

Household Mini Milk Cream Separator 80L/H Portable Electric Goat Milk Skimmer Easy Clean

Our Product Introduction

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Basic Information

- Place of Origin: China
- Brand Name: Chuangpu
- Model Number: HL-CS-AA
- Minimum Order Quantity: 1
- Price: Negotiable
- Packaging Details: Carton
- Delivery Time: 7-10 working days
- Payment Terms: T/T, Western Union,
- Supply Ability: 500SETS/Month



Product Specification

- Name: Milk Cream Separator
- Weight: 6KG
- Material: Aluminum Alloy ABS Silicone
- Milk Production: 80L/h
- Usage: Utilizing Centrifugal Force To Efficiently Separate Whole Milk Into Skim Milk And Cream, While Simultaneously Purifying The Raw Materials
- Voltage: 220V 50Hz
- Volume: 12L
- Skimmed Milk Fat Content: Not Exceeding 0.05%



More Images



Product Description

Corporate HQ: [CHUANGPU ANIMAL HUSBANDRY TECHNOLOGY\(SUZHOU\) CO.,LTD](#)

Export Dept: [HAILIAN PACKAGING EQUIPMENT CO., LTD](#)

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Product Description:

Our Milk Cream Separator (also known as Milk Skimming Machine) is a high-efficiency, energy-saving dairy processing equipment designed for separating milk into pure skimmed milk and high-quality cream. Adopting advanced centrifugal separation technology, it realizes precise fat separation, effectively removes impurities in raw milk, and meets the production needs of household, commercial and industrial scenarios. It is widely used in dairy farms, dairy processing plants, food factories and other places, and is an essential core equipment for modern dairy product processing.

Adopts high-speed centrifugal principle, the separation effect is stable, the fat content of skimmed milk can be controlled below 0.05%, and the fresh milk and skimmed milk volume ratio adjustment: 1:4-1:10.

The integrated design, simple control panel, one-key start, even novices can operate easily; the detachable structure is convenient for cleaning and maintenance, and the wearing parts are easy to replace, reducing the later use cost.

Suitable for various raw milks such as cow milk, goat milk, yak milk, buffalo milk and camel milk.

Features:

Product Name: Milk Cream Separator

Volume: 12L capacity for efficient processing

Usage: Utilizing centrifugal force to efficiently separate whole milk into skim milk and cream, while simultaneously purifying the raw materials

Milk Separation Temperature: Operates between 35-40 degrees Celsius for optimal separation

Material: Made from durable Aluminum Alloy, ABS, and Silicone for long-lasting use

Fresh milk and skimmed milk volume ratio adjustment: Adjustable ratio from 1:4 to 1:10 to suit different needs

Technical Parameters:

Usage	Utilizing Centrifugal Force To Efficiently Separate Whole Milk Into Skim Milk And Cream, While Simultaneously Purifying The Raw Materials
Skimmed Milk Fat Content	Not Exceeding 0.05%
Voltage	220V 50Hz
Maximum Speed	11000rpm
Minimum Speed	5000rpm
Milk Production	80L/h
Volume	12L
Material	Aluminum Alloy, ABS, Silicone
Fresh Milk and Skimmed Milk Volume Ratio Adjustment	1:4 - 1:10
Name	Milk Cream Separator

Applications:

The Chuangpu HL-CS-AA Milk Cream Separator is an advanced solution designed for efficient milk separation and purification in various dairy processing settings. Originating from China, this high-performance milk filter utilizes centrifugal force with a minimum speed of 5000rpm to effectively separate whole milk into skim milk and cream. Its innovative two-stage milk filter system ensures that raw milk is simultaneously purified while being processed, making it ideal for both small-scale and industrial dairy operations.

This fresh milk filter is particularly suited for dairy farms, milk processing plants, and creameries where maintaining milk quality and consistency is paramount. The device operates optimally within a milk separation temperature range of 35-40 degrees Celsius, carefully preserving the nutritional and sensory qualities of the milk. The skimmed milk produced by the HL-CS-AA model contains a remarkably low fat content, not exceeding 0.05%, making it perfect for producing low-fat dairy products and meeting stringent quality standards.

The Chuangpu HL-CS-AA also offers flexibility in fresh milk and skimmed milk volume ratio adjustment, ranging from 1:4 to 1:10, allowing users to tailor the cream extraction process according to product requirements. This makes it an excellent choice for dairies seeking to

optimize cream yield without compromising milk purity. Its robust design and efficient centrifugal separation make it a reliable tool for continuous operation in environments demanding high throughput and product consistency. In addition to its technical advantages, the two-stage milk filter design reduces impurities and unwanted solids in the raw milk, ensuring a cleaner, safer final product. This feature is invaluable in dairy processing scenarios where product hygiene and safety are critical. Whether used in fresh milk filtration or cream separation tasks, the Chuangpu HL-CS-AA Milk Cream Separator enhances operational efficiency and product quality. Overall, the Chuangpu HL-CS-AA Milk Cream Separator is ideally suited for a wide range of dairy milk filtering applications, including fresh milk processing, skim milk production, and cream separation. Its combination of centrifugal technology, adjustable volume ratios, and precise fat content control makes it a must-have piece of equipment for any modern dairy facility focused on delivering superior milk products.

Detailed Specifications

Model: HL-CS-AA

Material: Aluminum alloy ABS silicone

Voltage: 220V/50Hz

Outer packaging dimensions: 38x38x28cm

Optimal speed: 8000-10000rpm

Plug: EU Plug

Milk production: 80L/h

Milk tank capacity: 12L

Weight: Approximately 5950 grams

Quantity of isolation pads per roll: 12 pieces

Drum speed: Minimum = 5000rpm; Maximum = 11000rpm

Skimmed milk fat content: not exceeding 0.05%

Fresh milk and skimmed milk volume ratio adjustment: 1:4-1:10

Milk separation temperature: between 35-40 degrees Celsius

PRODUCT DESCRIPTION

IT IS HUNG ON THE SHOULDER OF THE COW OR THE ROOT OF THE HIND LEG TO PREVENT THE UNSCRUPULOUS COW KICKER FROM CAUSING HARM TO THE BREEDER AND FACILITATING THE WORK OF THE BREEDER.

Aluminum Alloy Cream Separator



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