

CENTRIFUGAL CENTRIFUGES for food industries SCPC/BCSA TYPE

ROUSSELET ROBATEL'S CENTRIFUGE RANGE

-general presentation of centrifuges for food industries

Used for partial/maximum liquid extraction under controlled conditions (water, oil, fat, juice, sugar, etc) resulting from the processing of food products.

Depending on the required remaining moisture content, the fragility, sensitivity and the volumes of processed products to be treated our filtration and decanting centrifuges have been **specifically designed for the food industry**.

We are also able to develop/modify from our other product ranges equipment to meet specific requirements with respect to productivity, end product quality and to incorporate easier cleaning/hygiene controls to meet legislation standards.

TYPICAL APPLICATIONS



Produits d'origine animale :

Traitement des produits issus de la pêche et de l'élevage...



Produits d'origine végétale :

Maraîchères, alcool, algues..



Agroressources:

pharmaceutiques, chimiques, textiles, énergétiques.

De-watering of whole or pre-cut fresh fruits and vegetables after washing, aromatic herbs prior to deep freezing, vegetables after blanching or before freeze drying, food products used for delicatessen garnish, garden seeds and sea products (sea-weeds, fishmeal and by products).

Essential oil extraction.

Starch dewatering.

Extraction of tallow in the rendering industry, honey from honey comb, excess oil from fried products (bread croutons, onions, green walnuts) sugar from crystalised fruits, vegetable oil from fruit seeds, juice or liquors from fruit skins or plants after decoction in alcohol.

Clarification of fruit juices and animal fats.

CONTINUOUS CENTRIFUGAL EXTRACTOR SCPC TYPE- (patented)

Carcasses, fats, by-products of fish industries : after cooking, continuous extraction of fats from powder.

CONSTRUCTION:

- Three points suspension.
- Double shell separating the circulation of solid materials and grease.
- Indirect steam heating.
- Basket with vertical slots give the optimum drainage.
- Starting of apparatus with hydraulic connection.
- Hydraulic equipment for controlling the vertical movement of the pusher plate.

The use of the centrifuge requires installation below the heating vessels, the normal grinding apparatus and equipment to remove pieces of metal.

- Adjustment of the production rate depending upon the type of product.
- The automatic control for stopping the basket.

OPERATION:

The inside of the double step basket is equipped with vertical split grills.

The materials is introduced continuously into the basket.

The pusher plate has an alternate up and down motion via an hydraulic device, thus the material to be treated pushes the already centrifuged product up according to pusher frequency.

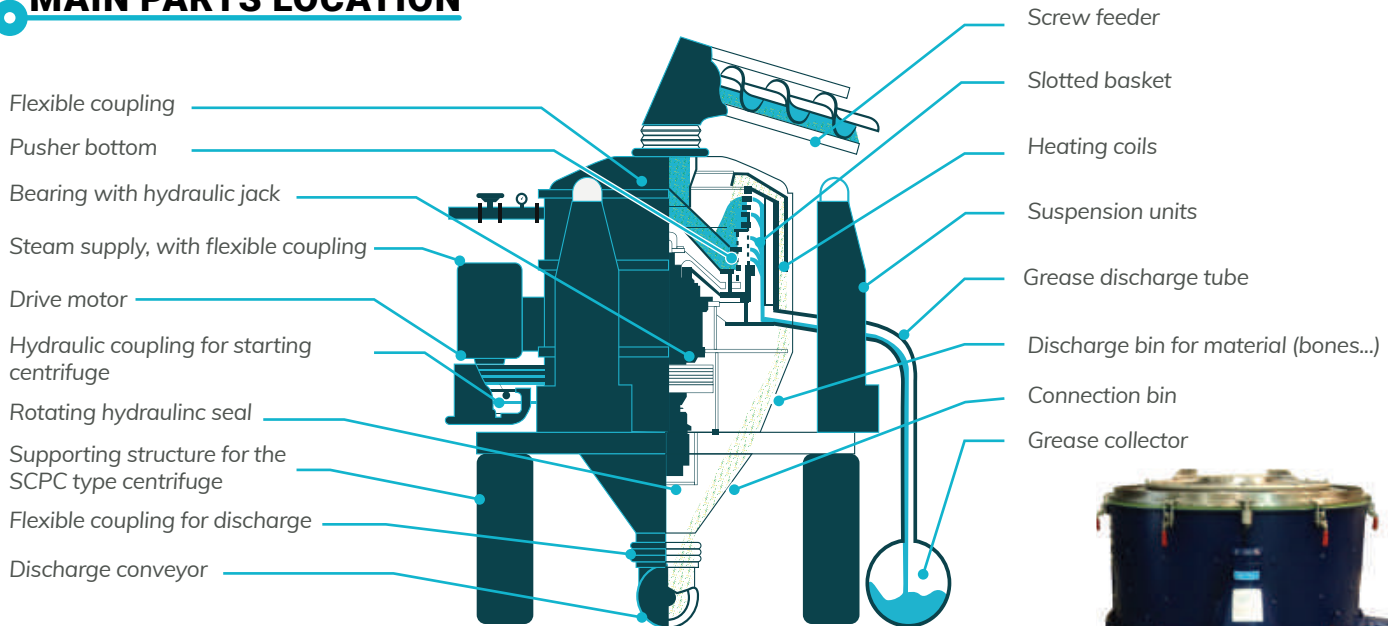
The centrifuged material is then driven through to the unloading bin where it is discharged for the following process.

The fats are collected on the hated internal shell and discharged through the outlet pipe.

The percentage and rate depend on the nature of the material, its cooking, crushing, moisture content and temperature.



MAIN PARTS LOCATION



TECHNICAL CHARACTERISTICS OF THIS RANGE

TYPE	Basket			Motor power		Total weight with group kg	Hourly production rate kg	Average residence time Lipides
	∅ mm	Height mm	Max. speed tr/min	Hydro-extractor kW	Pump kW			
SCPC 90	900	450	900	10	5	3200	0 > 2000	13 > 20 %
SCPC 120	1200	660	750	17	15	5200	0 > 3500	13 > 20 %

CENTRIFUGAL HYDRO-EXTRACTOR SUSPENDED IN 3 POINTS-BCSA TYPE

- for meat and fat industry

Extraction of fats, tallows and oils from meat, bones and fish wastes, after stewing.

MAIN CHARACTERISTICS:

- 3 points suspended type.
- Double shell for steam heating.
- removable basket with removabel top part, unloading by overtuning.
- Driven by a side mounted motor.
- Starting with automatic coupling.

- Automatic disk brake.
- Independent electrical control panel.
- All safety devices according to European standards.
- Special executions on request.
- Quick handling by by removable basket.
- Double casing heating extractor.

OPTIONAL EQUIPMENT AND AUXILIARIES

- Pneumatic lid opening.
- Motor with resistant rotor for electrical starting.
- 3 speeds motor for electrical starting and braking.

TECHNICAL CHARACTERISTICS OF THIS RANGE

TYPE	Basket				Hydro-extractor		
	∅ mm	Height mm	Max. speed rpm	Useful volume l	Motor power kW	Nmbr of starting per hour kW	Total weight kg
SC 100 BCSA	1000	475	900	290	7.5	6	1750
SC 120 BCSA	1200	500	850	460	9	6	2000
SC 150 BCSA	1500	600	750	900	15	5	3300



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