

AUTOMATIC CENTRIFUGES for food industries RCPC-VX 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



Products of animal origin:

Processing of fish and livestock products...



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Processing of fish and livestock.



Agro-resources:

Pharmaceutical, chemical, textiles, energy.



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.



RCPC-VX CENTRIFUGES RANGE

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.

MAIN FEATURES OF THE RCPC-VX TYPE CENTRIFUGES



**PRODUCTIVITY/
FLEXIBILITY**

- Between 350 kg and 3600 kg 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.



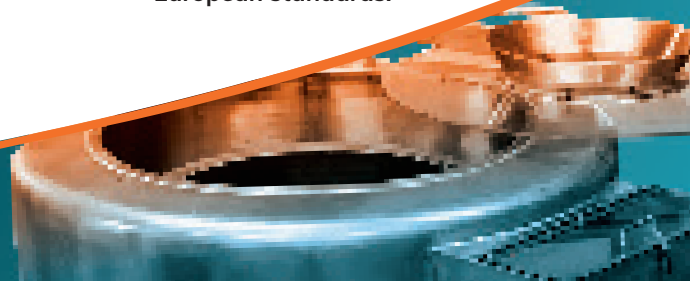
**ACCESSIBILITY/
CLEANABILITY**

- 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 /
RELIABILITY**

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



RCPC-VX APPLICATION RANGE

- De-watering of whole, pre-cut or shredded fresh vegetables after washing or before dressing (leaf salads, vegetable salads, soybeans, 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:

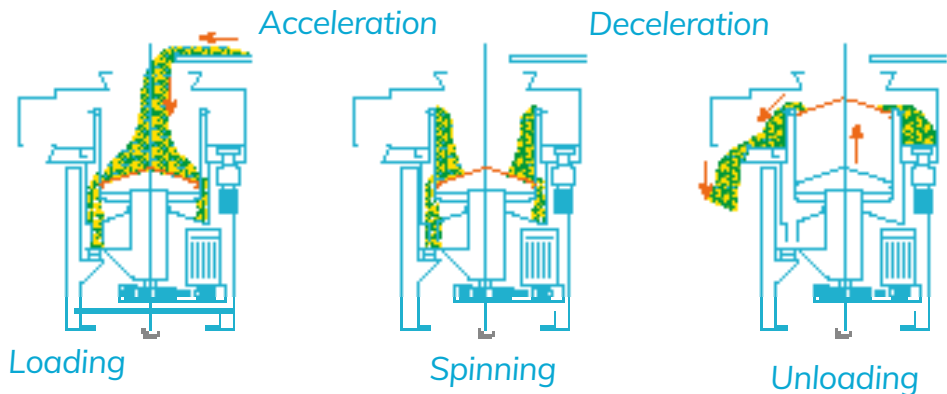
- A basket which is designed and manufactured from vertically aligned wedge wire screens.
- A pusher plate which traverses along the whole of the basket and rotates at the same speed as the basket.

This design allows:

- An even distribution of products across the total basket which is created whilst the pusher plate is moving down during the operation.
- This creates a thin and even layer of products 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:

- **Loading**, through a funnel which is situated above the lid and when the basket is rotating at low speed.
- **Acceleration** The basket speed is increased to the desired speed for a particular product range.
- **Spinning** For a selected duration.
- **Unloading** The pusher plate the 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.

TECHNICAL CHARACTERISTICS

| TYPE | Basket | | | Centrifuge | | |
|--------------|--------|-----------|----------------|----------------|------------------------|-----------|
| | ∅ mm | Height mm | Max. speed rpm | Motor power kW | Dimensions L x l x h m | Weight kg |
| RCPC 70 Vx | 700 | 525 | 630 | 9 | 1.580 x 1.380 x 1.820 | 1750 |
| RSCPC 100 Vx | 1000 | 660 | 630 | 15 | 2.280 x 1.970 x 2.170 | 3150 |

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.**

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