

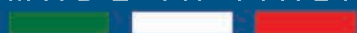
AMENDUNI

NICOLA SPA

INDUSTRIAL
TECHNOLOGY
SERIES



MADE IN ITALY



ACCIAIERIE VALBRUNA

High quality is our standard



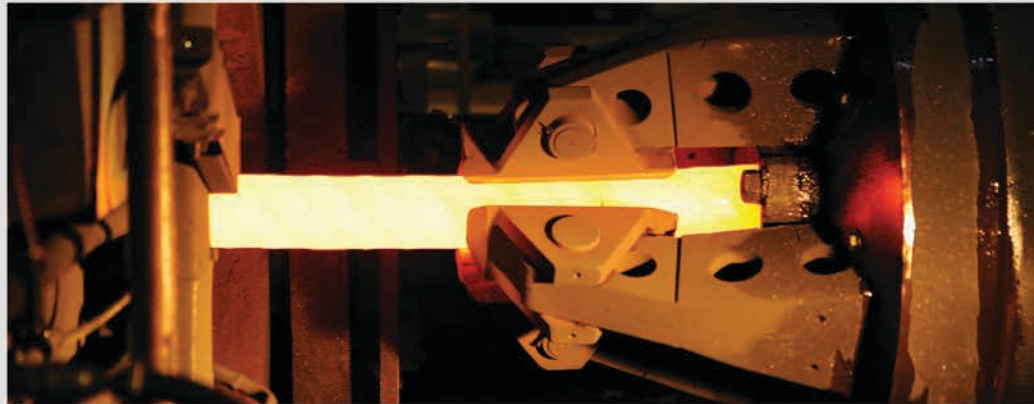
**Optimized Technology for a wide
Production Capacity**

Founded in Bari, Italy, in 1905

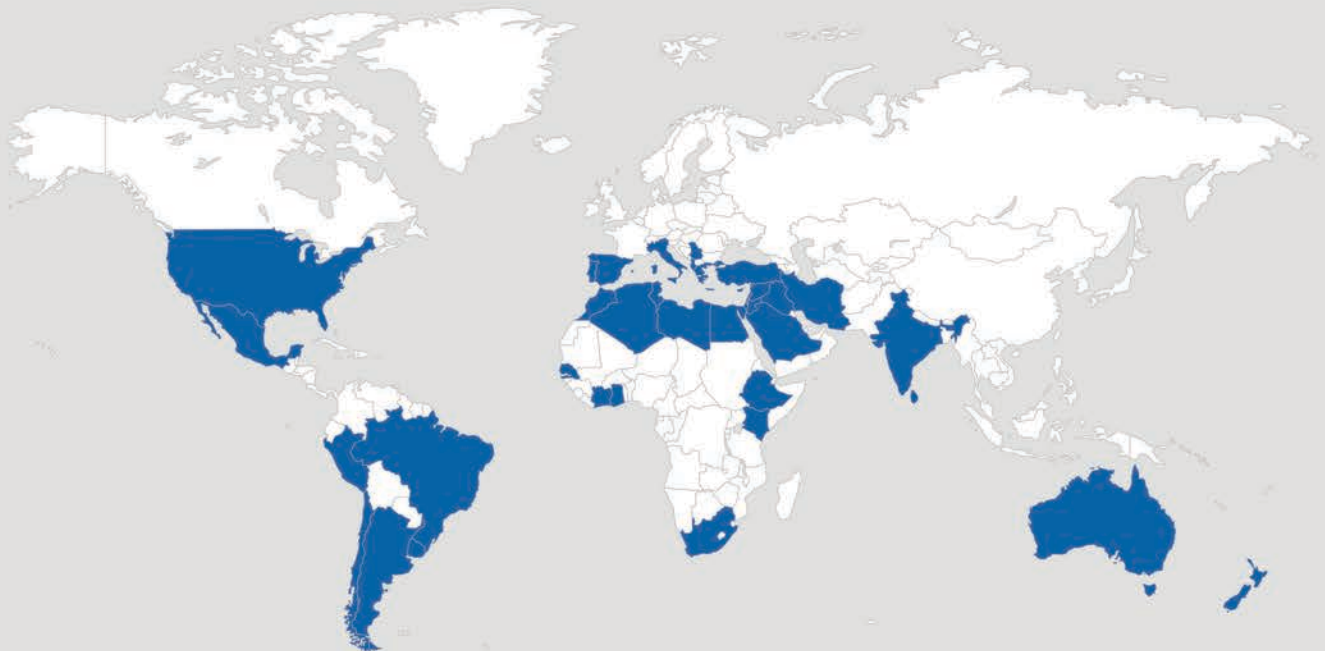
AMENDUNI NICOLA SPA is part of VALBRUNA GROUP of companies, leader in the production of special types of stainless steels totally owned by AMENDUNI family.

We are the only company in the sector having the full control of the production process, from the raw material to the final product.

Our machines guarantee the highest reliability due to the top quality standards of the used materials. The special design of our decanters allows simple working and maintenance operations. Our machines have reduced maintenance costs if compared to machines produced by other companies.



We are focused on giving a highly-responsive assistance by ensuring the best after sales service. We have thousands of machines working all over the world.



- High quality for high reliability. High value for money



- 100% quality control on material



- Multiple caulks for protection to reduce consumption



- Oversized Gearboxes to reduce maintenance costs



- Extra-thickness of the bowl to ensure a longer working life



- Long experience in separation and a deep know-how



DECANTERS



Dryness: drier cake than conventional centrifuge

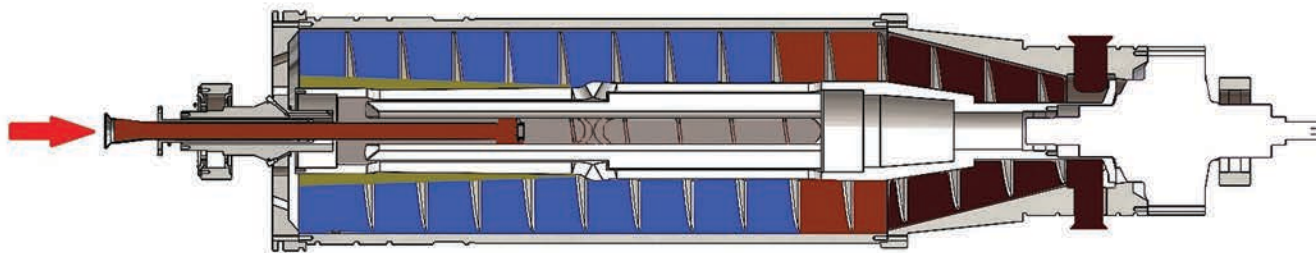
Capacity: more capacity



Energy: reduced power consumption

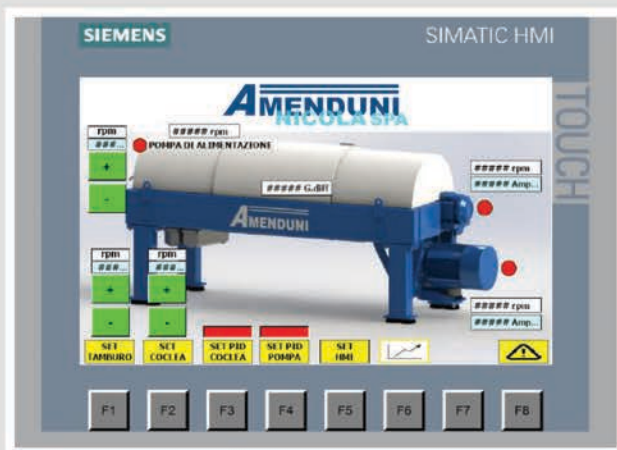
Polymer: reduced polymer consumption

Noise: due to the special design of the decanter



MODEL	REX150 IT	REX250 IT	REX350 IT	REX400 IT
DIMENSIONS (L x W x H mm)	3800 x 1250 x 1700	3900 x 1250 x 1700	4200 x 1250 x 1700	4300 x 1250 x 1700
WEIGHT	3700 Kg	3800 Kg	4500 Kg	4650 Kg
MOTOR FOR BOWL DRIVE	22 - 37 Kw	45 Kw	45 - 55 Kw	55 - 75 Kw
MOTOR FOR SCROLL DRIVE	7.5 - 18.5 Kw	18.5 Kw	18.5 - 30 Kw	18.5 - 37 Kw

Technical specifications can be subject to variations without warning, according to the products' development.

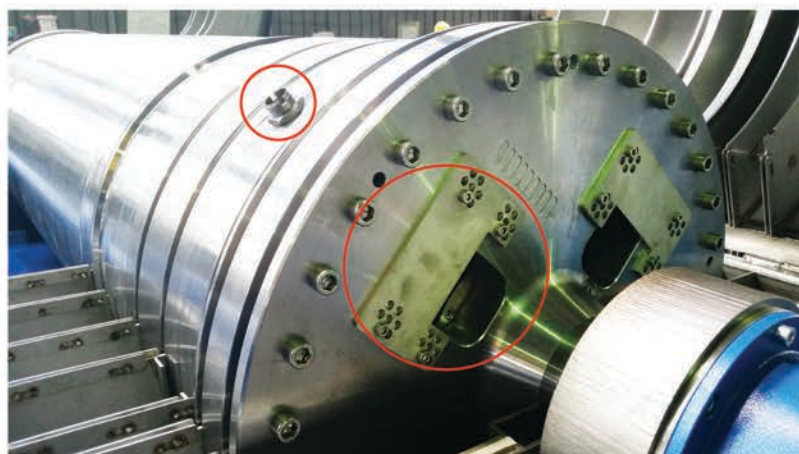


The Decanter is totally managed by a PLC control panel, which can adjust the differential speed between bowl and scroll depending on the input product.

In this way we can ensure the most efficient performance and a high flexibility.



■ 2 PHASES



■ 3 PHASES

The same decanter can work either 2 phases or 3 phases, with some simple adjustments.



OUR DECANTERS

SEVERAL APPLICATIONS



ENVIRONMENT



FOOD



INDUSTRIAL



ANIMAL BASED
PRODUCTS



OIL

SEPARATORS



■ Very strict quality controls for the best performance

MODEL	A3500 (PLC managed)	WEIGHT	1200 Kg
DIMENSIONS (L x W x H mm)	1850 x 1470 x 2450	MOTOR DRIVE	7.5 Kw

Technical specifications can be subject to variations without warning, according to the products' development.





- 100% Quality Control
- Highest safety and hygiene standards
- Automatic discharge option



OUR DECANTERS



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