SEPAmatic



SEPAmatic 6000

TECHNICAL DATA:

Input: up to 25.000 kg/h

depending on raw material and

perforated drum

Drive power 15 - 40 kW

Air pressure: 6 bar

H x W x D: approx. 2600 x 2000 x 1700 mm

Standard discharge height of

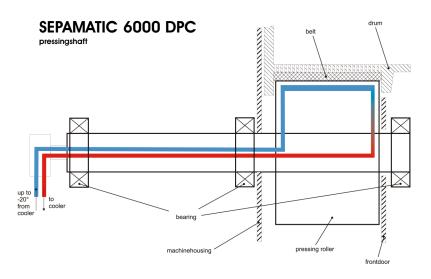
approx. 1350 mm

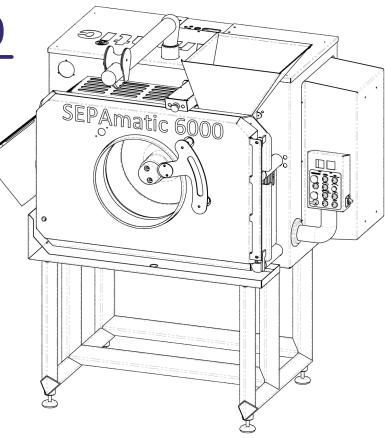
Weight: approx. 3950 kg

How do you solve a problem like the processing of whole, machine boned turkey drumsticks so as to successfully remove the sinews and tendons?

Until now SEPAmatic have offered the model 4000 with a drum diameter of 410 mm. Guess what? Sometimes the boneless drumstick is just too big to be caught in the nip point between the perforated drum and the squeezing belt.

What did SEPAmatic do? With more than 50 years of experience (plus the huge advancement in the most up to date machine tools), SEPAmatic designed and built the **SEPAmatic 6000** incorporating a perforated drum diameter of 635 mm!





So what? Not only does the drum roll over almost every "obstacle" but the machine achieves the outstanding performance of up to 25 tonnes per hour.

Coupled with the features such as different squeezing belt types and automatic tensioning along with pressure and drum control, come the options of cooling the pressure roller and the "Speedmatic" variable speed control.

Squeezing pressure is the cause of temperature increase due to the speed of vibration and this is why the temperature increases.

As a result Cooling has become such an important feature that many end users are demanding it as a "must have" option.

SEPAmatic is a partner you can depend on because good design never grows old.



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.

