

01

Separation Simplified

TESSA

Cream Separator



### ■ **Versatile Capacity:**

The Cream Separator processes up from 100 gallons (350 liters) per hour up to 300 gallons (1200L), supporting a range of production needs from small-scale operations to mid-size creameries.

### ■ **Compact & Durable Design:**

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### ■ **High Separation Efficiency:**

The Cream Separator ensures precise cream separation with minimal fat loss, making it ideal for high-yield dairy production.

### ■ **3A Sanitary Compliance:**

Fully compliant with 3A sanitary standards, ensuring food safety and hygienic operation in accordance with industry regulations.



# Features

# Working principle

**Centrifugal Separation:** Inside the open chamber, a rapidly spinning drum creates a strong centrifugal force. This force drives the denser milk solids (skim milk) outward while the lighter cream is drawn toward the center. The separation process is fully visible, offering operators a clear view of the milk and cream as they separate.

**Separation Discs:** The drum contains multiple stainless steel discs that enhance the separation process. These discs increase the surface area for separation, ensuring precise and efficient cream extraction with minimal fat loss in the skim milk.

**Cream & Skim Milk Discharge:** Once separation is complete, the cream and skim milk are discharged through separate outlets. In an open-type design, these outlets direct the liquids into visible collection containers, allowing for real-time monitoring and quality control.

**User Control & Adjustments:** Operators can adjust the cream-to-skim ratio, enabling the production of cream with different fat concentrations. This flexibility is essential for producing products like light cream, heavy cream, or specific types of milk.

**3A Sanitary Compliance:** The Cream Separator complies with 3A sanitary standards, ensuring that every step of the process meets the highest levels of food safety and hygiene. This open design also facilitates fast and thorough cleaning, making it suitable for small-scale production or environments where frequent cleaning is required.

The open-type design not only allows for greater operational control but also simplifies cleaning, inspection, and maintenance. This makes it an ideal choice for small to medium-scale dairy operations, artisan producers, and training environments where visual inspection of the process is beneficial.



# Technical Data

SPECIFICATION/ MODEL	TS 100G	TS 200	TS 300
Capacity	100 gallons/hour	200 gallons/hour	300 gallons/hour
Type of power	Electrical	Electrical	Electrical
Power of motor	0.75kW	0.75kW	0.75kW
Power supply	110v/60Hz	110v/60Hz	110v/60Hz
Number of disks	40	40	40
Milk container (bowl) capacity	8 gallon	13 gallon	13 gallon
Max. fat content in skimmed milk	0,02 %	0,02 %	0,02 %
Cream/skimmed milk proportion range	8-12 %	8-12 %	8-12 %
Material	Stainless steel	Stainless steel	Stainless steel
Milk container (bowl) material	Stainless steel	Stainless steel	Stainless steel
Float chamber material	Stainless steel	Stainless steel	Stainless steel
Outlets material	Stainless steel	Stainless steel	Stainless steel
Body material	Stainless steel	Stainless steel	Stainless steel
Length	196 in.	255 in.	307 in.
Width	177 in.	196 in.	230 in.
Height	354 in.	393 in.	433 in.
Weight	116lbs	150 lbs	185lbs



## MORE THAN A MACHINE – A TRUSTED PARTNER

At Tessa Dairy Machinery, we do more than supply equipment – we provide confidence, reliability, and expertise. With operations spanning the globe and a reputation built on trust, our mission is to empower dairy producers with innovative, efficient, and long-lasting solutions.

Our customers count on us for:

- ✓ Decades of Industry Experience – Helping dairy producers worldwide achieve operational excellence.
- ✓ Uncompromising Quality – Every machine is built to meet rigorous international standards, including 3A Sanitary Compliance.
- ✓ End-to-End Support – From equipment selection to after-sales service, we're with you every step of the way.

With Tessa Dairy Machinery, you're not just purchasing a machine – you're investing in precision, safety, and lasting performance.

### Get in Touch With Us

Take the next step toward maximizing your dairy production.

Our team of experts is ready to guide you through the process and help you find the right solution for your operation.

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