

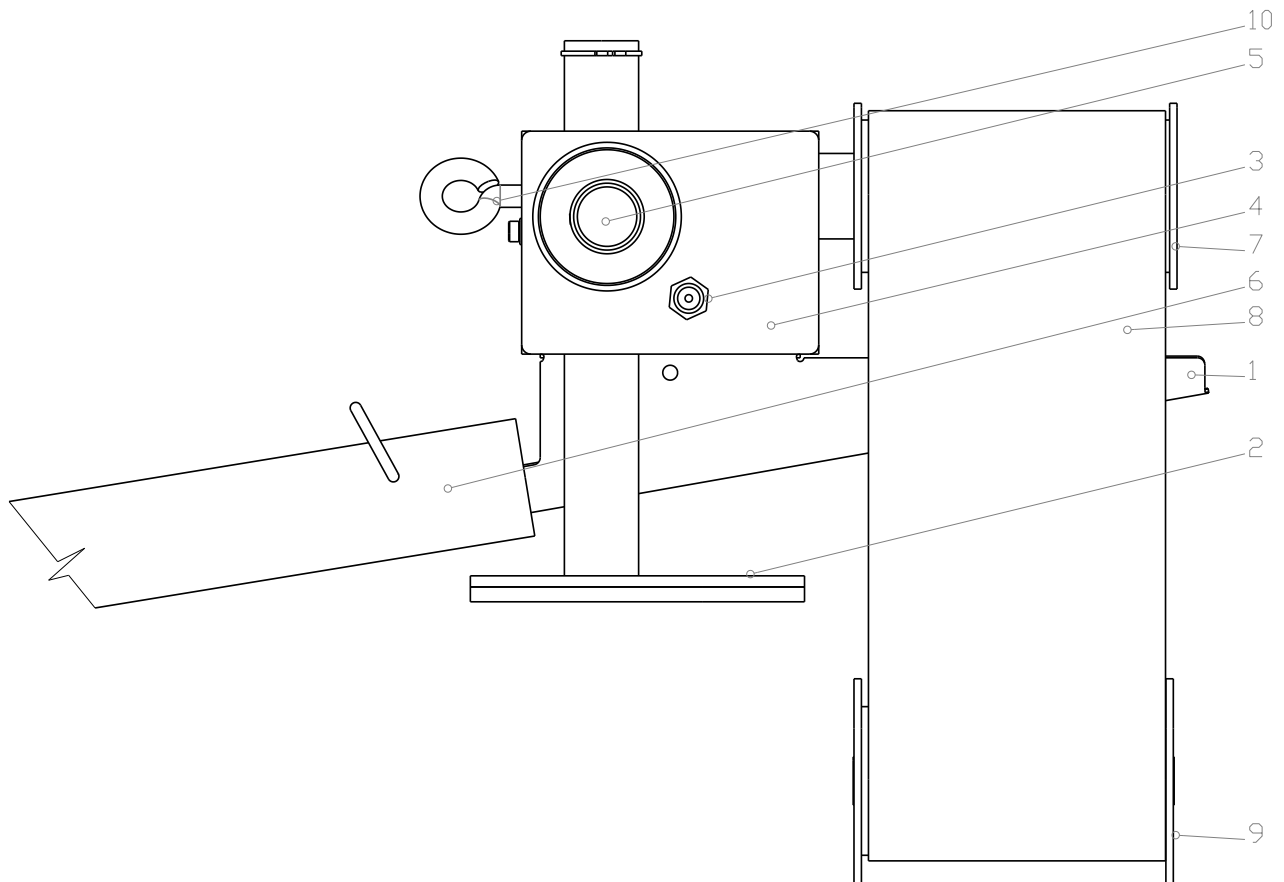
## Conveyor oil separator **BOS-E**

### General description:

The device is designed to extract separated oils and fats from the surface of metalworking cooling fluids. The device can also be used in tanks with aqueous solutions where separated fats and oils must be removed from the surface. The device is equipped with speed control and a magnetic clamp. The individual parts of the device are made of materials or surface-treated to resist corrosion and withstand the effects of oil. The device is not suitable for liquids containing lye. The device is powered by a safe voltage source.

### Description of components:

- 1 Wiper blade, output section.
- 2 Magnetic holder with adjustable height.
- 3 Connector 5,5 x2,1, low voltage, 24V DC.
- 4 Separator body.
- 5 Power switch and speed control.
- 6 Oil output.
- 7 Driven separator conveyor.
- 8 Wiping strip, width of 80 mm.
- 9 Steel idler pulley.
- 10 Height adjustment locking screw.



### Technical specifications:

Power supply voltage - adapter:	AC- 230V / 50Hz
Separator supply voltage:	24V DC
Power input:	15 W
Weight :	2,5 kg
Max. fluid temperature:	80 °C for PP strip
Speed control:	Variable, in the range of 10-20 rpm.
Wiping strip life:	2,500 AM
Consumables:	Wiping strip
Materials used:	AlMgSi aluminum alloy, zinc-coated steel, PE, PP

### Installation:

Before installing, see the previous image. First, fasten the separator body in a way that the separator conveyor (7) is located above the liquid level. The separator can be clamped to the container cover or to another flat magnetic supporting frame. Consequently, install the belt (8) with the idler pulley (9). When hanging the belt through the conveyor, make sure it is not twisted. Also, care must be taken that the idler pulleys (9) do not touch the bottom or side wall of the container. Plug the connector in the included adapter into the socket (3) on the separator body. Finally, insert the adapter cable into the 230V, 50Hz wall socket. Before starting the separator, place the container for separated oil under the end of the sweeping section (1).

### Operation:

The separator is switched on, off and controlled by means of the control knob (5). There is a scale under the control knob indicating the function of the control. The separator is switched off in the "OFF" position. Other position of the control are used to control the speed of the wiping strip. The performance of the separator, i.e. the amount of oil recovered per hour, depends on the speed of the wiping strip. At higher speeds, there is a greater discharge of liquid from the container. This feature is highly dependent on the type of fluid and the type of the separated fat.

The device can be connected to a timer, which provides unattended operation.

### Maintenance and cleaning:

The separator requires no maintenance. When replacing the liquid in the tank, clean the conveyor and belts with pulleys.

### Warning:

- In the event of a fault, unplug the device by pulling out the power cord from the wall outlet.
- When operating the device, make sure it does not fall into the liquid.
- When operating the device, make sure it does not come into contact with the liquid.
- Do not place any objects on the separator and/or its parts.
- When operating the device, wear protective equipment such as protective gloves, protective clothing and other equipment according to the type of liquids used.
- Also, follow all rules of work safety according to the type of liquid used.
- Dispose of the device in a special dedicated container.