

## Separators



### P 60 S

Meat recovery unit (Art. 015003)

Meat: Red meat bones  
Capacity: up to 800 kg/h

Product description	Meat-Bone-Separator "P-60-S" for the separation of all kind of red meat bones (beef, pork etc.), 3 standard trolleys 200 L, without lift "FL-60", complete, 380V/3/50Hz
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Technical data		
Control	Computer controls "ISC-E40" equipped with 99 programs 1 manual hand program for cleaning and testing	
Press cylinder filling opening	450 mm	
Press cylinder diameter	170 mm	
Filling chamber content	approx. 11 Liter	
Filling capacity of cylinder - bones	up to 8 kg	
Press chamber	permanent hydraulic oil filtering via return flow- and pressure filter	
Loading	loading lift FL-60 (optional)	
Bone breaker	BB-3000, controlled by the "ISC-E40" (optional)	
High pressure hydraulic working	220 to 315 bar (kg/mm <sup>2</sup> )	
High pressure hydraulic-axial piston pump	15 kW	
Voltage	3 x 400 V / 50 Hz (other voltage on request)	
Total power requirements	approx. 18,0 kW	
Dimensions	Machine Length: 4.500 mm Width: 1.750 mm Height: 2.030 mm	Machine with lift Width: 2.800 mm Height: 3.200 mm
Weight	Net approx. 5.100 kg	

Right to alterations and improvements in construction reserved!