



# **PFS 7/225R & PFS 7/330R** **ROTARY FILTERS**

M3 TECHSHEET / FILTER SERIES

# FOMACO ROTARY FILTERS

## PFS 7/225R & PFS 7/330R

Compatible with the M3 platform the Fomaco rotary filters PFS 7/225R & PFS 7/330R are our standard, all-round filters, performing very well in applications with low to medium viscosity brines.

The unit collects, filters, conditions and reuses the return brine and is constructed with a sloping bottom in order to eliminate sediment build-up at the bottom of the tank and ensure minimum wastage of potentially expensive brines or marinades when changing product. Equipped with a wireless temperature sensor the filter enables constant monitoring of the current brine temperature via the M3 control panel, whilst the float valve constantly controls the brine level.

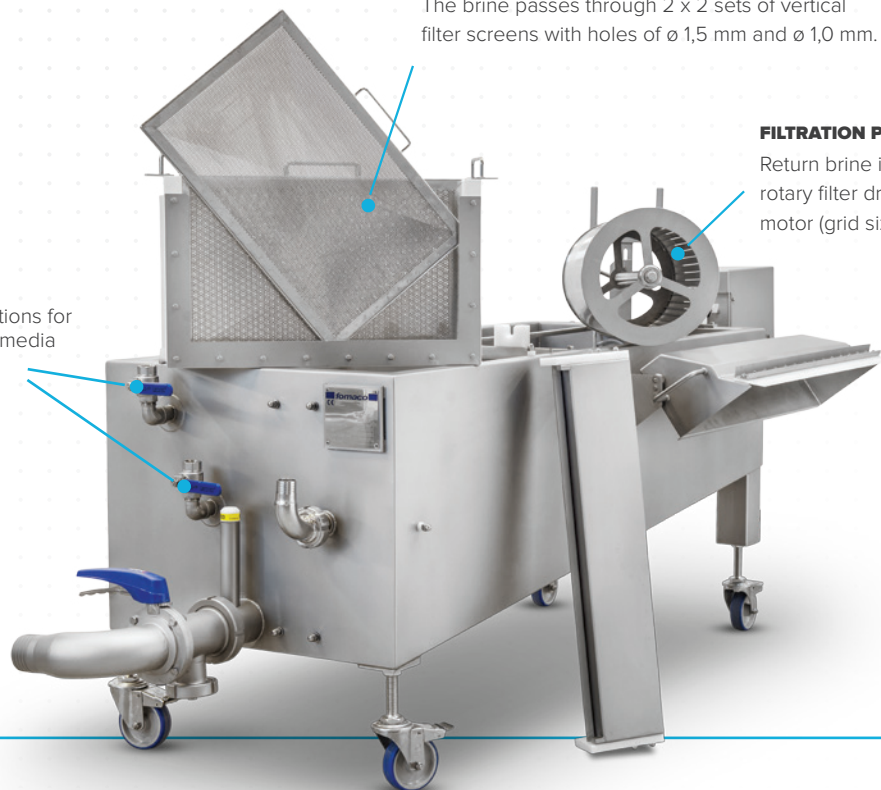
### FILTRATION PROCESS STEP 2-5

The brine passes through 2 x 2 sets of vertical filter screens with holes of  $\varnothing$  1,5 mm and  $\varnothing$  1,0 mm.

### FILTRATION PROCESS STEP 1

Return brine is filtered in a self-cleaning rotary filter drum driven by an independent motor (grid size in drum 500  $\mu$ m).

Connections for cooling media (glycol)



## CLEANING MADE EASY

In the food industry a sanitary environment is indisputable. In designing our machines, we always strive for the highest level of hygiene. And the PFS series is no exception.

A crucial step in this is to make the cleaning of the machines as simple as possible. The filters can be taken apart without the use of tools and are disassembled in a matter of seconds. In addition, the filters are mounted on four wheels for easy manoeuvring when cleaning.



## SIZE AND PLATFORMS

### Dimensions

Model	Volume	Length	Width	Height	Weight
PFS 7/225R	225 L	2210 mm	830 mm	950 mm	92 kg
PFS 7/330R	330 L	2210 mm	1080 mm	950 mm	128 kg

### Compatibility:

FGM 48 / FGM 64 / FGM 88 / FGM 112

### ADD-ONS

- Hydro agitator system
- External glycol cooling unit
- Available in pillow plate construction with connections for glycol for high cooling capacity



## WHY FILTRATION IS KEY

When adding brine and marinade to meat products the main objective is to ensure that the output is both homogenous and of the desired quality. This requires the injector to have a very high degree of accuracy, however, this is immaterial if the needles are not clean. A filtration system that eliminates the risk of blocked needles is an indispensable addition to your injection machine.