر و ویژگیهای ساختاری آن

Skimming separators type Westfalia Separator ECOPLUS



- 1 Feed
- 2 Light phase
- 3 Hydrohermetic feed Gentle acceleration
- 4 Process-dependent disc configuration
- 5 Piston valves
- 6 Adjustable solids ejection system
- 7 Short spindle drive with flat belt Smooth running and low vibration Robust and reliable
- 8 Sliding piston
- 9 Hygienic design
- 10 Heavy phase
- 11 Hydrohermetic product seal Non-contacting gasket

- ۱ ورودی اصلی (مدخل شیر)
 - ۲ فاز سبک
- ۳ ورودی هیدروهرمتیک (بسته) با شتاب ملایم
 - ۴ توده دیسک
 - ۵ ولو یا دریچه پیستونی
- ۶ سیستم قابل تنظیم تمیزکننده محفظههای رسوبی (پرتاب کننده مواد جامد)
- ٧ محور كوتاه كه با تسمه مسطح حركت ميكند و لرزش كم دارد و بسيار نيرومند و قابل اطمينان است
 - ۸ پیستون لغزنده
 - ۹ طراحی بهداشتی
 - ۱۰ فاز سنگین
- ۱۱ کاسه نمدی هیدروهرمتیک با واشر غیرتماسی (کنتاکت)



Bowl

This separator is equipped with a self-cleaning disc bowl with hydraulically operated sliding piston for opening and closing the bowl.

Feed and discharge

The product is fed into and discharged from the bowl through a closed pipe system. There are no seals between fixed fittings and the rotating bowl. The product connections conform to DIN 11851 or ISO 2037.

Frame and drive

The frame is made of painted cast-iron or clad with stainless steel. The machine is driven by a three-phase AC motor. All bearings are splash-lubricated from a central oil bath.

Materials

All parts coming into contact with the product are made of austenitic Cr-Ni-Mo steel or, in the case of mechanically highly stressed bowl parts, of soft martensitic Cr-Ni-Mo steel or duplex alloys. The gaskets are made of rubber-elastic materials (elastomers).

Cleaning-in-place (CIP)

Once the product flow has stopped, cleaning-inplace is carried out.

The cleaning solution is circulated through the centrifuge and the connected system. The solids spun out by the separation effect in the bowl are centrifuged out of the cleaning liquid.

كاسه

این مدل از دستگاه خامه گیر مجهز به دیسک خود تمییزساز و پیستون لغزنده هیدرولیکی برای باز و بسته کردن کاسه است.

تغذیه و تخلیه دستگاه

محصول از کاسه و از طریق سیستم لولههای بسته تغذیه و تخلیه میشود. هیچ درپوش یا کاسه نمدی بین کاسه چرخان و لوازم ثابت آن وجود ندارد. اتصالات و لوازم این دستگاه بر اساس استاندارد DIN 11851 یا SO 2037 میباشد.

قالب و سیستم محرکه دستگاه

قالب این دستگاه از چدن رنگ شده یا فولاد ضد رنگ (stainless steel) ساخته شده است. این دستگاه با یک موتور سه فاز AC کار میکند. تمام بلبرینگهای این دستگاه از طریق حمام روغن، روغنکاری تزریقی می شود.

مواد

تمام قسمتهای این دستگاه که در تماس با محصول میباشند از فولاد منگنزدار (مولیبدین-نیکل-کروم) یا فولاد سخت با آلیاژ دولایی ساخته شده است که قسمتهایی از کاسه هنگام تنش بالای مکانیکی مقاوم باشد. واشرهای این دستگاه از مواد لاستیکی الاستیک (کشسان) ساخته شده است.

شستشو در جا (CIP)

هنگامی که کار دستگاه تمام میشود شستشو و تمیزسازی صورت میگیرد. محلول شستشو در سانتریفیوژها و اتصالات میچرخد.

Technical data

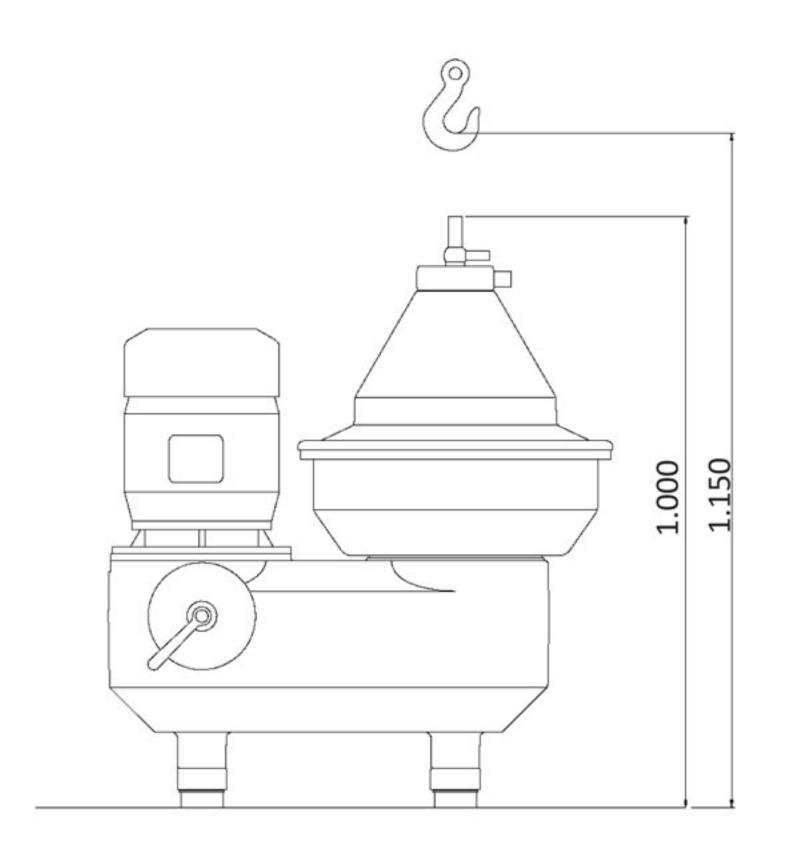
اطلاعات فني

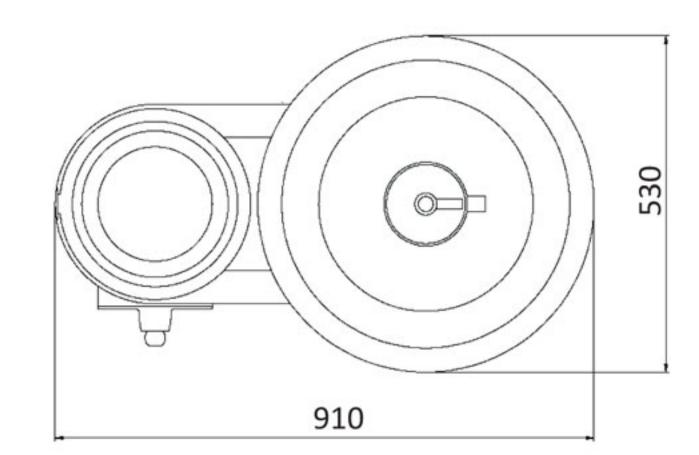
MSE 25-01-177

Capacities and feed pressures						
Milk and whey						
skimming						
Effective capacity	2500 l/h					
Feed pressure at	0.5 bar					
separator inlet	0.5 Dai					
Milk clarification						
Rated capacity	3500 l/h					
Feed pressure at	1 0 har					
separator inlet	1.0 bar					
Technical data						
Bowl						
Solids holding space	1.1					
3-phase AC motor						
Rating	7.5 kW					
Operating water						
requirement						
For pulse-like						
closing water/	15 l/h					
flush water feed						
Per ejection	3 l					
Cooling water	_					
requirement						
Minimum lifting	250 kg					
capacity for hoist	250 kg					
Weights and shipping	Weights and shipping data					
	gross/kg	net/kg	dimensions/cm			
Separator		310	110x80x110			
Bowl		75	-			
Motor	-	42				
Shipping volume	1.8 m³					

When skimming whey, the effective capacity depends on the cheese fines content of the whey and the required separating efficiency.

Dimensions in mm





Function

Skimming of milk and whey, clarification and standardisation of milk. Minimum temperature for all applications is 25 - 55 °C, depending on the process.

Application

Dairies, cheese factories

The rated capacity indicates the max. throughput capacity of the bowl.

Technical data

اطلاعات فني

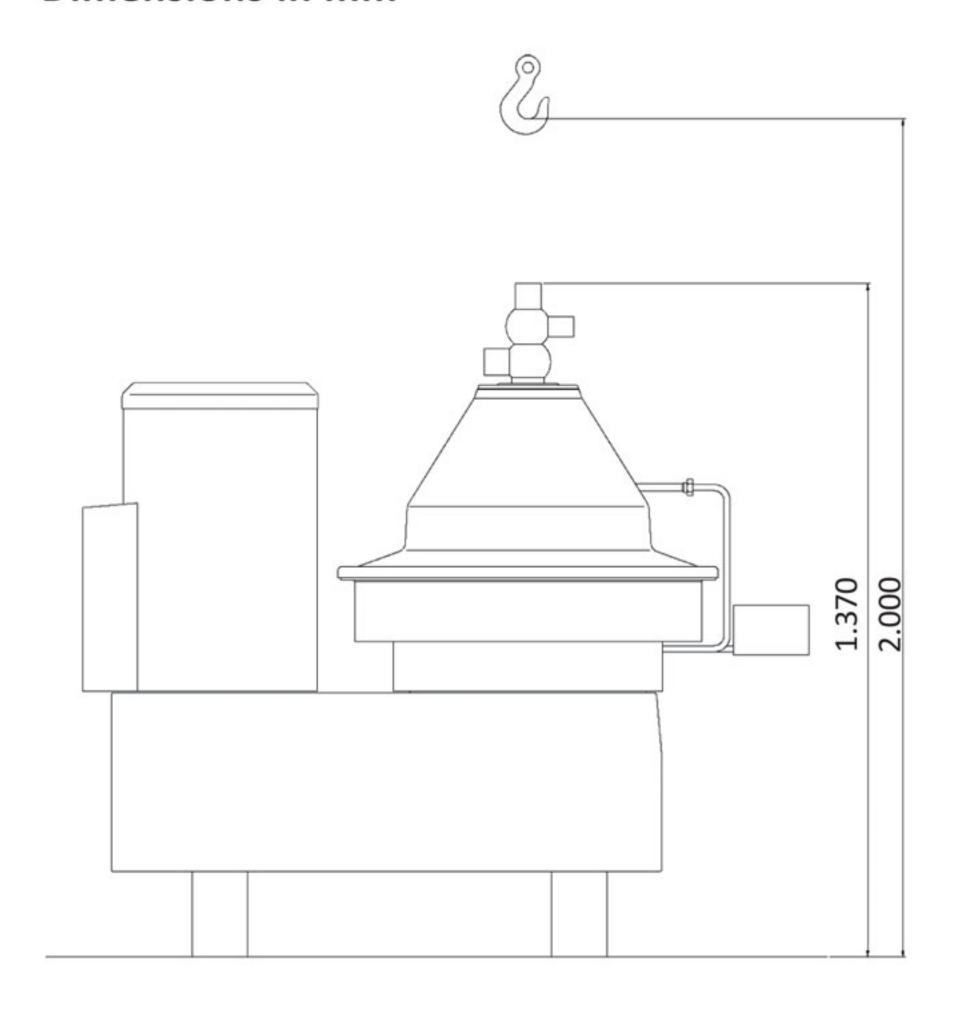
MSE 55-01-177, MSE 75-01-177

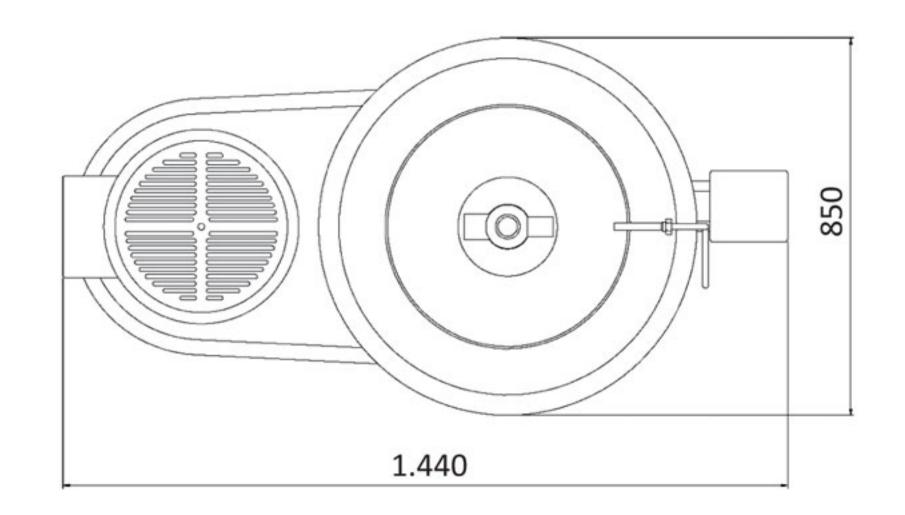
Capacities and feed pressures							
	MSE 55		MSE 75				
Milk and whey							
skimming							
Effective capacity	5000 l/h		7!	500 l/h			
Feed pressure at	920 62 62						
separator inlet	1.0 bar	1.0 bar		1.0 bar			
Milk clarification							
Rated capacity	7500 l/h	7500 l/h		10,000 l/h			
Feed pressure at	4 0 1		1 0 1				
separator inlet	1.0 bar		1	1.0 bar			
Technical data							
Bowl							
Solids holding space	3 I		3 l				
3-phase AC motor							
Rating	11 kW		15 kW				
Operating water							
requirement							
For pulse-like							
closing water/	30 l/h	30 l/h		30 l/h			
flush water feed							
Per ejection	20 I		20 l				
Cooling water							
requirement	-		-				
Minimum lifting	500 kg		500 kg				
capacity for hoist							
Weights and shipping	data	d					
MSE 55							
	gross/kg	net/kg		dimensions/cm			
Separator	1100	1000		160x130x120			
Bowl	-	220					
Motor	-	-		-			
Shipping volume	2.5 m³						
MSE 75							
	gross/kg	net/kg		dimensions/cm			
Separator	1100	1000		160x130x120			
Bowl	-	220		-			
Motor	-	-					
Shipping volume	2.5 m³						

When skimming whey, the effective capacity depends on the cheese fines content of the whey and the required separating efficiency.

The rated capacity indicates the max. throughput capacity of the bowl.

Dimensions in mm





Function

Skimming of milk and whey, clarification and standardisation of milk. Minimum temperature for all applications is 25 - 55 °C, depending on the process.

Application

Dairies, cheese factories

Technical data

اطلاعات فني

MSE 85-01-177

Capacities and feed pre	essures					
Milk and whey						
skimming						
Effective capacity	10,000 l/h					
Feed pressure at	10 8090 10					
separator inlet	1.5 bar					
Milk clarification						
Rated capacity	12,500 l/h					
Feed pressure at	4 5 1					
separator inlet	1.5 bar					
Technical data						
Bowl						
Solids holding space	3 I					
3-phase AC motor						
Rating	15 kW					
Operating water						
requirement						
For pulse-like						
closing water/	30 l/h					
flush water feed						
Per ejection	20 I					
Cooling water						
requirement						
Minimum lifting	500 kg					
capacity for hoist	500 kg					
Weights and shipping	Weights and shipping data					
	gross/kg	net/kg	dimensions/cm			
Separator	1100	1000	160x130x120			
Bowl	-	230	-			
Motor	-	j -	-			
Shipping volume	2.5 m³					

When skimming whey, the effective capacity depends on the cheese fines content of the whey and the required separating efficiency.

The rated capacity indicates the max. throughput capacity of the bowl.

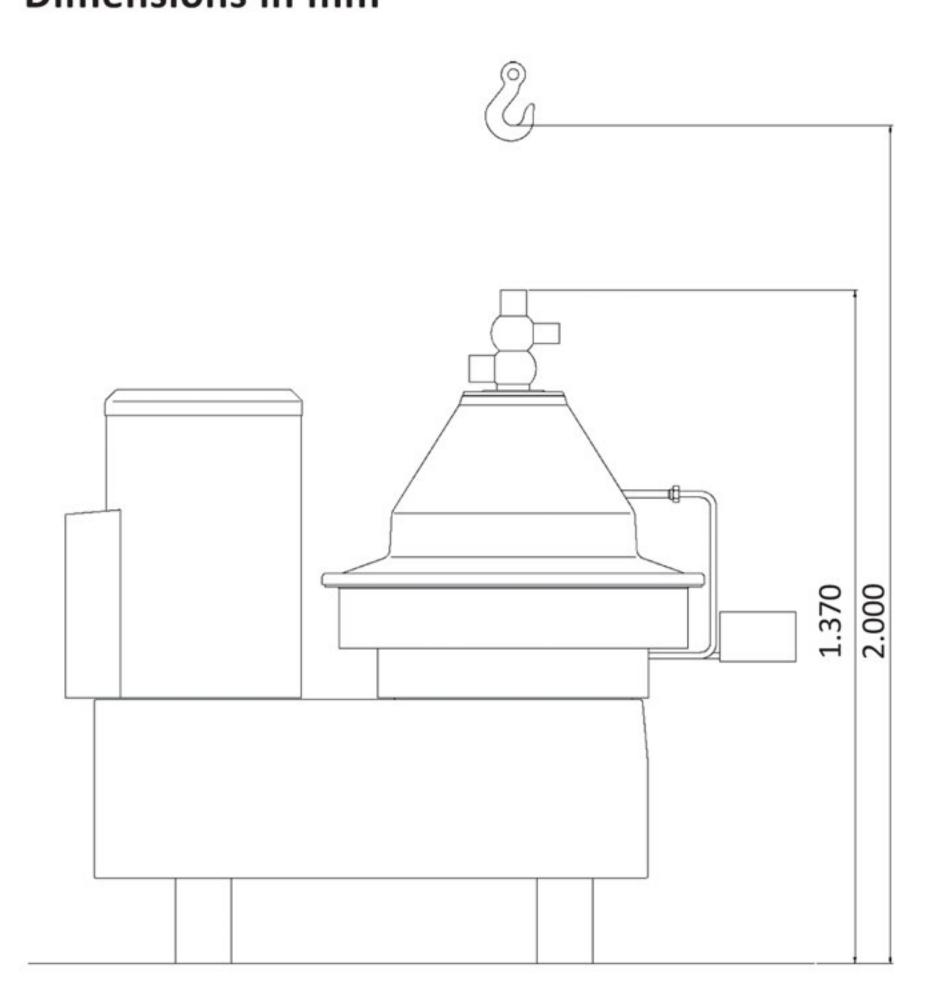
Function

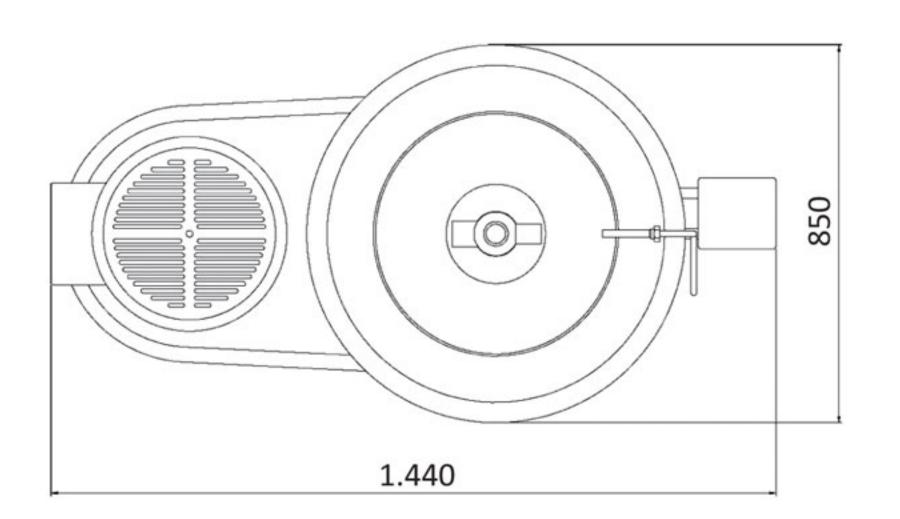
Skimming of milk and whey, clarification and standardisation of milk. Minimum temperature for all applications is 25 - 55 °C, depending on the process.

Application

Dairies, cheese factories

Dimensions in mm





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