Via Incisa 1, 37022
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Used REDA FBF 4015 pasteurizer, omoginaizer & separator 2000 LPH - Year 2016

Machine type:	Pasteurizer
Ref:	PST44
Model:	RE25TE
Year:	2016
Speed:	2500 Liters/hour
Condition:	Ready for Operation
Products:	Milk

Technical details

Type:	Flash	Temperature:	55
Safety features:	Yes	Manuals:	No
Weight:	610 kg	Power:	7.5 kW

Description

Used REDA FBF 4015 pasteurizer 2000 LPH - Year 2016

Technical Specifications & Performance Data

The REDA RE25TE centrifugal separator is designed for milk and whey skimming, standardization and clarification in dairy processing operations. It is a second hand industrial processing machine suited to beverage production and food-processing environments where controlled separation and product quality are essential.

- **Manufacturer:** REDA
- **Model:** RE25TE
- **Maximum skimming capacity:** 2,500 L/h
- **Bowl rotation speed:** 7,500 rpm
- **Motor power:** 7.5 kW three-phase electric motor
- **Net weight:** 610 kg in standard installation
- **Gearbox oil quantity:** approximately 3.8 litres
- **Product connections:** DN25 and DN40

Advanced Automation & Control Systems

The separator features an automatically closing bowl, closing when approximately 6,000 rpm is reached during start-up. Typical start-up time is 4–5 minutes. Correct rotation is essential: the vertical shaft must rotate clockwise when viewed from above. The operating-water circuit uses regulated pressure to support reliable bowl operation and discharge cycles.

- Recommended constant operating-water pressure: 1.5–1.8 bar
- Operating-water pressure adjustment via pressure reducer
- Instantaneous discharge feed flow: 1,500 L/h
- Displayed operating counter value: 3,783,385

Production Line Integration Capabilities

The REDA RE25TE can be integrated into dairy processing and industrial packaging preparation systems handling milk or whey before subsequent filling, bottling or packaging stages. It is suitable for installations configured as a standard machine, on a pedestal with balance tank, or on a pedestal with tank and pump. DN25 and DN40 product feed and outlet connections support integration with compatible sanitary process piping.

As part of a used bottling line or dairy beverage production project, a centrifugal separator is typically positioned upstream of product storage, thermal treatment, filling and industrial packaging machinery. The unit is intended for liquid dairy products and is not specified for PET, glass or aluminum container handling.

Machine Condition & Maintenance History

The machine is presented as ready for operation. Proper maintenance includes keeping gearbox oil slightly above the midpoint of the oil sight glass, maintaining correct disc-stack compression, and observing the supplied intermediate discs used for disc-stack configuration. The bowl must be completely stopped before intervention or cover removal.

Softened operating water is strongly recommended to reduce scaling and support dependable operation of the water system. Service access clearances must be retained around the machine for maintenance, disassembly and cover removal.

Operational Performance & Versatility

This centrifugal separator supports three key dairy process functions: skimming, standardization and clarification of milk and whey. Its separation performance makes it suitable for production environments requiring controlled cream separation, adjustment of product composition and removal of suspended solids from process liquids.

The operating-water system is designed for water consumption of 10–30 litres per hour, depending on discharge frequency and rinsing requirements. Water quality should remain within the stated hardness, sediment, particle-size, chloride and pH limits to protect process reliability and minimize deposits within the operating-water circuit.

Installation Requirements & Site Preparation

Installation requires a foundation plate with stud bolts and level adjustment. The machine must be installed with adequate clearance for servicing and disassembly. Operating-water piping should use a ½ inch pipe with a flexible final

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section. Minimum water pressure is 1 bar when using a tank and pump, or 2 bar with a pressurizing unit; maximum permitted pressure is 3 bar.

Water hardness must remain below 20 °f at working temperatures up to 55 °C and below 10 °f above 55 °C. Maximum sediment concentration is 10 mg/l, maximum particle size is 50 µm, maximum chlorine-ion concentration is below 100 mg/l, and pH should be maintained between 6.5 and 7.5.

Safety Standards & Compliance Certification

The REDA RE25TE complies with European Directive 2006/42/EC and subsequent amendments. Safe operation requires the bowl to be fully stopped before any intervention, servicing or cover removal. Secure mounting, level installation and preservation of maintenance clearances are important for safe operation in industrial dairy processing and beverage production environments.