

Milk Cream Tubular Centrifuge Separator

This tubular centrifuge is a high-speed separator designed for liquid-liquid-slight solid separation or liquid-slight solid clarification. It is commonly used in the food, chemical, biological, and pharmaceutical industries.



Product Overview

High-Performance Tubular Centrifuge

This high-speed tubular centrifuge is engineered for precise liquid-liquid separation and liquid-solid clarification. Designed for reliability in food, chemical, and biological processing, it excels in applications requiring the separation of substances with slight gravity differences or low-concentration suspensions. Its robust construction and efficient design make it an essential tool for high-standard dairy and industrial production.

Technical Specifications

Bowl Inner Diameter	75 mm
Solid Holding Capacity	2 litres
Operating Speed	20000 RPM
Centrifugal Force	16770 x G
Throughput	500 L/h
Motor Power	1.5 KW

Physical Dimensions

Dimensions	800 x 400 x 1200 mm
Weight	300 kg

Operational Modes

Available Configurations

- Type GF: For liquid-liquid separation with slight gravity difference and liquid-liquid-solid separation
- Type GQ: For solid-liquid separation of suspensions with low concentration and high viscosity

Applications

Dairy Processing Applications	Milk Cream Skimming, Clarification, Bacteria Removal, Cream Concentration, Standardization
Processed Products	Casein, Cheese Fines, Fresh Cheese, Double Cream Cheese, Lactose, Whey Proteins, Butter, Butter Oil