

Oil Press



Sensitar Oil 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.

As the greaves pass along the single conical screw, the fat is pressed out into the surrounding enclosure, and the greaves are discharged as press cake. The fat runs into a collector trough, where a screw moves it to the outlet.

BENEFITS :

- High compression rate ensures efficient continuous fat extraction
- Rugged and reliable equipment, with a long service life
- Low maintenance costs

Type	Capacity (Kg/h)	Capacity (T/24h)	Residual fat in cake (%)	Power (kW)	Weight(Kg)	Dimension(A)	Dimension(B)	Dimension(C)
ST1000	600-1200	50	9-15	45	400	3170	1720	1600
ST2500	1800-2800	150	9-15	75-90	6900	3990	2210	1800
ST 4500	2400-5000	200	9-15	90-110-132	10500	4270	2620	1960



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