

AUTOMATIC CENTRIFUGES FOR FOOD INDUSTRY

The fully automatic range of RCPC-VX centrifuges have been specifically designed for the processing of fragile / delicate food products.

It is a very compact unit and it is possible to select the position of the spun product exit which makes it easy to integrate into an existing process line.

APPLICATION EXAMPLES:

De-watering of whole, pre-cut or shredded fresh vegetables after washing or before dressing (leaf salads, vegetable salads, soya beans, potatoes...).

De-watering of food products after blanching (spinach leaves,...) or after cooking (rice,...).

De-watering of fresh aromatic herbs before deep freezing.

De-watering of delicatessen garnishes.

De-oiling of food products after frying (bread croutons, bacon bits, green walnuts...).



The most significant feature of this type of centrifuge is its basket loading / unloading mode of operation. The basket consists of two independent parts :

A basket which is designed and manufactured from vertically aligned wedgewire screens.

A pusher plate which traverses along the whole of the basket and rotates at the same speed as the basket.

This design allows:

An even distribution of product across the total basket which is created whilst the pusher plate is moving down during the loading operation.

This creates a thin and even layer of product across the whole of the basket filtration surface enabling the spun product to be removed from the basket by the pusher plate which discharges the product onto a rotating crown wheel, which then transfers the product to the discharging chute.

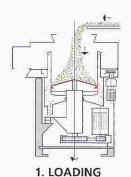


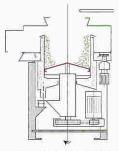
Cycle description: basket rotational speeds and duration of each phase can be adjusted independently.

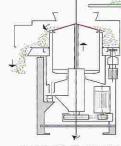
- 1. LOADING Through a funnel which is situated above the lid and when the basket is rotating at low speed.
- 2. ACCELERATION The basket speed is increased to the desired speed for a particular product range.
- 3. SPINNING For a selected duration.
- 4. DECELERATION The basket speed is decreased to the selected speed for unloading.
- **5. UNLOADING** The pusher plate then extends vertically allowing the product to be discharged without damage from the basket and to be collected on the rotating crown disc prior to discharge via the discharging chute...

As soon as the pusher plate starts to retract downwards, a new cycle can begin...









2. ACCELERATION 3. SPINNING

4. DECELERATION 5. UNLOADING

PRODUCTIVITY AND FLEXIBILITY:

Between 350Kg and 3600Kg per hour, depending on the centrifuge model, the product features I.E. size, specific gravity, fragility, and on the required or targeted remaining moisture.

Adjustable speed by means of a frequency inverter to select the most appropriate basket speeds for each cycle phase and to adjust the acceleration and deceleration times. Cycle programmer allowing up to 19 different cycles to be stored.

Control panel which can also control upstream and downstream equipment.



ACCESSIBILITY AND CLEANABILITY:

Fully retractable lid, wide inspection doors, discharging funnel cover.

Basket base manufactured from solid stainless steel. Triangular shape of the wedge wire screens which forms the basket wall, cleaning in place pipes, shell design without any retention zones.

SAFETY AND RELIABILITY:

Lid and inspection doors can only be opened when basket is registering zero speed. Anti-vibration pads and motor counterweight ensures rigid centrifuge stability. Centrifuge design is in accordance with safety regulations and European standards.

ADDITIONNAL OR OPTIONAL EQUIPMENT:

Liquid dispersant coating of selected areas in contact with the product. Speed variation of the discharging crown. Specially designed frame with two product exits. Washing rotating heads placed on the centrifuge lid. Cycle programming by plc. Vibration monitoring. Stainless steel control panel. Feeding and unloading conveyors.

	BASKET			CENTRIFUGE		
TYPE	Diameter (mm)	Height (mm)	maximum speed (rpm)	Motor power (kW)	Dimensions L ×w × h (m)	Weight kg
RCPC 70 Vx	700	525	630	9	1,580 x1,380 x 1,820	1750
RCPC 100 Vx	1000	660	630	15	2,280 x 1,970 x 2,170	3150

ROUSSELET CENTRIFUGATION SA

	Head office :	GREAT BRITAIN	GERMANY	USA	
	ROUSSELET CENTRIFUGATION SA	ROUSSELET / ROBATEL U.K Ltd	ROUSSELET CENTRIFUGATION SA	ROBATEL Inc.	
=	Av. Rhin et Danube PAE de Marenton 07104 ANNONAY - FRANCE	Parkside House, 17 East Parade HARROGATE NORTH YORKSHIRE HG 1 5LF	Im Forstgarten 5A D 66459 KIRKEL/SAAR	703 West Housatonic Street PITTSFIELD MA 01201	
(+33 (0) 4 75 69 22 11	+44 (0) 1 423 530 093	+49 (0) 6849 609956	+1 413 499 4818	
	+33 (0) 4 75 67 69 80	+44 (0) 1 423 530 120	+49 (0) 6849 609957	+1 413 499 5648	
E-mail	rousselet.sa@rousselet.com	sales@rousselet-robatel.co.uk	rousselet@t-online.de	sales@robatel.com	

Web www.rousselet.com - www.rousselet-robatel.com