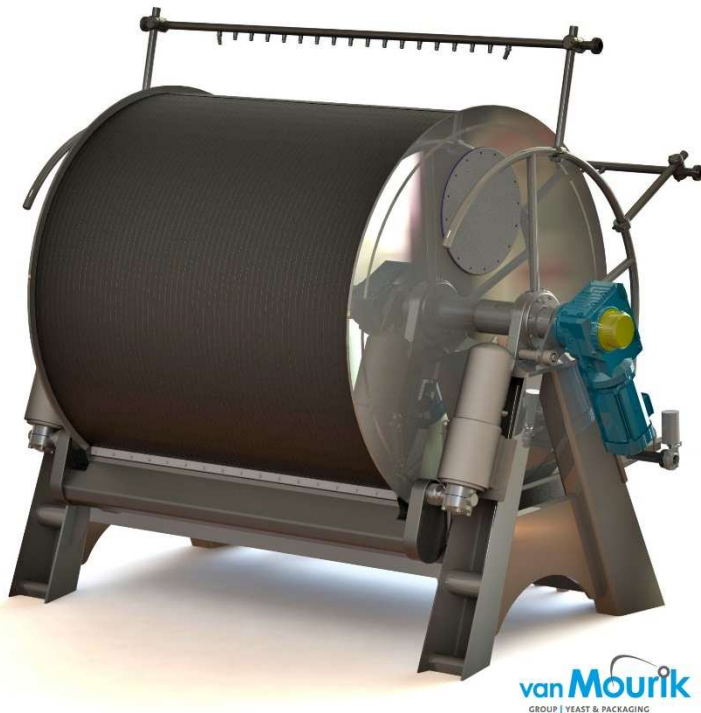


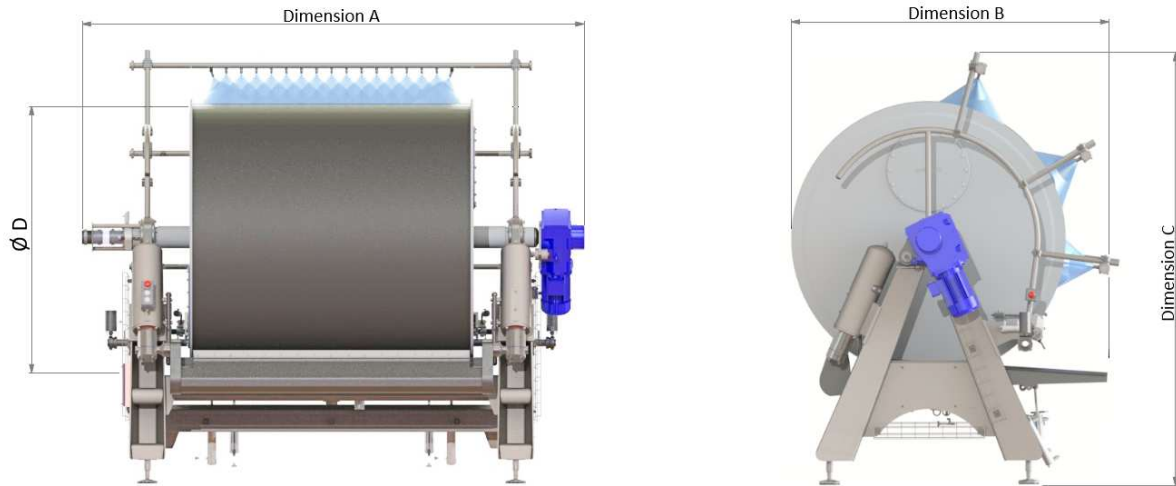
Rotary vacuum filter RVF:



Features:

- Hygienic stainless steel open frame construction
- Extremely sturdy knife support avoiding vibrations
- Rotatable cream supply pipe with flush valve
- Pneumatic adjusted trough with analogue level sensor
- 3 trough positions, run/standby/cleaning
- Pneumatic operated drain valve in trough
- Pneumatic adjustable scraper with analogue pressure regulation
- 2 wash water spray pipes, with stainless steel nozzles
- Servo driven knife adjustment
- Electronics mounted in a separate stainless steel cabinet

Technical data:



	RVF-4	RVF-8	RVF-12	RVF-15	RVF-18
<i>Weight</i>	3050kg	3850 kg	4650 kg	5250 kg	5850 kg
<i>Dimension A</i>	2350 mm	3000 mm	3650 mm	4150 mm	4650 mm
<i>Dimension B</i>	2300 mm	2300 mm	2300 mm	2300 mm	2300 mm
<i>Dimension C</i>	3150 mm	3150 mm	3150 mm	3150 mm	3150 mm
<i>Diameter D</i>	1900 mm	1900 mm	1900 mm	1900 mm	1900 mm

- Electrical connection: 3 phase 400VAC + N + Pe
- Pneumatic connection: >6 bar at connection machine, clean and dry air
- Piping according to DIN 11850
- 12'' full colour touch-screen in stainless steel enclosure nearby RVF
- All construction parts are stainless steel AISI 304
- All product contact surfaces are stainless steel AISI 316

Advantages:

- Hygienic design with open frame for easier cleaning
- No flat surfaces where products can settle
- Accurate servo knife adjustment resulting in a low starch consumption
- Product contact surfaces treated with wet abrasive blasting, which enables effective cleaning and improves corrosion resistance
- Rotatable supply pipe can be used for cleaning of the filter drum

Optional:

- Salt in-line control
- Yeast flow regulation
- Cleaning spray bar
- Third wash bar
- Coupling board
- Water supply board with flowmeters, valves, manometers and flexible hoses