

**TECHNICAL SPECIFICATION OF CREAM SEPARATOR MACHINE (1000 LITRE / HOUR),
QTY-02 NOS (DP-5)**

Ser	Description	Specification	Must be filled up by the Manufacturer
1.	Name of the equipment	Cream Separator Machine (1000 Litre/Hour) with accessories, special set of spare parts and special tools	
2.	Name and complete address of local agent	Details to be mentioned	
3.	Name and complete address of principal	Details to be mentioned	
4.	Name and complete address of manufacturer	Details to be mentioned	
5.	Make and model	To be mentioned (For each items/equipment separately)	
6.	a. Country of origin b. Country of manufacturer	Group A Countries	
7.	Year of production	Not before the year of contract	
8.	Capacity	1000 Litre/Hour	
9.	Type	Milk Separator with solid-wall disc type bowl, with ribless interior surface in top and bottom to facilitate manual bowl cleaning. Inlet flow is controlled and kept constant by a high Pressure float. Discharge of skim milk and cream takes place under pressure by built-in centripetal pumps. Skim milk discharge line incorporates a regulating Valve and Pressure gauge for adjustment of the discharge pressure Cream discharge line has a regulation Valve and flow meter for setting the flow rate. The separated dirt accumulates in the sediment holding space and must be removed after the bowl has been stopped.	
10.	Motor power	Details to be mentioned	
11.	The cream separator has cast iron frame clad in stainless steel.	Details to be mentioned	
12.	The drive is affected by a built-in-enclosed motor of standard design.	Details to be mentioned	
13.	The power is transmitted to the bowl spindle by a centrifugal clutch and a worm wheel gear.	Details to be mentioned	
14.	All the parts of the separator are made of stainless steel.	Details to be mentioned	
15.	The separator is delivered inclusive of a set of special tools and special spare parts.	To be provided	
	a. List with quantity of special spare parts of each machine.	To be provided	



FOR OFFICIAL USE ONLY

Ser	Description	Specification	Must be filled up by the Manufacturer
	b. List with quantity of special tools of each machine.	To be provided	
16.	Set of stainless pipes, Valve and fitting for inter connection to existing Pasteurization and Homogenizer as required.	Detail lists to be provided	

