

Crematic

Crematic is controlled by the skimmer control panel or by a dedicated control panel. The fat concentration in the cream is measured continuously, and the Crematic system guarantees constant monitoring and optimum adjustment to ensure that the desired concentration level is achieved accurately. Fast and specific control of the process parameters allows the cream concentration to be maintained at the set value, even if the fat content of the product fed to the system varies.

Standard scope of supply

- Mass flow meter and temperature probe with transmitter
- Pressure transmitter in cream line
- Automatic control valve in cream line

Options

- Back-pressure control: pressure transmitter and automatic control valve at skimmed milk/whey line
- Automatic feed control for the separator
- Dedicated control panel

Model

Feed
capacity
(l/h)

Crematic 10	10,000
Crematic 20	20,000
Crematic 30	30,000