

Innovation in Separation Technology

Self-cleaning Separators



REBA
SEPARATION



REDA Dairy Self-cleaning clarifiers

Solution for processing of 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 40 years in the dairy industry.

- Milk and whey clarification
- Milk skimming and standardization
- Whey skimming
- Milk bacteria removal
- Milk and cream automatic standardization

Our plus

Features common to all REDA Separators

- Automated and reliable
- Easy operation
- Low maintenance
- Continuous operation
- It performs heavy working cycles
- Soft product inlet system
- Hermetic working circuit
- Possibility of adjusting the quantity of discharged sludge
- 100% stainless steel
- Longer production cycles
- Suitable to be connected to an existing CIP cleaning unit
- Motor control with frequency converter (FREQ-CLUTCH) for fast, progressive and silent motor startings
- PRS/MRS system to avoid product losses during discharges comes as standard
- Equipped with automatic back pressure valve at the outlet.



RE-T/TE Milk Skimming

	Milk Skimming	Milk Standardisation	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
RE400T*	40,000	50,000	50,000	40,000	44 - 55

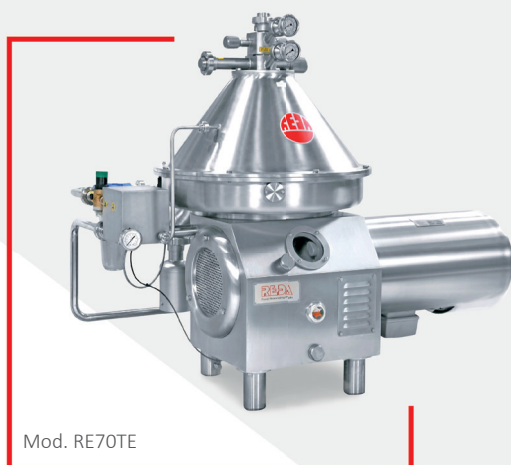
*supplied with belt drive transmission

Automatic backpressure valve at the outlet (standard from model RE120T).

RE-P Milk and Whey Clarification

	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

*supplied with belt drive transmission



RE-B Milk Bacteria Removal

REDA bacteria removing separators of the RE-B series are specifically designed to improve the quality of the milk. They are intended for consumer milk and cheese production. The reduction of the bacterial load and spores (aerobic, anaerobic and listeria) by means of a centrifuge makes it possible to reduce pasteurization temperature, avoiding ripening problems in the cheese, while improving the shelf life, the organoleptic properties and product safety.

The bacteria removal process can be carried out in two ways:

- By continuously discharging milk full of bacteria and dispatching it for subsequent sterilization (without recirculation);
- By recirculating milk with high levels of spores, to re-concentrate it and then discharge it with frequent partial discharges.

For best results in terms of bacterial removal efficiency, the optimal recommended working temperature is between 50°C and 60°C. The efficiency is measured as the percentage of reduction in the initial bacterial load and, in general, 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 sterilization and pasteurization processes.



Mod. RE200B

	Bacteria Removal	Clarifying	Dimensions mm	Motor kW	Weight Kg
RE50B	5,000	8,000	1100 x 720 x 1100	11	760
RE70B	7,500	10,000	1240 x 760 x 1290	15	780
RE100BE	10,000	12,000	1240 x 760 x 1290	15	800
RE120B	12,000	15,000	1540 x 910 x 1380	18.5	1250
RE150B	15,000	20,000	1650 x 1660 x 1050	22	2200
RE200B*	20,000	30,000	1650 x 1680 x 1050	30	2350
RE250B*	25,000	35,000	1680 x 1050 x 1700	30	2450
RE300B*	30,000	38,000	1680 x 1050 x 1780	37	2550
RE350B*	35,000	40,000	1820 x 1120 x 1890	37	2600
RE500B*	50,000	60,000	2200 x 1800 x 2250	55	3200

*supplied with belt drive transmission

Please note the recirculation system in the upper part of the machine

Note:
- Flow rates are expressed in liters/hour



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