



Separator MSE 85-01-177

Technical Data | Milk and whey skimming

This separator has been designed for hot milk or whey skimming.

The self-cleaning bowl makes the machine suitable for fully automatic cleaning-in-place. Opening and closing of the bowl for discharging the solids takes place hydraulically using water. The product is fed into the machine through a closed-line system. Double centripetal pumps likewise discharge the heavy and light phases in a closed system. The product feed and discharges in the bowl are hydrohermetically sealed and do not feature mechanical seals.

The product connections can be designed according to DIN 11851 or ISO 2852 (TriClamp).

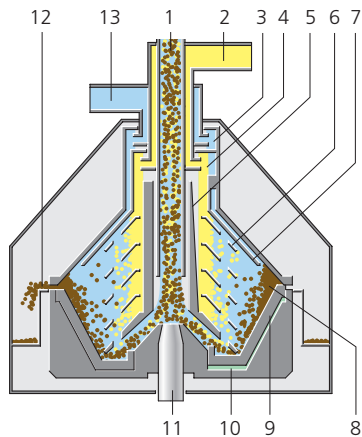
The machine is driven by a 3-phase AC motor via a centrifugal clutch and a flat belt. The optional Westfalia Separator® **wewatch**® system permits permanent monitoring of bearing condition and smooth rotation as a basis for targeted preventive maintenance.

The cast iron frame and the motor are varnished in RAL 9010, white. Optionally they can be clad with stainless steel.

All product-contacting parts are made of stainless steel. FDA approved materials are available for the seals. The hygienic design of the separator is certified by 3-A sanitary standards.

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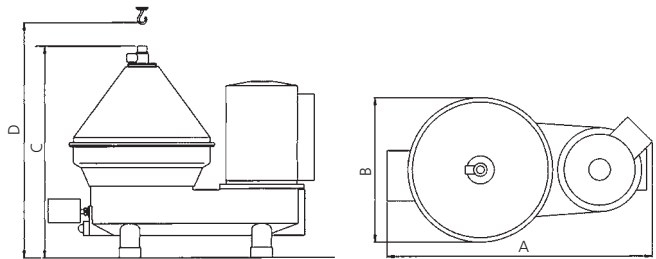
Operating principles and constructional features



- | | |
|---------------------------------|--------------------------|
| 1 Product feed | 7 Separating disk |
| 2 Light phase discharge | 8 Solids holding space |
| 3 Centripetal pump, heavy phase | 9 Sliding piston |
| 4 Centripetal pump, light phase | 10 Closing chamber |
| 5 Distributor | 11 Spindle, drive |
| 6 Disk stack | 12 Solids ejection port |
| | 13 Heavy phase discharge |

Capacity	
Milk skimming	10,000 l/h
Milk standardizing	12,500 l/h
Whey skimming	10,000 l/h
Process data	
Solids space	3.0 l
Feed pressure	1.5 bar
Useful discharge pressure skim milk	3.0 bar
Useful discharge pressure cream	2.5 bar
Energy requirement	
Motor rating	15 kW
Operating water	150 l/h
Weights	
Separator, complete	1000 kg
Bowl	240 kg

Dimensions



Type	A	B	C	D
MSE 85	1440 mm	840 mm	1370 mm	2000 mm

Standard scope of delivery

- 3-phase AC motor
- Base frame
- Special tools
- Basic spare parts
- Gear oil

Options

- Stainless steel cladding
- Solids tank or solids discharge
- Feed flow control
- Back pressure control
- Cream flow control
- Control unit Westfalia Separator® **standomat** for cream fat content and milk standardizing
- Process control (PLC)
- Motor control (MCC)
- Clutchless drive with frequency converter
- Westfalia Separator® **wewatch**® condition monitoring for preventive maintenance



GEA Mechanical Equipment

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