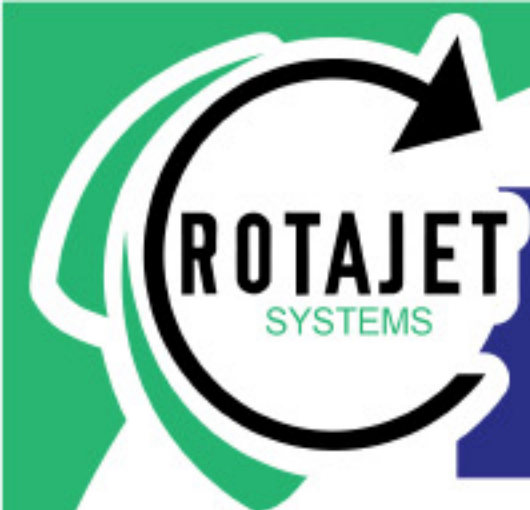




ERIMAKI SEPARATION EQUIPMENT

Static Screens

For separating solids from liquids without electricity or motors.



The triangle shaped horizontal bars create a special effect called a wall adherence. Products/ material is dropped vertically onto the static screen and tumbles off while the water and liquid from the product is drained through the screen and is carried away.

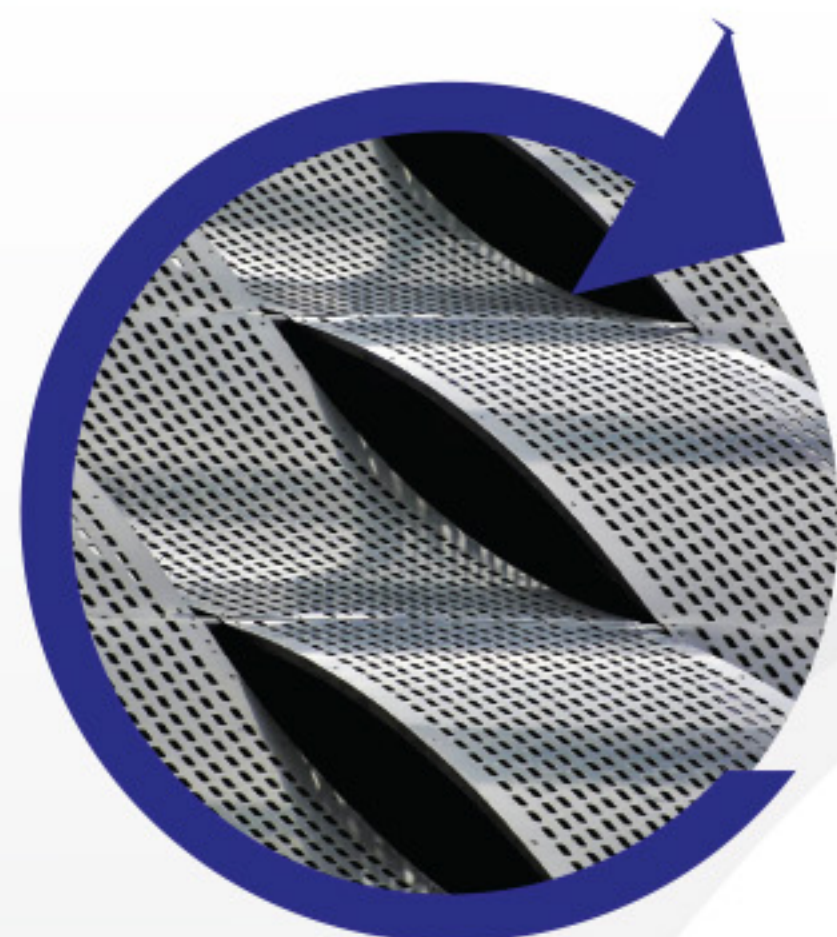
Applications

- Meat processing industries
- Vegetable processing industries
- Fish processing industries
- Farms
- Textile industries
- Chemical industries
- Recycling industries
- Incinerators
- Labelled bottles
- Paper mills
- Water treatment

Features:

These static screens operate purely off kinetic energy using gravity to their benefit to control the flow of product. Due to this the screens require no electrical inputs or motors meaning absolutely no operating costs. Ideal for separating liquids and solids in a sanitary environment for applications such as meat, fish and vegetable processing.

Supervision isn't required to operate these sieves meaning they can be used for long time periods without frequent maintenance. Due to their clever design the screens will not get clogged allowing for a seamless process.



Variety of sizes

This product is available in two sizes (600mm & 1200mm), and the bar mesh spacing is available in sizes ranging between 0,25 and 3mm depending on the material.



Easy clean

We understand your need to generate contamination-free products; that's why the static screens quick and easy to clean. The screens will not clog all parts are easily accessible and can be cleaned quickly to minimise time between production runs.



Low Cost

Since this machine requires no electricity, motors or energy, it has absolutely no operation costs.

