

MILK AND BY-PRODUCTS



Self-cleaning separators



REDA AUTOMATIC SEPARATORS



A modern and effective solution for processing milk, cream and whey

REDA self-cleaning automatic separators: a promise of quality and constant evolution.

The best choice in a sector that always requires more reliability, quality and respect for the environment and human beings.

The range of REDA separators ensures short-term return on investment and very low management and maintenance costs. The strength of REDA lies in its deep knowledge of separation technology for over thirty years in the dairy industry.

With its vast experience REDA offers technical advice to find the best solution in the installation of centrifugal separators in the dairy processing industry with the following applications:

- **Milk and whey clarification**
- **Milk skimming and standardization**
- **Whey skimming**
- **Milk bactofugation**
- **Milk and cream automatic standardization**



MILK CLARIFICATION

Usually the milk that arrives in the dairies and cheese factories must be cleaned to eliminate the impurities it contains.

REDA clarifiers of the RE-P series are built and designed specifically for this purpose. The impurities removal, i.e. clarifying efficiency depends on the quality and temperature of the treated product; cold milk can also be easily processed without any problem by slightly reducing the bowl speed. Feeding pressure passes through a soft flow inlet system that

allows the product to reach the proper speed, at which the clarification occurs, without compromising its characteristics: essential quality for the treatment of sheep milk and goat milk.

The wide working surface and the extremely fast expulsion of the sludge ensure an high level of clarification efficiency, and also a significant reduction of the bacterial load. Flowrates: from 5,000 to 40,000 L/h.

MOD.	MILK CLARIFICATION	COLD MILK CLARIFICATION	SHEEP MILK CLARIFICATION	WHEY CLARIFICATION	MOTOR (kW)
RE50P	5.000	3.000/4.000	3.000/4.000	4.000	7,5
RE70P	7.500	4.000/5.000	4.000/5.000	5.000	11
RE100P	10.000	6.000/8.000	6.000/8.000	8.000	15
RE150P	15.000	9.000/12.000	9.000/12.000	12.000	15
RE200P	20.000	12.000/15.000	12.000/15.000	15.000	18,5
RE300P	30.000	18.000/24.000	18.000/24.000	25.000	30-37
RE400P	40.000	24.000/30.000	24.000/30.000	35.000	37-45

Notes:

- The flowrates are in liters per hour.
- The PRS/MRS system to avoid product losses during discharges is standard in all versions.
- Model RE400P is equipped with belt drive transmission.

Mod. RE300P

- High capacity separator for large capacity milk reception units.
- Absolute reliability and very low maintenance.
- Ability to withstand heavy working cycles without problems.

Other features:

- Huge bacteria and spores reduction.
- Soft product feeding system.
- Hermetic type working circuit.
- Possibility of adjusting the quantity of discharged sludge.
- Automatic backpressure valve at the outlet (for all versions).



RE300P

MILK SKIMMING AND STANDARDIZATION

Milk skimming and standardization during the pasteurization phase is the most common application of centrifugal separators in the dairy sector.

REDA automatic separators of the RE-T and RE-TE series are specifically designed for this purpose. These machines combine a special design with a very high bowl rotation speed to obtain the best results in the separation of fat globules.

The feeding pressure passes through a smooth flow inlet system that allows the product to reach the high speed necessary for separation, without damaging the fat globules.

The wide working surface and the extremely fast sludge removal guarantee an high skimming and clarifying efficiency.



RE25TE

MOD.	MILK SKIMMING	MILK STANDARDIZATION	MILK CLARIFICATION	WHEY SKIMMING	MOTOR (kW)
RE15T	1.500	2.500	2.500	2.500	5,5
RE25TE	2.500	3.500	3.500	3.500	7,5
RE35TE	3.500	5.000	5.000	5.000	7,5
RE50T	5.000	7.500	7.500	7.500	11
RE70TE	7.500	10.000	10.000	10.000	15
RE100TE	10.000	15.000	15.000	10.000	15
RE120T	12.000	18.000	18.000	13.000	18,5
RE150TE	15.000	20.000	20.000	15.000	22
RE150T	15.000	22.500	22.500	22.500	22
RE200T	20.000	30.000	30.000	25.000	30
RE250T	25.000	35.000	35.000	30.000	30-37
RE350T	35.000	50.000	50.000	35.000	37-45

Notes:

- The flowrates are in liters per hour.
- The PRS/MRS system to avoid product losses during discharges is standard in all versions.
- Models RE150TE, RE250T and RE350T are equipped with belt drive transmission.

Mod. RE120T

- Machine entirely in stainless steel.
- Easy-to-use.
- Optional installation on a stainless steel support platform.

Other features:

- No fat content in the sludge.
- The control of the motor by means of an inverter combined with a soundproc system and anti-vibration supports ensures a silent operation.
- Automatic backpressure valve (standard starting from model RE120T).



RE120T



RE350T



REDA
Food Processing Plants

MILK BACTOFUGATION

REDA bacteria removing separators of the RE-B series are specifically designed to improve the quality of the milk, intended for the production of consumption milk and cheese. The reduction of the bacterial load and spores (aerobic, anaerobic and listeria) by means of a bactofuge allows to reduce the temperature of pasteurization, avoiding maturation problems in the cheese, while improving the conservation period, the organoleptic properties as well as the safety of the product.

To obtain the best results in terms of bacterial removal efficiency, the recommended optimum working temperature varies between 50°C and 60°C. The efficiency is measured as a reduction percentage of the initial bacterial load and in general, so the resulting efficiency is:

> 80% of the total bacterial load

> 95% of aerobic spores

> 98% of anaerobic spores

This technology, therefore, improves the final quality of the milk and represents a very useful complement to the sterilization and pasteurization processes.

MOD.	BACTOFUGATION	CLARYFING	TRANSMISSION	MOTOR (kW)
RE50B	5.000	8.000	Gear type	11
RE70B	7.500	10.000	Gear type	15
RE120B	12.000	15.000	Gear type	18,5
RE150B	15.000	20.000	Gear type	22
RE200B	20.000	30.000	Belt drive type	30
RE250B	25.000	35.000	Belt drive type	30
RE300B	30.000	38.000	Belt drive type	37
RE350B	35.000	40.000	Belt drive type	37

Notes:

- The flowrates are in liters per hour.
- The PRS/MRS system to avoid product losses during discharges is standard in all versions.



Mod. RE200B

- Please note the recirculation system in the upper part of the machine.
- Equipped with an automatic backpressure valve at the outlet (standard in all versions).
- Very simple and easy maintenance.

Other features:

- No fat content in the sludge.
- Machine entirely in stainless steel.
- Predisposition for CIP washing at the end of the production cycle in a closed circuit.

