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...

**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.

**ADDITIONAL 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.

<table>
<thead>
<tr>
<th>TYPE</th>
<th>DIAMETER (mm)</th>
<th>HEIGHT (mm)</th>
<th>MAXIMUM SPEED (rpm)</th>
<th>MOTOR POWER (kW)</th>
<th>DIMENSIONS L x W x H (m)</th>
<th>WEIGHT (kg)</th>
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</thead>
<tbody>
<tr>
<td>RCPC 70 Vx</td>
<td>700</td>
<td>525</td>
<td>630</td>
<td>9</td>
<td>1,580 x 1,380 x 1,020</td>
<td>1750</td>
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<tr>
<td>RCPC 100 Vx</td>
<td>1000</td>
<td>660</td>
<td>630</td>
<td>15</td>
<td>2,280 x 1,970 x 2,170</td>
<td>3150</td>
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</tbody>
</table>

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