

Cake Breaker

Function

The Cake Breaker is installed when smaller pieces of cake are necessary for downstream process requirements. It's function is to reduce the size of the cake produced by the press to a smaller size. This Cake Breaker is designed to be connected under any existing and new fat press to fit a 300 - 400 mm discharge conveyor.



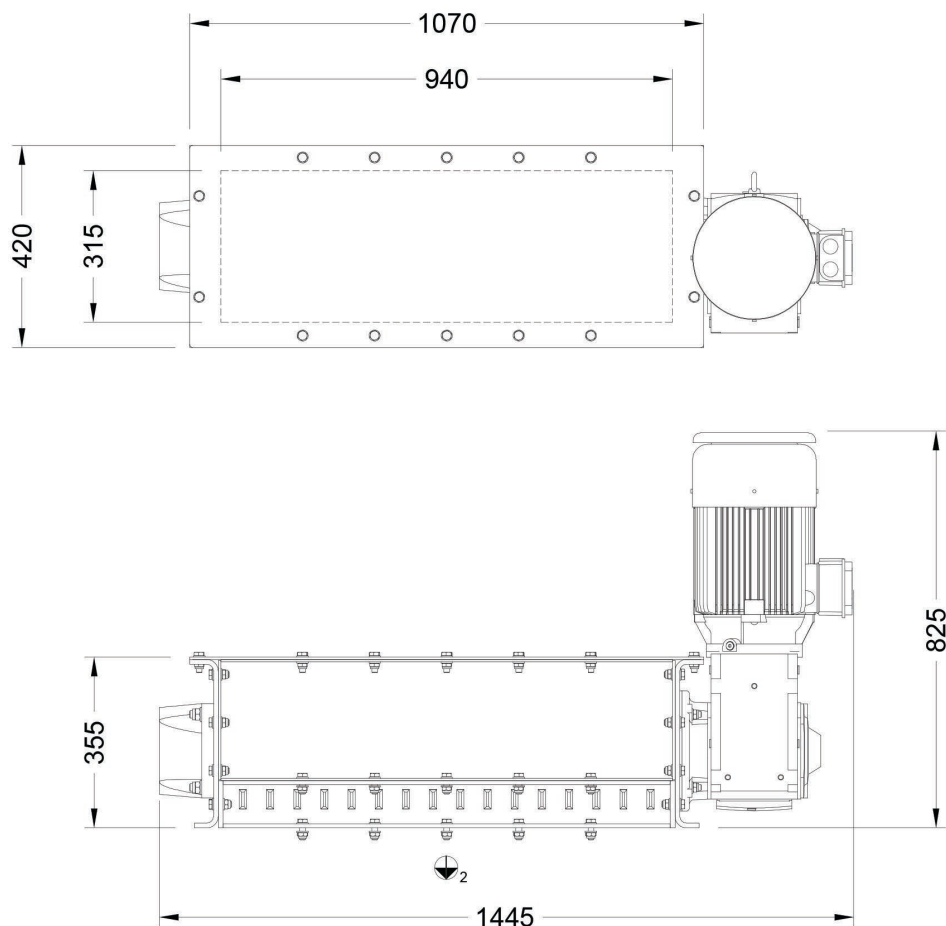
Features






- Durable design
- Low maintenance
- Capacity: up to 3,5 ton pressed cake
- Adjustable for any press discharge chute
- Stainless steel housing with a mild steel grating (stainless steel grating is optional)
- Direct driven breaker shaft with hardened teeth tips
- Top side is provided with a stainless steel 5 mm blind plate
- Installed electrical power: 5,5 kW

Advantages

- Size reduction of any cake/cracklings
- Reducing to small particle size will have high positive impact on cooling capacity and/or increasing line speed
- Reduces power demand and wear in grinding section
- Avoids blockages
- Easy conveying
- Easy mounting

Cake Breaker



WEIGHT	310 kg	-	-
POWER  M ₁	5.5 kW	-	-
CAPACITY	Upto 3500kg/hr	-	-
 INLET	 940x315	-	-
 OUTLET	 940x300	-	-

Due to ongoing product improvements, data shown here is subject to change without notice. Contact Mavitec B.V. for latest specifications.

MAVITEC

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