



## SOLID BOWL CREAM SEPARATOR

**ONER**  
processing  
technology

## OPERATING PRINCIPLES

- **RS3C Cream Separator** series, manufactured as advance technology by **ONER** demonstrates high performance in separating cream from milk or from whey.
- Drum needs to be removed and cleaned. Drum is designed so it can be removed and cleaned easily.
- Disregarding coldness and hotness of milk it has the characteristic of making separation at 55 °C.
- All components of **RS3C** getting in contact with milk are manufactured from **AISI 304** and **AISI 316** quality stainless steel.
- Cream concentration yield can easily be adjusted on the **“Adjustment Screws”** on the Drum.
- **RS3C** is one of the most silent and flickered free machine on market

## PERFORMANCE

**Standardized cream:** 25-45% fat content

**Cream accuracy:** +/- 0.2%

**Standardized milk:** from 0.5% up to raw milk fat content - 0.2%

**Milk accuracy:** 0.03-0.05%

## TECHNICAL SPECIFICATION

**MODEL:** RS3C

**CAPACITY:** 2000 Lt/h

**DRUM REVOLUTION:** 7.250 rpm

**DRUM MATERIAL:** AISI 316

**CREAM SEPARATION CAPACITY:** 2000 Lt/h

**ENGINE POWER:** 1,1 KW

**OPERATING TEMPERATURE:** 55 C

**TRANSPORTATION DATA**

**TOTAL WEIGHT:** 130 Kg

