Tetra Pak® Separator H60

Hot milk separator with AirTight technology



Application
Tetra Pak® Separator H60 is ideal for separation, standardization and clarification of hot milk. The separator is designed for continuous operation and CIP.

Highlights

- Excellent product quality
- Superior separation efficiency
- Unmatched production flexibility
- Reduced environmental impact
- Lower operational cost

  Low noise level

Working principle
The separator is hermetically sealed, both at the inlet and outlet. This prevents intake of destructive air. From the inlet, the product is gently fed into the separator bowl through the hollow spindle. As the spindle rotates with the bowl, the product enters the bowl smoothly. This assures that the size of the fat globules and particles is consistently maintained.

The separated cream is led all the way to the centre of the bowl, while the skim exits the bowl over the top disc. Any unwanted particles are collected and emptied accurately and hydraulically at regular intervals.

At the outlets, co-rotating pumps efficiently discharge the separated products from the centre. The co-rotating pumps and the completely filled bowl are key to production flexibility; with an unmatched capacity range (without mechanical alteration) and no risk of air intake or overflow.

The cream fat content in a hot milk separator can be increased up to 60% with maintained skimming efficiency. If cream is pre-concentrated in an AMF line, for example, up to 75% cream fat can be achieved starting from cream. All in all, the AirTight technology enables gentle and efficient separation with low operational cost and reduced environmental impact.

BASIC UNIT

Material
All parts in contact with the product, as well as motor casing and sediment cyclone, are made of stainless steel. Bowl material is of high-grade corrosion-resistant stainless steel (Super Duplex). The frame is clad with stainless steel.

Standard equipment
Included are motor, foundation plate, discharge control system, cyclone, vibration sensor, temperature sensor for neck bearing and oil, and a service kit.

Peripheral equipment
(Necessary for operation)
Set of tools, inlet valve, cream control valve, control valve on skim milk outlet, flushing arrangement for seals, control panel (PLC), motor control, auxiliary box.

Options
Manual or automated light phase control.

Base frame offers an easy, fast and safe way of installing the separator without additional floor work (i.e. concrete work).

To shorten the installation time further, the separator and peripheral equipment can be delivered pre-assembled as a module that is in-house tested and ready for installation.

TECHNICAL DATA

Sediment space (l)	17
Air pressure (kPa)	600
Inlet pressure, max (kPa)	600
Outlet pressure, max (kPa)	600
Motor size (kW)*	37

*for actual energy consumption during production, please contact Tetra Pak representatives

CAPACITY	
Flow rate skimming (l/h)	45 000
Flow rate standardization (l/h)	60 000

SERVICE MEDIA	
Water per discharge (l)	16
Cooling water for seals and oil cooler (l/h)	216
Hood cooling water (l/h)	100

ENVIRONMENT	
Water consumption/1 000 l product (l)	5.3
Noise, dB(A)	78
Carbon footprint/1 000 l product (kg CO2)	0.3

Noise level as per ISO 3744.
CO2 emissions are based on electricity production generating 0.54 kg CO2 – eq./k Whe (world average)

PROCESS CONNECTIONS	
Connection, inlet (mm)	63.5
Connection, light phase (mm)	63.5
Connection, heavy phase (mm)	63.5

DIMENSIONS	
Depth (mm)	1 273
Width (mm)	1 747
Height, above floor level (mm)	1 935
Service area (mm)	2 800 x 2 800
Service area height (mm)	2 800
Overhead hoist, (kN)	15
Net weight without motor (kg)	2 200
Net weight, only motor (kg)	176-398