

DISC SEPARATOR For Fish Oil



Introduction

The disc separator is a mechanical device that continuously separates two liquids or solid-liquid suspensions with different densities by using the principle of centrifugal sedimentation. It has the advantages of high speed, stable operation, all closed inlet and outlet systems, low noise and good separation effect.

Compared with the decanter centrifuge, the rotating speed is higher and the centrifugal effect is better, which is suitable for fish oil refining operations.

Features

- The separation speed is as high as 7500 rpm, which achieves a good three-phase separation effect, and the quality of the finished fish oil is high.
- The adjustment range is wide, the applicability is strong, and it can meet the separation requirements of various raw fish.
- Using PLC automatic controller program control, high degree of automation, simple and convenient operation.
- The host is made of stainless steel, which has good corrosion resistance.





Model & Selections

Model	Capacity(L/h)	Size(mm)	Motor Power(kw)	Weight(t)
FM-DS270	500-1200	900x1200x1100	4	0.42
FM-DS360	1200-2500	1500x1150x1500	7.5	1.28
FM-DS380	1500-2500	1555x1130x1629	11	1.5
FM-DS470	2500-5000	1800x1200x1800	15	1.88
FM-DS500	5000-6000	1800x1250x1800	22	1.95
FM-DS550	6000-15000	1850x1550x2050	22	2.2
FM-DS700	15000-30000	2100x1650x2300	30	3.3
Material selection according to different raw materials: carbon steel, 304, 316L, double-sided stainless steel, etc.				

We provide process design of fishmeal processing equipment, design and manufacture of supporting equipment, installation, commissioning, operation training, operation and maintenance, etc.



YOUR FISH MEAL PLANT EXPERT

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