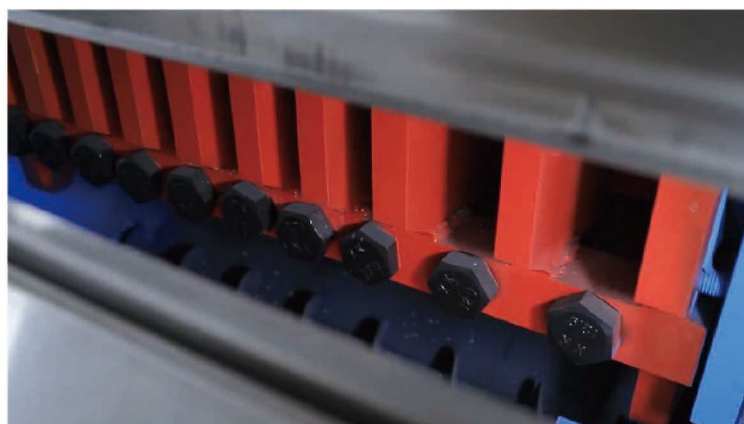


# Oil Press



Sensitar Oil Press provides highly effective mechanical extraction of the fat content from cooked and dried animal and poultry by-products, in a continuous flow. This enables you to achieve a hard cake with a low fat content.

As the greaves pass along the single conical screw, the fat is pressed out into the surrounding enclosure, and the greaves are discharged as press cake. The fat runs into a collector trough, where a screw moves it to the outlet.



## BENEFITS

- High compression rate ensures efficient continuous fat extraction
- Rugged and reliable equipment, with a long service life
- Low maintenance costs



Type	Inlet Capacity	Capacity	Residual fat in cake	Power	Weight	Dimensions (mm)		
	kg/h	T/24h	%	kw	kg	A	B	C
ST1000	600-1200	50	9-14	45	4000	3170	1720	1600
ST1750	1200-2000	100	9-14	75-90	6400	3340	2100	2160
ST2500	1800-2800	150	9-14	75-90	6900	3990	2210	1800
ST4500	2400-5000	200	9-14	90-110-132	10500	4270	2620	1960