



HAARSLEV™

Processing Technology

TWIN-SCREW PRESS

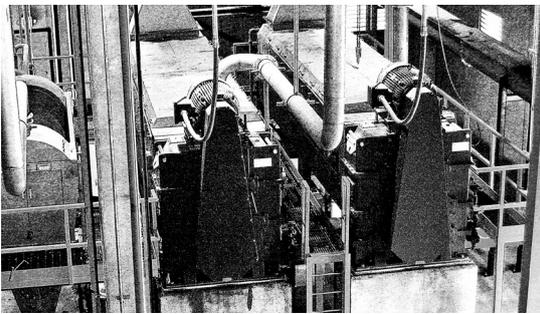
Product brochure



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TWIN-SCREW PRESS



A Haarslev Twin-screw Press is ideal for extracting liquid from cooked fish or meat as part of wet rendering processes. These units provide you with an effective way to remove water from the fats and solids content in cooked fish or meat. This then helps you improve the overall efficiency of subsequent processing and paves the way to significant energy savings.



APPLICABLE FOR:

- Haarslev twin-screw presses are often used to extract liquid from cooked fish or meat as part of low-temperature wet rendering processes.
- They are also ideal as the first stage in mechanical dewatering processes, before the material enters a centrifugal decanter centrifuge.
- They can also be used in high-capacity feather plants.

These presses consist of two intermeshing, counter-rotating screws enclosed by a strainer shell and surrounded by a cover. There are bi-conical and cylindrical options, consisting of a conical shaft with either conical or cylindrical flights.

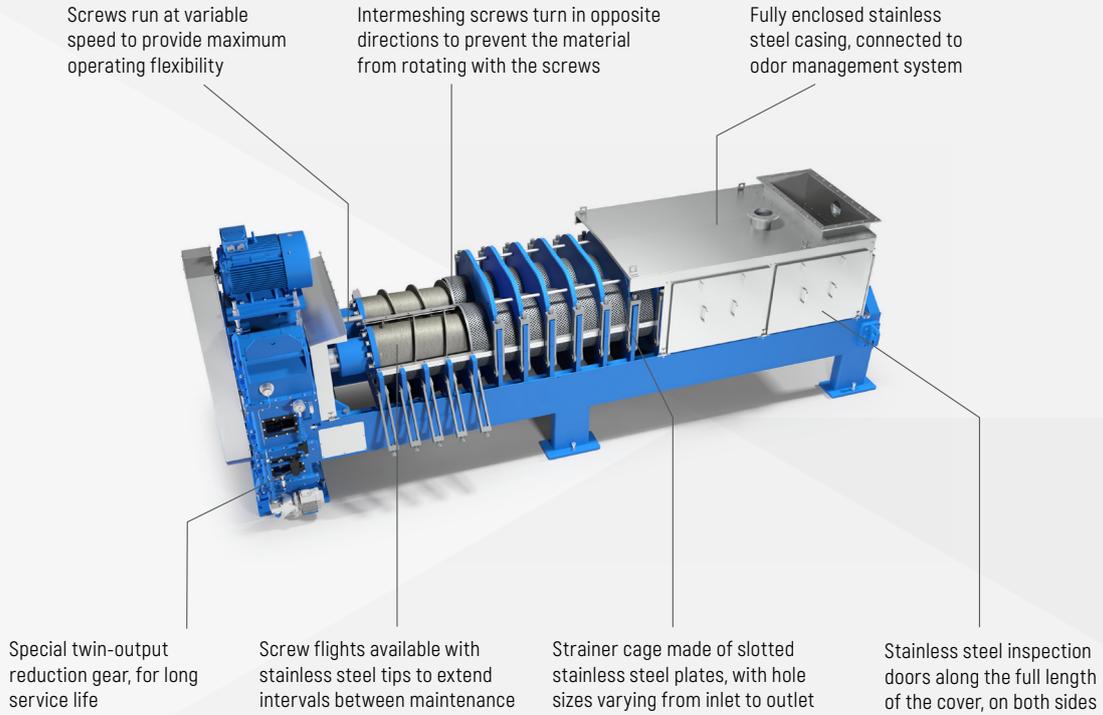
In both types, the flights of one screw reach almost into the core of the other screw, providing high compression and minimum slip and a more consistent press cake with a low content of both moisture and oil/fat.

Haarslev twin-screw presses are ideal as a reliable, slow-rotating (3 rpm) alternative to decanter centrifuges (3600 rpm). You can set the screws to turn at varying speeds to provide the flexibility you need to handle different raw materials and input volumes. For example, bi-conical configurations are better for use with soft fish. Bi-conical versions also provide higher liquid removal capabilities for any given rpm, compared to cylindrical presses.

BENEFITS

- Higher solids content in press cake than with decanter centrifuges
- Easy to operate and monitor using advanced control system
- Easy to connect to odor control system, to minimize impacts
- Exceptional service life
- Easy to refurbish when they finally wear out

COAGULATOR/ PRE-COOKER/COOKER



DRYER EQUIPMENT MECHANICAL DEWATERING USING DECANTER CENTRIFUGES

TYPE	NOMINAL CAPACITY* (t/h)	DIMENSIONS**(mm)/(ft.inch)						SHIPPING WEIGHT (t)/(lb)		INSTALLED POWER (kW)/(hp)	
		Length (L)		Height (H)		Width (W)					
TP 24	2.5	3,700	12' 2"	1,050	3' 6"	1,350	4' 6"	4,000	4,000	11	15
TP 35	5	5,550	18' 3"	1,480	4' 11"	1,190	3' 11"	7,000	7,000	18.5	25
MS 41	13	4,500	14' 10"	2,000	6' 7"	1,370	4' 6"	9,700	9,700	37	50
MS 49	18	5,800	19' 1"	2,400	7' 11"	1,950	6' 5"	16,500	16,500	55	75
MS 56	25	6,700	22' 0"	2,500	8' 3"	1,870	6' 2"	26,000	26,000	75	100
MS 64	40	7,400	24' 4"	2,800	9' 3"	2,050	6' 9"	30,000	30,000	110	150
RS 64	50	8,350	27' 5"	2,800	9' 3"	2,050	6' 9"	38,000	38,000	132	200
XS 88F	60	8,400	27' 7"	2,850	9' 5"	2,165	7' 2"	46,000	46,000	132	200

* Depending on e.g. material composition and density

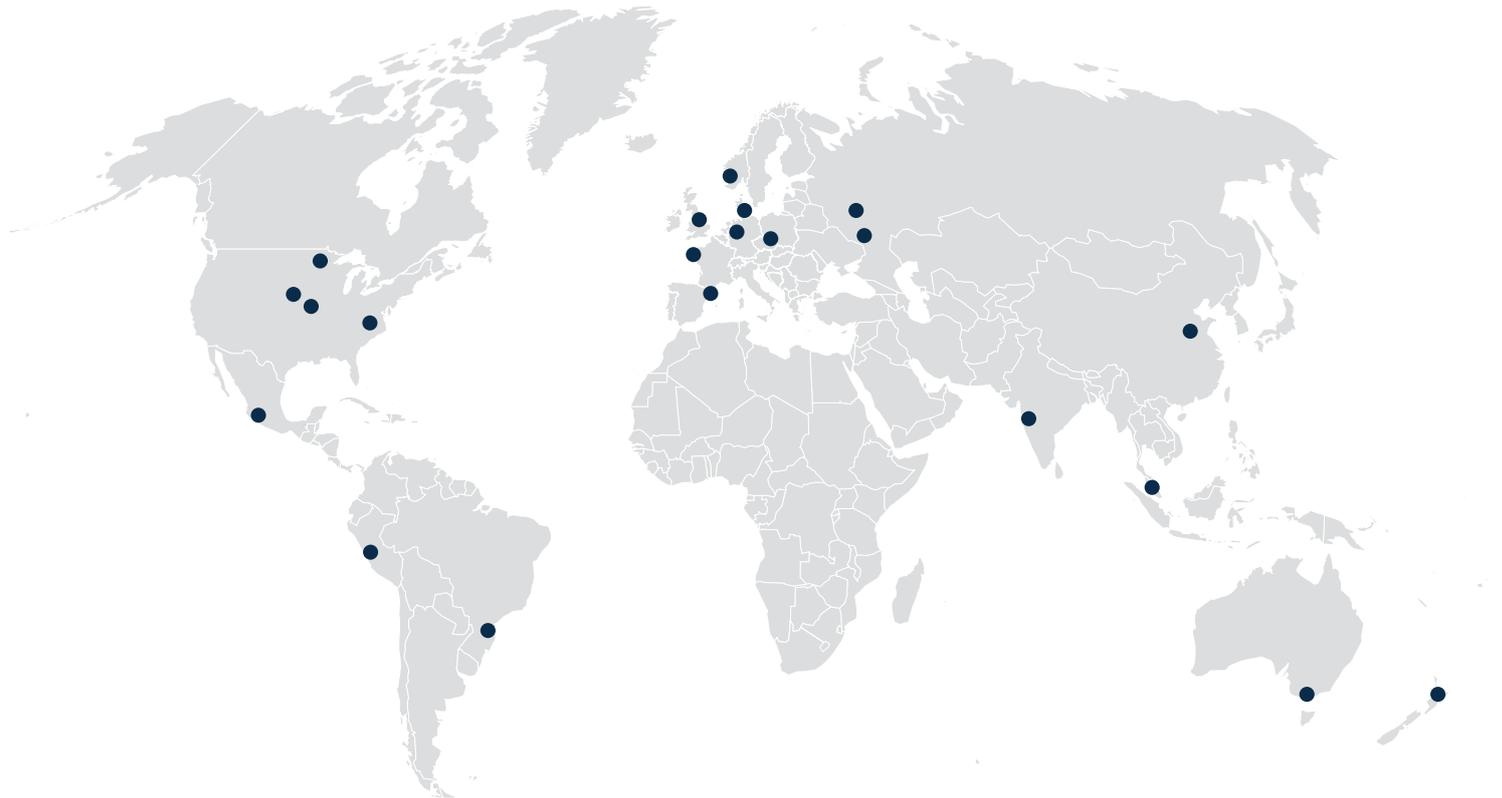
**All statements of dimensions are approximate

We reserve the right to alter the specifications at any time without prior notice.



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PROCESS IS POTENTIAL

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