

milk cream separator centrifuge for pasteurization and gebr

Milk cream separator centrifuge is a highly efficient and accurate dairy fat analysis equipment, widely used in the food industry, scientific research laboratories and environmental monitoring and other fields.

Milk Cream Separator Centrifuge

The milk cream separator centrifuge is designed for precise dairy fat separation and analysis, featuring accurate control, heating, and low-noise operation. Ideal for dairy quality control, research, and environmental testing.

Features

1. Speed 3000rpm, capacity 8×50ml pasteurized milk fat bottle, suitable for dairy fat separation and precise analysis.
2. Microcomputer control system, precise adjustment of centrifugal parameters is realized through electronic control to ensure stable and efficient separation process.
3. Brushless frequency conversion motor drive, no carbon powder pollution, smooth running, low noise, low vibration, reduce the interference with the sample.



4. Heating and constant temperature function to ensure sample separation and meet the experimental requirements of different dairy products.
5. Equipped with RCF key, can observe the centrifugal force in real time, and can modify the parameters arbitrarily during the running process, which is convenient for fine operation.

Working Principle

1. Milk cream separator centrifuge precisely adjusts the rotational speed and centrifugal time through the microcomputer control system, and realizes stable drive by using brushless frequency conversion motor.
2. During centrifugation, the sample is spun rapidly at a specific speed and the fat in the emulsion is forced to separate and settle to the bottom of the test tube.
3. The combination of heating and thermostat functions ensures separation at the appropriate temperature, avoiding too low or too high a sample temperature to affect the fat separation effect.
4. The RCF key allows real-time monitoring of changes in centrifugal force, ensuring controllable and accurate data during the centrifugation process.

Application Areas

1. Dairy Products Detection: Used in milk fat separation technology such as Pasteurization, Geb method, etc. It is widely used in dairy products industry to detect and analyze the fat content in milk, milk powder, yogurt and other products.
2. Food quality control: milk cream separator centrifuge can help dairy producers to detect fat content, ensure product quality in line with standards, nutritional analysis.
3. Scientific research experiment: in the field of dairy research and food science, used to study the composition, structure and function of milk fat, to promote the innovation and optimization of dairy processing technology.
4. Animal experiments: used for animal emulsion, dairy products and other samples of fat separation and analysis, for animal nutrition and veterinary research to provide data support.
5. Environmental testing: in the analysis of water quality and soil and other environmental samples, you can also use such centrifuges to separate fat or similar substances to meet the needs of environmental testing.

milk cream separator centrifuge for babcock and gerber

Model	CS110
Maximum speed	3000rpm
rotor angular rotor	8x30ml Gable tube, 1400rpm, 350xg RCF

milk cream separator centrifuge for babcock and gerber

Model	CS110
Horizontal rotor	4x50ml Pasteurized Cream Bottle, 3000rpm, 810xg RCF
Temperature setting range	ambient+10°C to 65°C
Timer	0 to 99 minutes
Noise	≤60dB
Power supply	230Vac, 50Hz
Overall dimensions	590x710x1140mm
Net weight	150kg