



HAARSLEV™

Processing Technology

**NEW
HAARSLEV
FAT
SCREW PRESS**

Product brochure

HAARSLEV
PROCESSING TECHNOLOGY



HAARSLEV™

Processing Technology

INTRODUCING THE NEW HAARSLEV FAT SCREW PRESS

The Haarslev Fat Screw Press provides highly effective mechanical extraction of the fat content from cooked and dried animal and poultry by-products, in a continuous flow. This enables you to achieve a hard cake with a low fat content.

The new Fat Screw Press is based on the wellproven HM3000 screw and cage design. It comes in a new hygienic design with several improvements making installation and service easier.

Among the major improvements are the newly developed pat. pending cage open assist as well as the optional pat. pending automatic cage cleaning system.

This new press is available both with or without a hydraulic choke. It also has a modular drive setup where the main motor can be fitted on either side or on the top of the press.

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FOR CONTINUOUS PRESSING OF FAT FROM COOKED AND DRIED ANIMAL AND POULTRY BY-PRODUCTS.



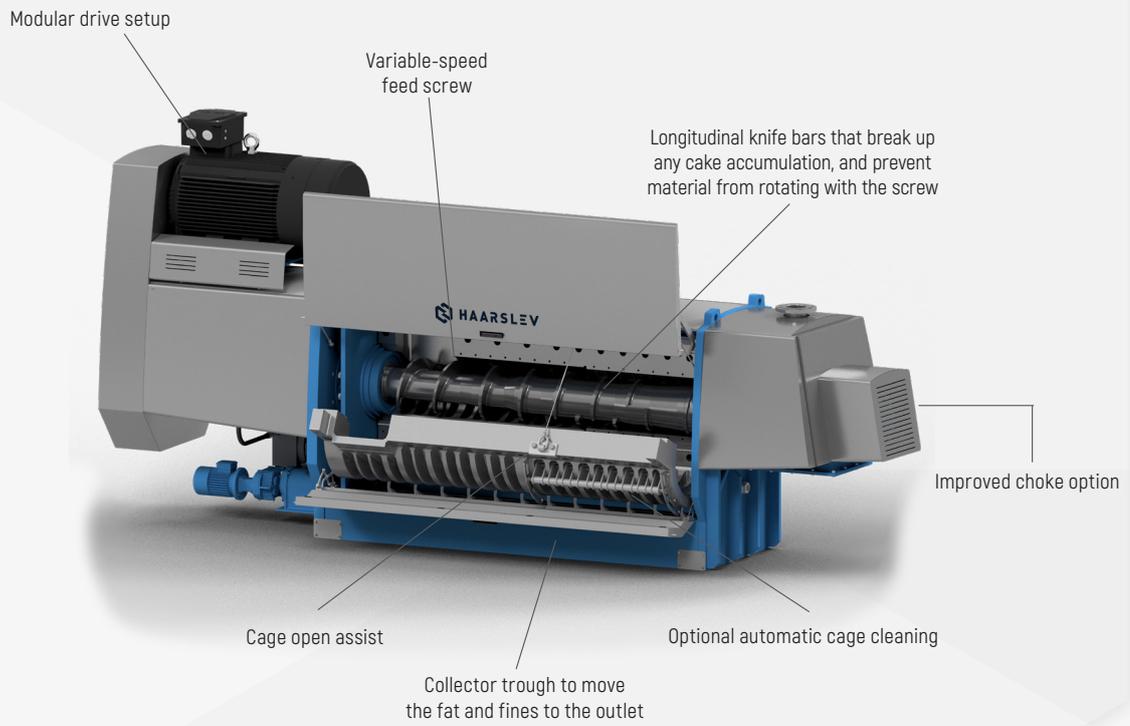
APPLICABLE FOR:

- Haarslev fat screw presses are normally installed as an integral part of a high-temperature dry rendering process.

UPGRADES:

- New hygienic design with improved service access
- Optimized footprint
- New cage open assist system
- New optional automatic cage cleaning system
- Hydraulic choke option
- Modular drive setup

COOKER



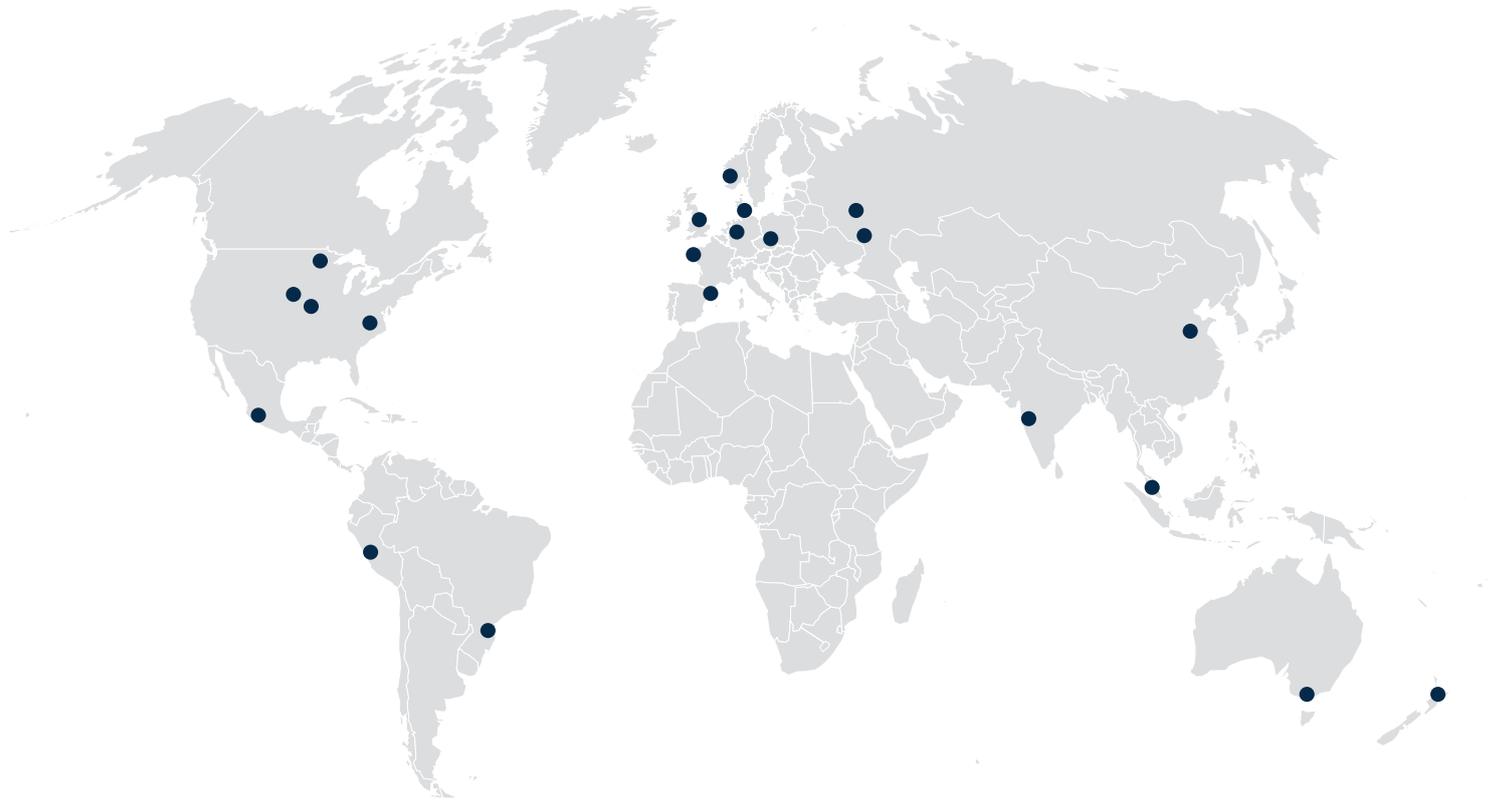
MILLING AND REFINING

TYPE	OUTPUT (CAKE) [kg/h]	RESIDUAL FAT IN CAKE [%]	POWER [kW]/[HP]	WEIGHT APPROX. [kg]	DIMENSIONS (mm)*		
					Length (L)	Height (H)	Width (W)
FSP 3500	2,800-4,500	9 -14	110 - 160 / 200	11,800	5,200	1,650	2,200



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TAKING CARE OF TOMORROW

HEAD OFFICE

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