

1999 Machinefabriek Amersfoort B.V. Hydrau Separator-Deboner

Mfg: Machinefabriek

Model: HS250-AUT GT

Stock No. GAFF003.77a

Serial No. 5126

1999 Machinefabriek Amersfoort B.V. Hydrau Separator-Deboner. Model: HS250-AUT GT. S/N: 5126. Capacity per cycle: approx. 40 lbs. bones. Cycle time: 30 sec. at a dwell-time of 10 sec. Infeed hopper dimensions: 47-1/2 in. L x 29 in. W. Electrical requirements: 75 hp, 460 V, 60 Hz, 3 phase. Rotor Motor, 52 hp, 1775 rpm, 460 V, 78.9 amps, 60 Hz, 3 phase. The separator has been designed to meet the demand for maximum profitability in the handling of all bones in respect to removing residual meat for addition to formulated meat products. Bones placed in the machine are subjected to an overpressure of 2800-3500 psi at which point the residual meat becomes a fluid and is forced from the separation chamber. By virtue of this process the bones are not crushed or severely broken. The resultant meat paste has been found to be free from bone fragments and splinters. The HS 250 has been designed with a minimum of moving parts to minimize service and optimize cleaning. Inlets: (1) 32 in. L x 22 in. W infeed hopper. Outlets: (1) 10 in. dia. x 11-1/2 in. L discharge. Overall dimensions: 20 ft. 1 in. L x 59 in. W x 80 in. H.





