

Tetra Pak® Separators

A century of setting
the standard.



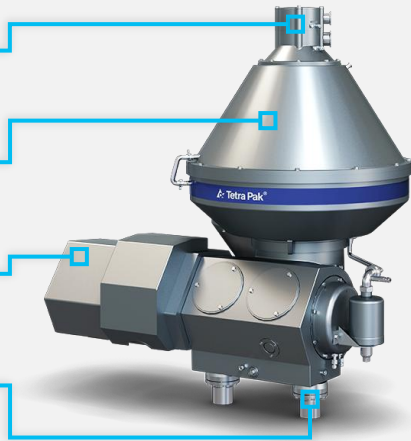
Secure the capacity, quality, efficiency,
performance, flexibility, and reliability you need.

Optimised outlet design
42% fewer parts, easier service.*

Flexible bowl speed option
For maximum operational flexibility.

Multiple installation options
Base frame available for quick installation.

Optimised inlet design
33% fewer parts, easier service.*



*Compared to previous generation.

3A & EHEDG availability

Food safety guaranteed
for PX15 & PX18 separators.

5 000 – 70 000 liters/hour

Wide capacity range.

PX18: Polynode disc stack

Upgrade to increase capacity.*

High spare part availability

7 hubs, 24/7 service.



*The polynode disc stack increases flow, but decreases the maximum possible cream fat.



Whey powder Application example

Our separators are a **perfect fit** for both
clarification and separation of whey.

Smooth entry **ensures the integrity of product**
and **fat globules**, and the hermetic design
prevents product damage by avoiding air intake.

This also **maximises the fat volume separated**
from the whey, helping you achieve ideal results.



Access the partner portal >

Don't have access?
Contact your local channel manager.

For more information,
reach out to your
local channel manager.

Tetra Pak®
PROTECTS WHAT'S GOOD