

SEPAmatic®



SEPAmatic 100 S

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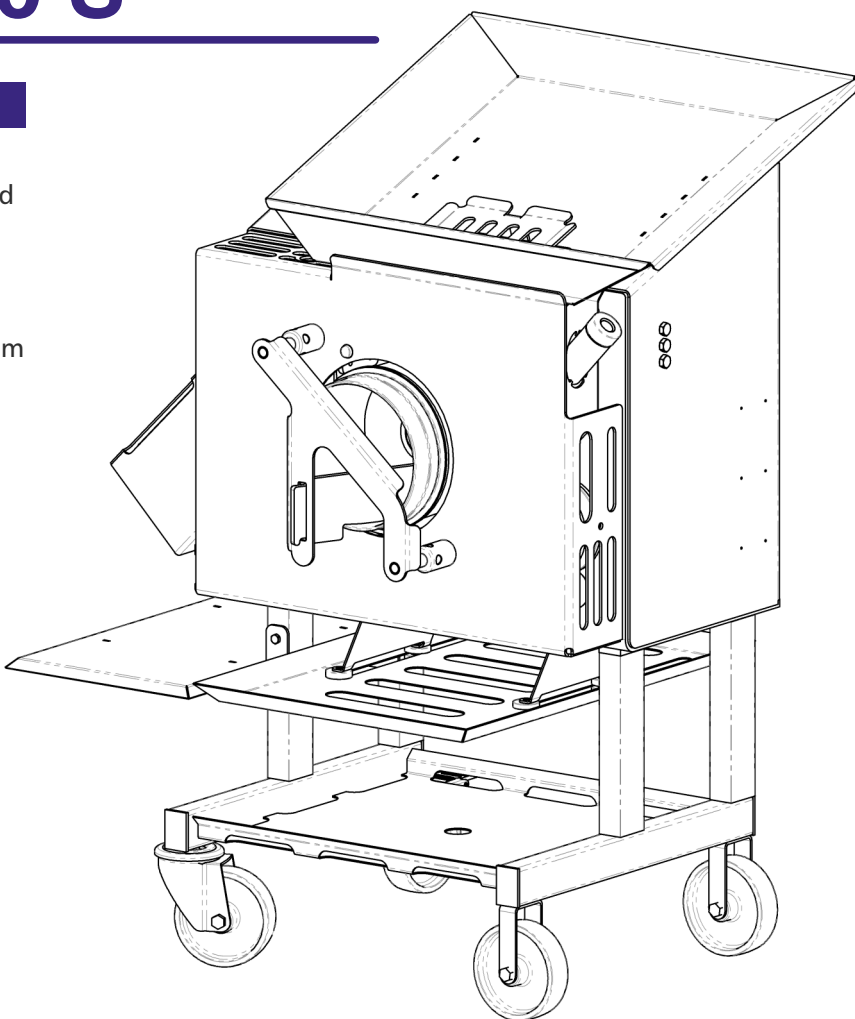
TECHNICAL DATA:

Input:	max. 500 kg/h Depending on the perforated drum and product
Drive power:	1,5 kW
H x W x D:	approx. 1350 x 800 x 600 mm
Weight:	approx. 320 kg

The best ideas always come from our customers! Following the success of the sausage meat harvesting from casings next came the emergence of the **SEPAmatic 100 S**.

To achieve this it meant reinforcement of the drive area so as to be strong enough for separation applications such as light tendon work in Poultry and Fish processing.

The SEPAmmini might be small but has in its DNA simple and robust technology gained via 50 years experience with its competition beating bigger brothers in the SEPAmatic stable.



- Features taken from the high performance machines include the availability of a variety of squeezing belt thicknesses, adjustable pressure settings, auto belt tensioning and advanced rocker technology plus oversized roller bearings located outside the product area.
- A point of interest is that the perforated drum does not need to be removed from the machine during hygienic cleaning.
- Furthermore, at 240 mm this comparatively large working diameter of the perforated drum allows larger product dimensions to be processed.

Last but not least even the "dry run prevention / FACONOP" is included as standard.

Illustrations and technical data are only approximate and non-binding. We reserve the right to make design changes at any time in the interest of technical progress. Illustrations are with optional equipment.

