



DESCRIPTION

“DSN” Teaching Cream Separator is an unit designed to provide practical training in the techniques of separating the different phases existing in a liquid, in accordance with the different specific density of each of the parts.

We take, as an example, the separation of cream from milk, reaching an average efficiency of 125l./h.

The system is mounted on a table base on which the integral elements of the unit are located.

Also ,the unit has a vertical panel that contains a electronic box including a speed controller (that it allows to control and to vary the turning speed of the motor so that the density of the cream to obtain is controlled).

The group of the separation is constituted by discs (plates) surrounded by a carcass of a similar material, sealed by a rubber joint in order to avoid possible losses. All in a polypropylene container that incorporates two exit conduits one for the cream and another for the skimmed milk.

PROCESS DIAGRAM AND ELEMENTS ALLOCATION

<p>Main elements:</p> Feed vessel Support of the vessel Funnel with a float that regulates the emptying of the milk, in the device. Collectors for cream and skimmed milk with exit openings.(Outlets) Separator bowl Central pale and a column in whose interior the motor is fixed Key Allen to open the bowl and to regulate the skimming degree.	<p>Separator bowl: (in detail)</p> <p>Locking nut Bowl top Separator with a nut for the cream Plates "0" ring Bowl base</p>	<p>Electronic box:</p> <p>Speed display Speed control Start/Stop switches Main switch ON/OFF</p>
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SPECIFICATIONS

Bench-top unit.

Anodized aluminium structure and panels in painted steel (epoxy paint).

Main metallic elements in stainless steel.

Diagram in the front panel with similar distribution to the elements in the real unit.

Throughputs up to 125 litres per hour can be obtained depending on degree of separation.

Feed vessel of 10 l. capacity of anodized aluminium which can be replenished as necessary.

Collectors for cream and skimmed milk, with exit openings. (outlets).

Separator bowl incorporates 19 discs (plates).

Motor.

Speed controller.

Speed display.

Accessories includes:

Optical Tachometer

Stop clock.

Glass graduated vessels (for product collecting).

Allen key.

Brushes.

The unit can be easily dismantled.

Materials in contact with the process fluid are anodized aluminium, stainless steel, rubber and polypropylene.

Cables and Accessories, for normal operation.

Manuals: This unit is supplied with the following manuals: Required Services, Assembly and Installation, Starting-up, Safety, Maintenance & Practices Manuals.

EXERCISES AND PRACTICAL POSSIBILITIES

Some Practical Possibilities of the Unit:

- 1.- Contribution to a better understanding of the industrial process, by means of operating a scale system.
- 2.- Study of the separation of different density liquids.
- 3.- Production of different types of cream by using milks with different greasy matter contents, 11 % to 55%.
- 4.- Production of a range of skimmed milks with different contents of greasy matter.
- 5.- To demonstrate the effect of the temperature and the speed in the separating process.
- 6.- To show the importance of cleanness and hygiene in food processing.
- 7.- Understanding the mode of operation of this type of centrifuge, using instructive diagrams and ease of strip down the component parts.

REQUIRED SERVICES

- Electrical supply: single-phase, 220V./ 50 Hz or 110V./60Hz

DIMENSIONS & WEIGHT

- Dimensions: 500 x 500 x 500 mm. approx.
- Weight: 40 Kg. approx.

AVAILABLE VERSIONS

- DSN. **Teaching Cream Separator.** Offered in this catalogue:
- DSN. **Computer Controlled Teaching Cream Separator.** Offered in other catalogue:

*Specifications subject to change without previous notice, due to the convenience of improvements of the product.



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REPRESENTATIVE:

