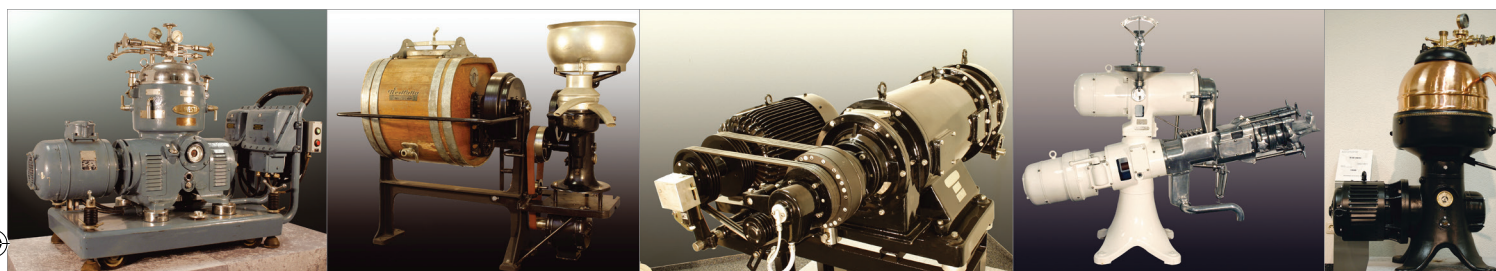


PIONEERS RIGHT FROM THE START GEA WESTFALIA SEPARATOR

German Centrifuges Museum

The German Centrifuges Museum was opened in 2003 to commemorate the 110th anniversary of GEA Westfalia Separator. The hand-operated "milk skimmers" of by-gone days have today been transformed into modern high-performance centrifuges and serve many different areas of application.



Museum visits

You can visit the German Centrifuges Museum between 9 a.m. and 4 p.m. Guided tours are offered both in German and English. Please make an appointment with us in advance.

Contact

Numerous original machines and the predecessors of current-day centrifuges can be admired in our museum:

- Hand centrifuges for separating raw milk into cream and skimmed milk
- Jet separators for starch or baking yeast concentration
- Coolable chamber separators for fractioning of human blood plasma
- Mineral oil separators for cleaning lubricating and fuel oils
- Scroll-type centrifuges (decanter), e.g. for waste water treatment
- Clarifying separators for beer, wine and fruit juice production

Please direct your inquiries to:

GEA Westfalia Separator Group GmbH
Werner-Habig-Strasse 1
D-59302 Oelde
Tel. +49 2522 77-0

Entrance prices

Adults: 3 Euros
School children and students: 2 Euros

All proceeds will be donated to the social fund of the Emergency Aid GEA Westfalia Separator e.V.

Deutsches Zentrifugen Museum®





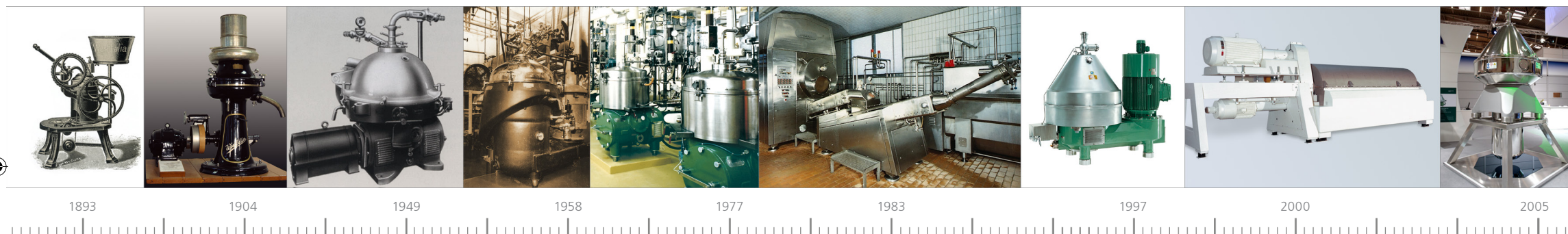
PIONEERS RIGHT FROM THE START GEA WESTFALIA SEPARATOR



PIONEERS IN CENTRIFUGAL TECHNOLOGY

Did you know...?

- Franz Ramesohl and Franz Schmidt begin producing milk separators in 1893 with two turners and three locksmiths. In the beginning they only had two lathes, a drilling machine, a grindstone and an emery stone.
- About ten of the 68 companies that built milk separators in 1913 in Germany were based in and around Oelde. With a total of 68 competing companies abroad and overseas there were exactly as many manufacturers as in Germany alone.
- The centrifugal separation technology of the separators and decanters uses basic laws of physics and centrifugal force and is therefore based on the phenomenon of the earth's gravity.



Pioneers from the beginning – GEA Westfalia Separator Group

When Franz Ramesohl and Franz Schmidt registered their hand-operated “milk skimming machine” for a patent in 1893, they laid the cornerstone for a success story which has persisted until today. The globally operative GEA Westfalia Separator Group grew out of their small workshop in Oelde in Westphalia, Germany. The interesting fact: Modern separators and decanters are still based on the same principle as in the beginning of the mechanical separation technology. Liquid mixtures or solids in liquids are separated from each other by centrifugal forces created by rapid rotation in a bowl.

Documented history up close

Experience the fascination of “centrifugal separation technology” and let yourself be taken on a journey through the world of centrifuges!

More than one hundred exhibits of original machines as well as other impressive examples of the art of engineering and handcraft are awaiting you over an exhibition area of 500 square metres. From the first hand-drawn sketches and historic “milk skimmers” to today’s high-tech centrifuges – they all vividly document changing technology and the history of the development of mechanical separation technology by separators and decanters.

Visit the German Centrifuges Museum and find out how industry and society have changed since the end of the 19th century!

GEA Westfalia Separator Group today

The GEA Westfalia Separator Group founded in 1893 belongs to the GEA Group Aktiengesellschaft and is the world technology leader in mechanical separation technology by separators and decanters. The innovative force of the company is underlined by product installations in more than 3,000 different methods and processes. The company operates globally in more than 60 countries and employs approximately 3,500 people, 2,000 of these at the Oelde site alone.