



Tetra Pak® Separator H7C

Streamlined operations - optimised for small scale success.



Application

Tetra Pak® Separator H7C is a full-skid solution purpose-built for milk and whey skimming and hot milk standardisation.

Designed for continuous operation and cleaning-in-place (CIP), Tetra Pak Separator H7C offers excellent skimming performance with low water consumption, easy maintenance and high spare parts availability.

The design features a paring disc construction and innovative belt drive system that minimises shaft stress, reducing vibration and extending bearing life. The shaft and bearings are housed in a cartridge for fast, reliable maintenance.

Highlights

- Excellent separation efficiency
- Low upfront investment cost and low total cost of ownership
- Pre-assembled module, tested in-house and installation-ready
- Easy to operate and maintain
- Low water consumption
- Space-saving footprint (3.84m²)

Working principle

Milk or whey enters through a closed feeding pipe, where it is subjected to powerful centrifugal force generated by the rotating bowl. This force separates solids from the liquid components. The solids accumulate at the periphery, where they are discharged automatically and periodically. Separated liquid exits through two centripetal pumps in a smooth and continuous process.

Material

All parts in contact with the product are made from AISI 304/316 stainless steel. Bowl material is of high-grade corrosion-resistant duplex and super duplex stainless steel. Other parts in AISI 304 stainless steel. All elastomers are FDA-approved.

Standard equipment

- Pre-assembled module – in-house tested and ready for installation
- Discharge control system
- Oil temperature sensor
- Speed and vibration sensor
- Control panel (PLC)
- Auxiliary box
- Service kit

Options

- Manual standardization device
- Automatic feeding shut-off
- Heavy phase control

Specifications

Motor size* (kW)	11
Sediment space (l)	4.8
Air pressure (kPa)	600
Inlet pressure, max (kPa)	150
Outlet pressure, max (kPa)	500

* For actual energy consumption during production please contact Tetra Pak representatives.

Capacity

Flow rate skimming (l/h)	5 000
Flow rate standardisation (l/h)	7 000
Flow rate pre-clarified whey	7 000

Service media

Water per discharge (l)	2
Cooling water for seals and oil cooler (l/h)	6
Hood cooling water (l/h)	18

Environmental

Water consumption per 1,000l product (l)	6.4
Noise, dB(A) (EN120505 Annex A)	78
Carbon footprint per 1,000l product (kg CO ₂)*	1.19

*CO₂ emissions based on electricity production generating 0.477 kg CO₂ – eq./kWh (world average)

Process connections

Connection, inlet (mm)	40*
Connection, light phase (mm)	25*
Connection, heavy phase (mm)	40*

* DN40 DIN 11851

Dimensions

Depth (mm)	1 570
Width (mm)	2 450
Height, above floor level (mm)	1 950
Service area (mm)	2 500x3 500
Service area, height (mm)	2 195
Overheat hoist (kN)	4
Net weight, without motor (kg)	1 297
Net weight, only motor (kg)	88

