

# SEPAmatic®



SEPAmatic 1800 CT

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## TECHNICAL DATA:

<b>Input:</b>	up to 5.000 kg/h depending on raw material and perforated drum
<b>Drive power:</b>	7,5 kW optional 9 kW
<b>Air pressure:</b>	6 bar
<b>H x W x D:</b>	approx. 2000 x 1800 x 1550 mm Standard discharge height of approx. 800 mm
<b>Weighth:</b>	approx. 2250 kg

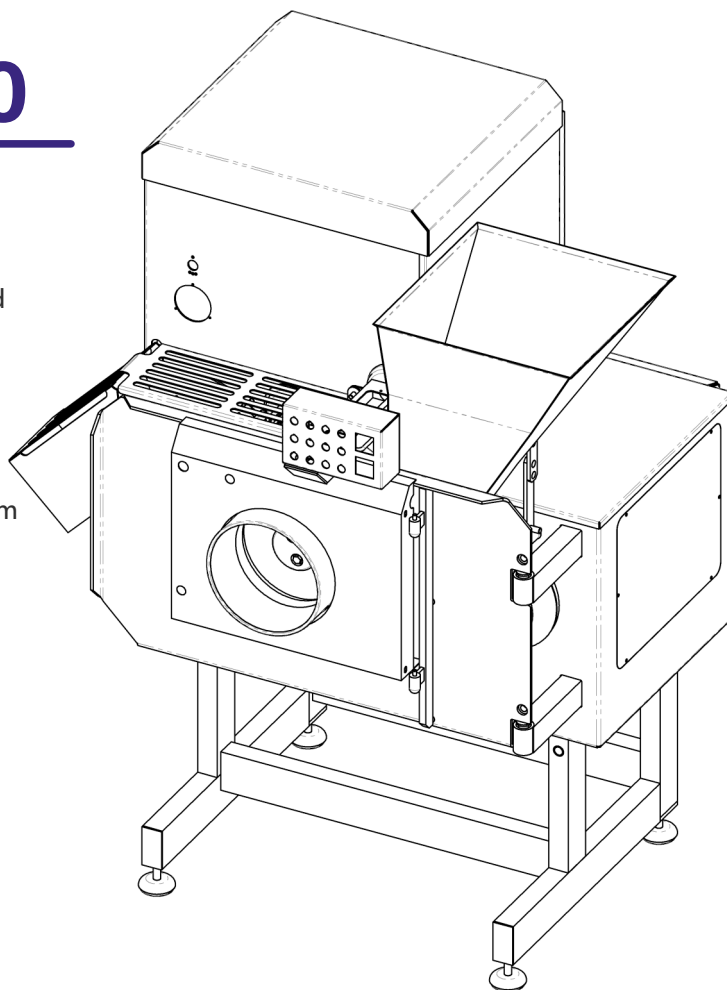
To refine is to remove impurities or unwanted elements from meat products typically as part of a process so as to improve quality eg salami, sausage etc.

How does it work? A flexible belt transports the input material to a perforated drum where pressure is applied via a squeezing roller. The result is that refining occurs between the harder (sinew) part and the softer (muscle meat) part.

The diameter of the holes in the perforated drum is a matter of choice depending on the requirement. It is presented as ground (minced) meat ready for further processing.

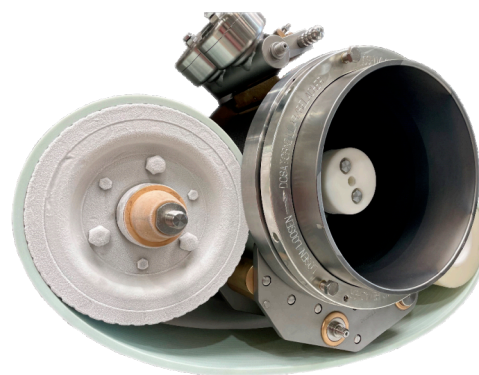
SEPAmatic GmbH (designers and manufacturers of the SEPAmatic machines) have models to suit a range of production requirements and are proud to present the Model SEPAmatic 1800.

Why SEPAmatic? Known production costs = unknown production losses. Contrary to an eccentric based pressure system SEPAmatic offers a repeatable and predictable performance irrespective of the degree of wear.

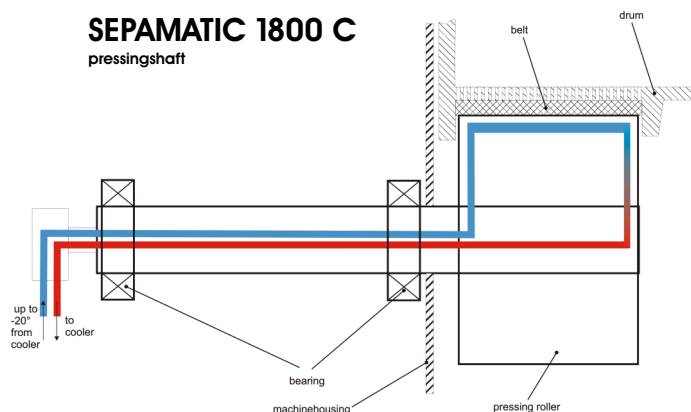


Interesting options include the "Coolmatic" and the "Speedmatic".

Including the Coolmatic minimises the otherwise physically unavoidable process temperature rise so much, that many users are requesting it as a "must have" feature.



Investing in the Speedmatic ensures the drum working speed synchronises with the product in flow volume thereby avoiding excessive wear and unnecessary energy consumption.



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.

