



CENTRIFUGAL SEPARATORS

HMT, the Multi-technology, Multi-product company, known for Machine Tools, Watches and Tractors, also manufactures a wide range of Food Processing machinery at its unit situated at Aurangabad. The Aurangabad unit is equipped with state-of-the-art facilities and machinery. The product range includes Plate Heat Exchangers; Centrifugal Separators for Dairy, Edible oil & Mineral Oils; Butter Making & Packing Machines; Centrifugal Pumps; Ice Cream Making Machines & Homogenisers. It undertakes complete dairy projects for turnkey execution. The range of equipment also finds application in the Pharmaceutical, Chemical, Pulp and Paper, Beverage, Metal Industry, etc. With a nation-wide network of offices & service centers, HMT offers quick and efficient customer service effectively.

APPLICATIONS

1. For Separation, Clarification and Standardisation of milk.
2. For Separation of sour milk.
3. For Separation and Clarification of whey.
4. For Separation of sediments from ghee (model-CG01).

SALIENT FEATURES

1. Closed type intel.
2. All models of cream separators can be directly connected in HTST Pasteuriser line.
3. Delivery of skim milk and cream under pressure, hence, extra pumps for transfer of cream and skim milk are not required.
4. **Separation of sour milk at 25-30°C and good milk at 40-45° C to ensure best skimming efficiency.**
5. All product contact parts of cream separators are made of high grade stainless steel.
6. Large sediment chamber.

7. Centralised oil bath lubrication.
8. Effortless and smooth start up through dynamic clutch system.
9. Gentle and hygienic treatment of milk of sanitary design/ construction.
10. Standardising device is available as an optional accessory.

BOWL

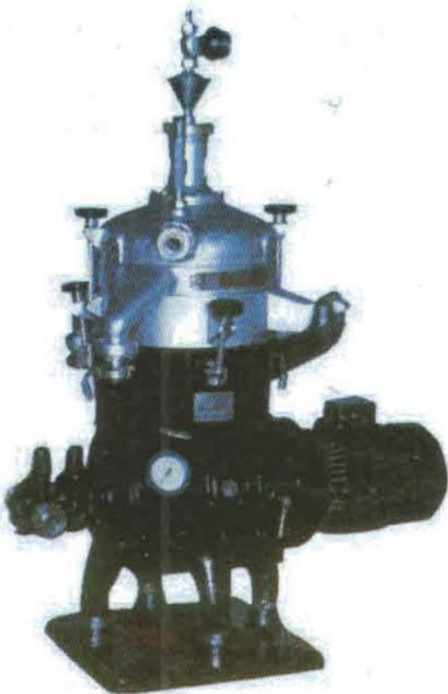
Bowl is solid wall, disc type, suitable for manual cleaning. Both top and bottom of the bowl have smooth and ribless interior surfaces to facilitate smooth bowl cleaning. Bowl is dynamically balanced

DRIVE

Gear housing exterior is available in stainless steel clad or baked enamel paint. Power transmission to bowl spindle is through centrifugal / spring actuated clutch and helical gearing. Lubrication is splash type. All bearings are high precision I high speed.

MATERIAL OF CONSTRUCTION

All cream I milk contact parts are in high grade stainless steel.



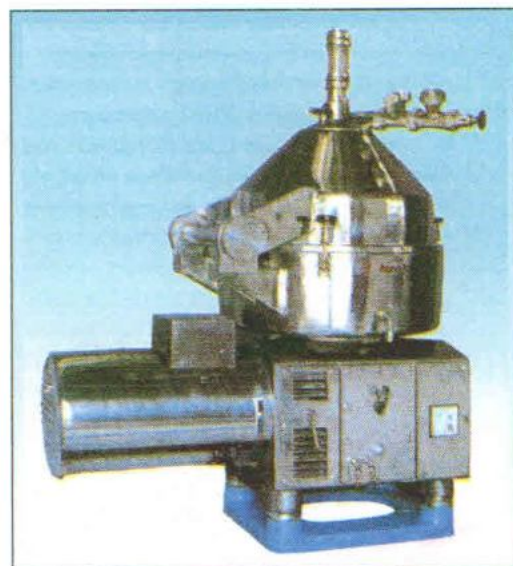
Ghee Clarifier CG01



Centrifugal Separator SM 01 / SM 02



Centrifugal separator SM 03 / SM 05



Centrifugal separator SM10

ACCESSORIES

1. **Throttling Device** : To maintain degree of fat in the cream.
2. **Cream Flow Meter** : For visual indication of cream.
3. **Tachometer** : For indicating speed of bowl and as a check point if separation efficiency is down.
4. **Skim Milk Pressure Gauge** : For correct setting of fat in cream and skim milk.
5. **Hand Brake** : For quick slow down of bowl after switching off drive motor.
6. **Standardising Device** : For standardising milk with desired fat level and taking out the remaining excess cream, (optional).
7. **Stainless Steel Shroud for Motor** : Better ergonomics & protection of motor, (optional).
8. One Set of Operator's working tools.

TECHNICAL DATA

FEATURE	CG01	SM01	SM02	SM03	SM05	SM10
Capacity-lph						
- Separation	900	1000	2000	3000	5000	10000
- Clarification	900	1500	2300	3500	7500	15000
- Standardization	-	1250	2250	3250	5000	12500
Gear Housing exterior	painted	painted	painted	S.S.clad	S.S.clad	S.S.clad
Motor power, kW 415 V, 50 Hz, AC	2.2	2.2	3.0	3.75	7.5	15.0
Discharge Pressure kg/sq. cm.	4.5	4.5	4.5	4.5	4.5	4.5
End Connections (SMS)	25/38	38.0	38.0	38.0	38.0	51/38
Bowl rpm	7200	7200	7200	7200	6500	5200
Weight, kg.	250	250	260	460	525	1100
Overall dimensions, mm.						
- Length	750	750	750	765	1200	1650
- Width	520	520	520	965	1000	1600
- Height	1120	1400	1400	1550	1600	1700

Illustrations and specifications are not binding in detail and are subject to modification without notice. For further details, contact us.
Note: Standard and special accessories / equipment listed are provisional, final list is as per quotation.

HMT LIMITED

(A Govt. of India Undertaking)

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