

#### InventAgri, Italy

Our main supplier of Small-scale, but sophisticated Dairy equipment. www.inventagri.com

# 06.01 Skimming the milk

The process of separating cream from milk is called cream separation. Cream separation can be done in two ways, using a cream separator or simply through a natural settling process.

# Using a Cream Separator:

- 1. Lead the lukewarm milk into the Separator and allow the milk to spin at high speed.
- 2. The centrifugal force will separate the cream from the skim milk.
- 3. The cream has an outlet from the centre of the Separator. At the same time, the skim milk will come out of a lower outlet
- 4. Collect the cream and skim milk separately in different containers.

# Using natural cream settling:

- 1. Allow the milk to settle for several hours or overnight in the vat. No agitating
- 2. Once the milk has settled, the cream will rise to the top. Use a trowel to scoop the cream of the milk.
- 3. Collect the cream in a separate container.
- 4. The remaining milk in the vat is skim milk.

Note: The cream can make butter, whipped cream, or other dairy products.

### Technical data.



ID Description SE-090 SINGLE-PHASE SKIMMER Capacity: 90 lt./h

supply: 220V / 50-60 Hz Power: 70 W

Price - € Total - €

Current



SE-130 SINGLE-PHASE SKIMMER "LONG LIFE"

Capacity: 130 lt./h

All parts in contact with the milk are made of stainless steel AISI

304. Current supply: 220V / 50-60 Hz

Power: 70 W

SE-350 SINGLE-PHASE SKIMMER

Capacity: 350 lt./h

All parts in contact with the milk are made of stainless steel AISI

304. Current supply: 220V / 50-60 Hz

Power: 250 W

SE-600 SINGLE-PHASE SKIMMER "LONG LIFE"

Capacity: 600 lt./h

All parts in contact with the milk are made of stainless steel AISI

304—version with brushless motor and remote controller

(complete of rotation speed display & controller). Current supply: 220V / 50-60 Hz Power: 250 W

SE-600/1 DIRECT INTAKE FOR SKIMMER SE-600

Click on > https://mejeriet.eu/16-separator/

