

Centrifuge SC



Operating principle

This revolutionary new centrifuge design concept delivers the ultimate control for the drying of delicate salad leaves, standard lettuce varieties, prepared vegetables and delicate herbs. The drum has a completely smooth inner surface without a central axle or other contact parts which could directly damage the product. The patented drive with magnetic bearing support delivers an almost silent operational sequence cycle.

The product to be dried is very gently delivered into the drum during its slow revolution sequence. This infeed system ensures the minimal movement of the product as it is layered equally over the whole circumference of the centrifuge drum. On completion of the filling cycle the drum accelerates to the pre-set optimal rotating speed to suit the specific product to be dried, when the timed spin cycle, which is also variable in conjunction with the rotational speed is completed the drum automatically slows down and the product very gently gravitates to the discharge conveyor.

During this part of the production cycle the centrifuge drum turns very slowly and activates a high pressure air knife which cleans all residual particles of leaf out of

the drum. The continuous production cycle immediately continues without interruption and the infeed charge conveyor re-fills the drum.

The unique construction of the centrifuge minimizes product damage because of the spacious drum dimension and the controlled layer thickness of the product which eliminates product pressure during the spin cycle. The centrifuge can be supplied in two dimensions, the SC-740 and the SC-940.

There are facilities for 20 operational product programmes in the control panel.

Capacity

The capacity of the centrifuge is wholly dependent on the product, the moisture retention and the desired moisture level. Capacities up to 2.000 kg/hr (4,400 lbs/hr) are achievable.

Features

- > simple unique construction of the machine with a heavy duty drive
- > air pressure cleaning system for short cycle cleaning
- > continuous product delivery to and from the centrifuge
- > ease of access for cleaning

Product specification

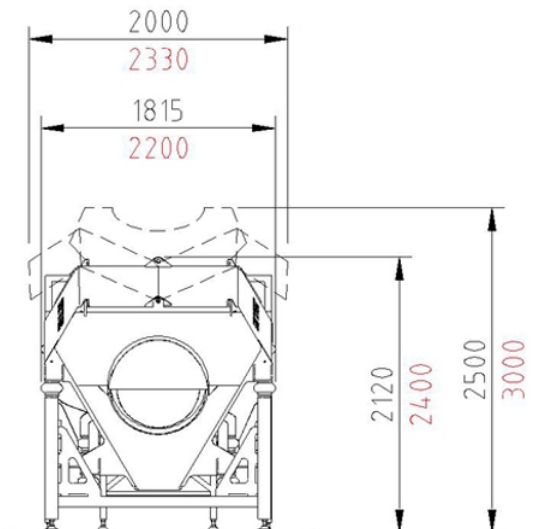
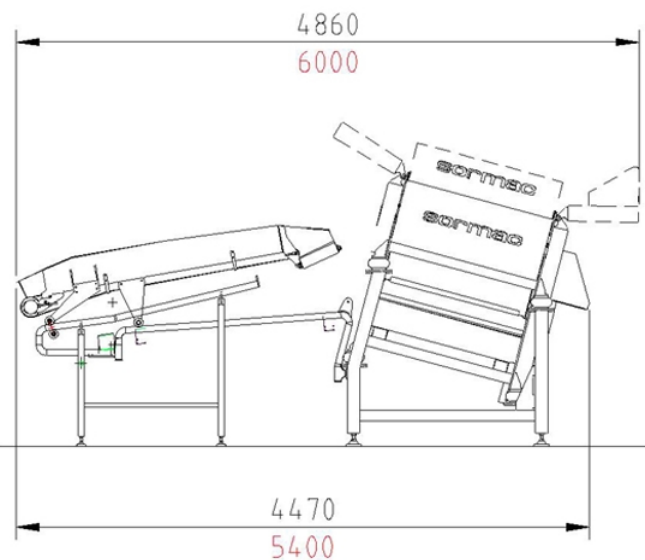
The centrifuge type SC is suitable for drying of all kind of leaf, prepared vegetables and herbs.

Technical data

Type:	SC-740	SC-940
Voltage:	230/400 V, 3 ph, 50/60 Hz	230/400 V, 3 ph, 50/60 Hz
Total installed power:	16 kW	23 kW
Weight:	± 750 kg (1,650 lbs)	± 1.400 kg (3,080 lbs)
Dimensions (L x W x H) (excluding dosing belt):	1.750 x 1.800 x 2.100 mm (69"x 71"x 83")	2.150 x 2.200 x 2.400 mm (85"x 87"x 94")
RPM during centrifuging:	400-800/min. (adjustable)	350-700/min. (adjustable)
Drum diameter:	740 mm (29")	940 mm (37")

European patent EP 1 446 026 /other patents pending

SC-740
SC-940



Sormac B.V.

P.O. Box 419
NL-5900 AK Venlo

Telephone: +31 (0)77 351 84 44
Fax: +31 (0)77 320 48 01

Huiskensstraat 68
NL-5916 PN Venlo

E-mail: info@sormac.nl
Internet: www.sormac.nl

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