

# SEPAmatic® 3000



SEPAmatic 3000 T

**German engineering  
at its BEST**

*Kundenkommentar: Der Alptraum des Wettbewerbs*

# modernpack

## SEPAmatic®

Careful product extraction or processing through the exact separation of hard and soft parts is becoming increasingly popular in a number of areas in the foodstuff industry. This exploits the behaviour of the respective product due to differences in structure, strength and consistency.

The material being processed is hereby drawn in between a highly-elastic crushing belt and a perforated stainless steel drum and undergoes an increasing, short compression-separation process. Harder, coarser or tougher coherent solid parts stick to the outer surface of the drum and the softer parts are pressed through the perforations into the drum. This enables the most careful separation of fish from skin and bones, meat from bone splinters, gristle, skin or sinews in a continuous process.

A number of inquiries for higher machine outputs paired with the maximum possible ease of operation with minimum cleaning have led to the development of the *SEPAmatic 3000* presented here. An ingeniously simple control system with no complicated electronic or electro-hydraulic components allows exactly reproducible machine settings. Users everywhere appreciate the increased operational stability and omission of the otherwise permanent power supply which was necessary. Apart from optimum hygiene and cleaning-friendly details, special attention has also been paid to its absolute robustness.

The design of all driving elements with multiple safety features was only the first stage. Clever technologies allow

accessibility in seconds. Electrical elements such as contactors, time relays or switches can be easily replaced by common products from nearly every manufacturer. Special electronic assemblies can be bridged by switches to keep the machine in operation, though with a somewhat reduced operating formap. Highly wear resistant PU crushing belts for heavy-duty use can be fitted just as easily as soft-separating, lower-priced neoprene crushing belts. Once the machine settings have been optimised, these need no further adjustment, even if the tools display different degrees of wear (perforated drum and crushing belt).



*SEPAmatic 3000 ST*

### TECHNICAL DATA

Output: up to 8.000 kg/h  
depending on raw material  
and perforated drum

Power consumption: 3000 11 kW

Air pressure: 6 bar

Dimensions:  
Length approx. 1700 mm  
Depth approx. 1550 mm  
Height approx. 2000 mm  
Standard discharge height  
of approx. 800 mm

Weight: approx. 2300 kg

Illustrations and approximate data shown above are not binding. We reserve the right to make technical design improvements at any time. Machine can be shown without protection covers and with extra equipment.

Manufacturing firm:

**Modernpack Hoppe GmbH**  
Spezialmaschinen und Anlagen für die Lebensmittelindustrie

Hoffnungsthaler Str. 43 · D-51491 Overath · Germany  
Fon: +49-22 04 - 98 59-0 · Fax: +49-22 04 - 98 59-59  
info@SEPAmatic.de · www.SEPAmatic.de