



HAARSLEV™

Processing Technology

**WET
MILL**

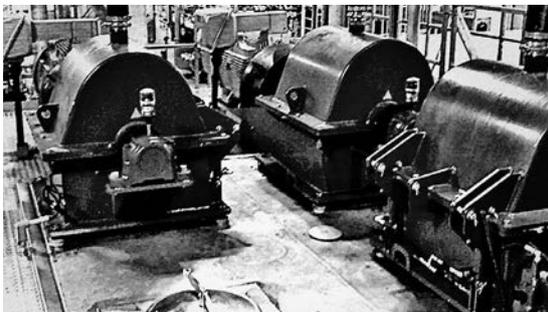
Product brochure



HAARSLEV™

Processing Technology

WET MILL



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FOR CRUSHING AND
GRINDING POULTRY OR RED
MEAT RAW MATERIALS.

The Haarslev Wet Mill is designed for crushing and grinding large volumes of wet poultry or red meat.

This type of hammer mill equipment is usually part of a complete Haarslev fluidizer system, used for sizing coarse “wet” inputs into a meat slurry consisting of small particles that can be cooked quickly, with only a short retention time. Tallow can be pumped in from the fluidizer system to ensure the most efficient flow.

Everything that doesn't pass through the screen is continually recirculated for further grinding – until it can. This ensures a consistent output, which is ideal for the efficiency of your downstream evaporation processes.



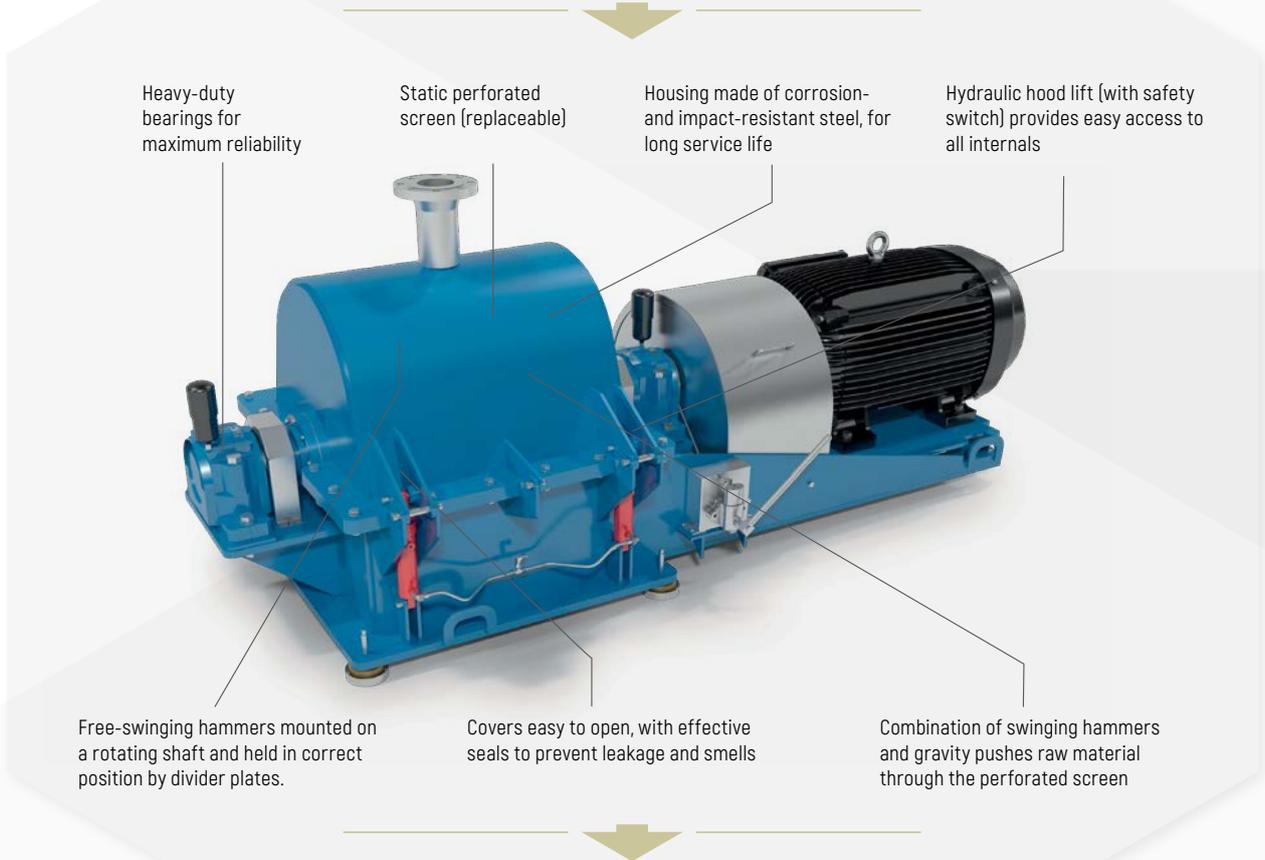
APPLICABLE FOR:

- Turning “wet” poultry or meat raw materials into a slurry
- As part of a fluidizer system
- Preparation for efficient evaporation processes

BENEFITS

- Continual recirculation ensures outputs with consistent particle size
- Ruggedly engineered for maximum reliability and minimal maintenance
- Easy to swap out wearing parts, for maximum uptime and long service life

**PRE-BREAKER AND
APPROPRIATE METAL
DETECTOR EQUIPMENT**



**CONSISTENT SLURRY
SUITABLE FOR
DOWNSTREAM EVAPORATION**

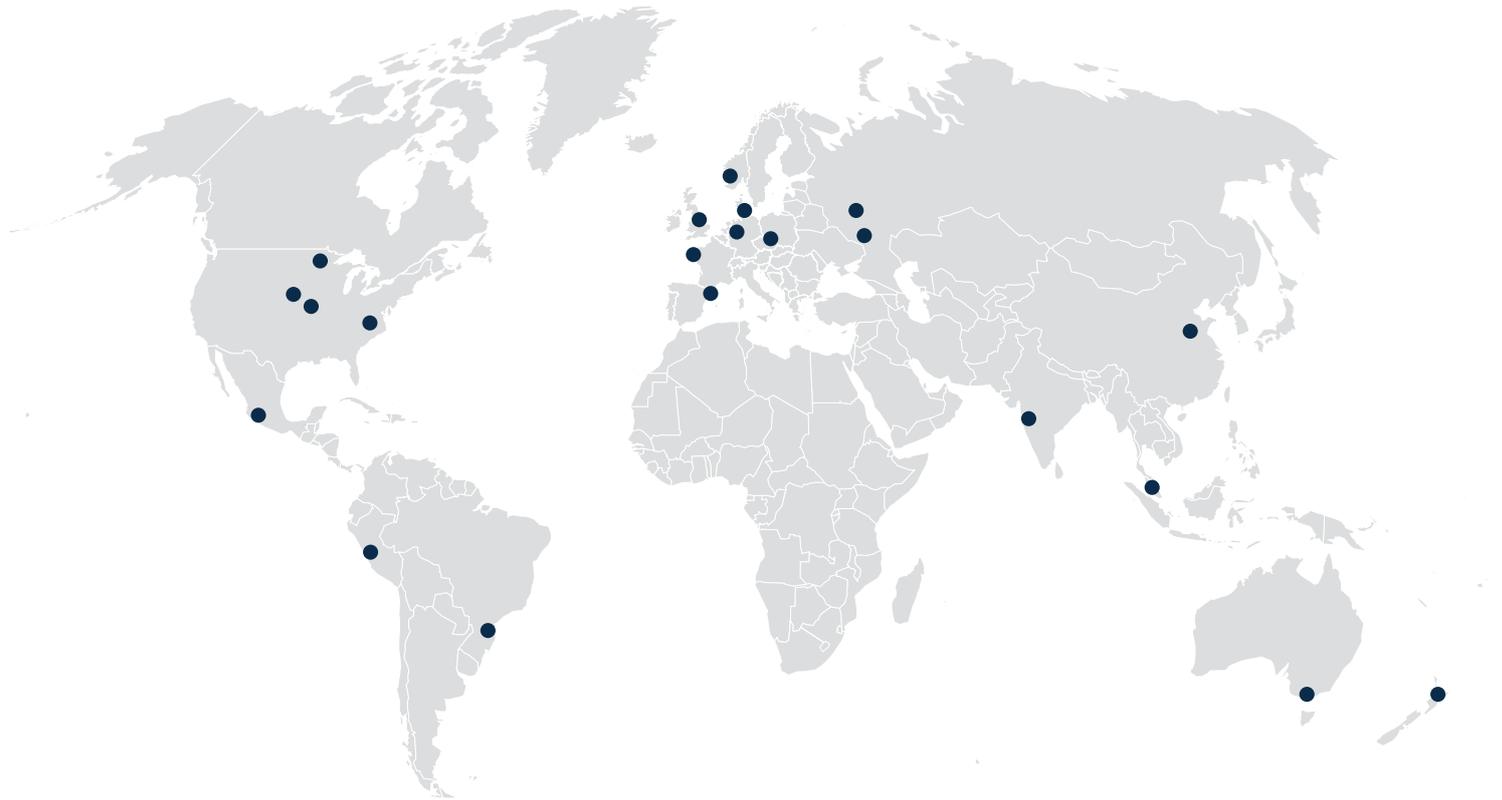
TYPE	ROTOR LENGTH (mm)/(inch)		HAMMER	POWER (kW)/(hp)		MOTOR (rpm)	WEIGHT (kg)/(lb)	
HWM 44	711	28	2 or 4 per row 44/92 units	150 kW	200	1,800	3,100	6,835

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



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PROCESS IS POTENTIAL

HEAD OFFICE

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