

- [54] APPARATUS FOR CONTINUOUSLY SEPARATING FAT FROM BUTTER
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Related U.S. Application Data

- [62] Division of Ser. No. 253,348, Apr. 13, 1981, Pat. No. 4,405,651.

[30] Foreign Application Priority Data

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- [58] Field of Search 99/451, 452-455, 99/456-459, 465, 460, 467, 470, 483, 495, 496, 516, 517; 426/241, 242, 491, 581, 417; 219/10.55 R, 10.55 E, 10.55 A

[57] ABSTRACT
This invention concerns apparatus for the preferably continuous separation of fatty substance from a food material and in particular butter, wherein molten butter is irradiated with microwaves, characterized in that a layer of molten butter in a condition of laminar flow is irradiated, the thickness of said layer being less than the depth of penetration of the microwaves and the amount of energy imparted to the molten butter by the microwaves being such that irradiation raises the temperature of the molten butter only by a few degrees Celsius at maximum.

12 Claims, 8 Drawing Figures

