

## **SANOVO SEC 700 D**

### *Eggshell Centrifuge*

*700 cases/hour (252.000 eggs/hour)*

The new SANOVO SEC 700D Eggshell Centrifuge is developed for continuous centrifugation by the decanter principle. The decanter principle allows for enhanced reduction of shell volume, with an increased dry matter and substantially reduced shell dust.

The centrifuge employs technology used in large turbines, with oversized bearings to handle the extremely high internal rotary power. A specially designed timing belt, using V shaped belt teeth, dramatically reduces noise levels while increasing the life of the belt. In addition the SEC 700D has been designed to operate without any vibrations, and with a self centering belt for increased stability.

Built entirely in stainless steel, with a very open bowl and big cut out allowing for easy access and cleaning.

An automatic lubrication system for the vital bearings is standard.

The operation is centered around eggshells being continuously fed into the funnel of the centrifuge. The liquid from the shells is separated while very dry shell particles are ejected in the upper part by means of the built-in screw conveyor.



#### FEATURES

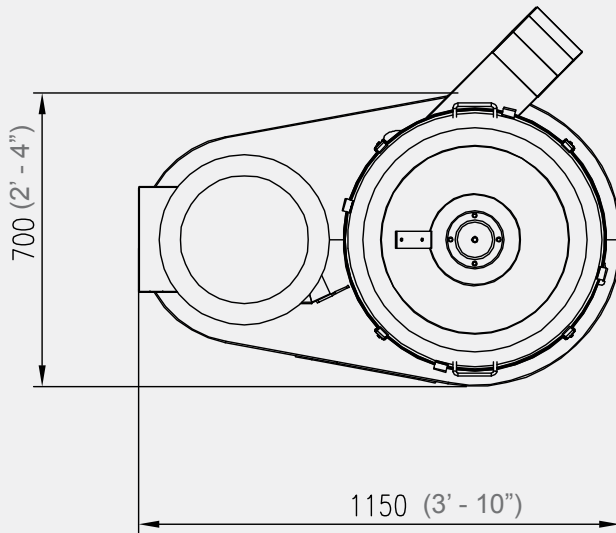
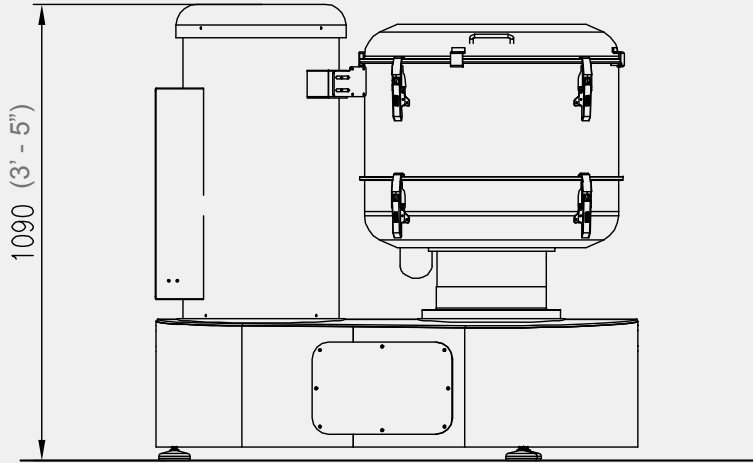
- 75% reduction of the eggshell volume
- Reduced shell dust
- Continuous operation
- Sturdy design in 100% stainless steel
- Open and easy accessible design for quick cleaning
- Less noise and no vibrations



#### SAFETY AND SERVICE

All SANOVO products and systems are designed to meet the industry safety standards.

A comprehensive service organisation is always available to assist in the selection of the right maintenance programme or individual spare part.



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