

# AUTOMATIC CENTRIFUGE-CA

The machine is suitable to dry/drain by means of centrifugal force, fresh products for packed fresh vegetables (leafy vegetables such as spinach, salad, basil), products intended to be stored (olives, artichokes in oil, mushrooms, etc.) or to be frozen.



## TECHNICAL SPECIFICATIONS

### MAXI Model

**Basket diameter** = 675 mm

**Approximate production range:**

(variable according to product type, process settings)

200 – 2,000 kg/hr

### SUPER MAXI Model

**Basket diameter** = 875 mm

**Approximate production range:**

(variable according to product type, process settings)

400 – 3,000 kg/hr



# AUTOMATIC CENTRIFUGE-CA



A double unit installation is available consisting in two centrifuges with shared bi-directional weighing conveyor.

## MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- Robust frame built to support all machine components.
- Feeding lift conveyor (optional) with or without watertight tank;
- Weighing conveyor (optional) with platform to access it by means of a stairs (optional);
- Centrifuge equipped with tilting drum with perforated rotating basket for drying;
- Unloading lift conveyor.
- Conveyor cleaning system by means of electric blower (optional) and a 'Venturi' system;
- Control panel;
- Safety devices in conformity with EU regulations.

The transmission of different movements is obtained by means of pneumatic system and electric motors.

NOTE: all machine components meant to be in contact with foodstuff, comply with current EU regulations on this subject.

## OPERATING PRINCIPLE:

### FEEDING

The product feeding unit is composed by a lift conveyor (optional), that can be supplied, according to models, with loading hopper or feeding watertight tank (optional). The product is loaded manually or automatically into the product feeding unit. Feeding conveyor unloads the product, according to models, onto the weighing conveyor (optional) or directly inside centrifuge. In the presence of a weighing conveyor once the pre-set recipe weight is reached, the feeding lift stops. The feeding will start again after the weighing conveyor has unloaded the product into the basket of the drying area. The function of the feeding conveyor can simply be performed by the extraction conveyor of the vegetable washer in the line.

### WEIGHING (Optional)

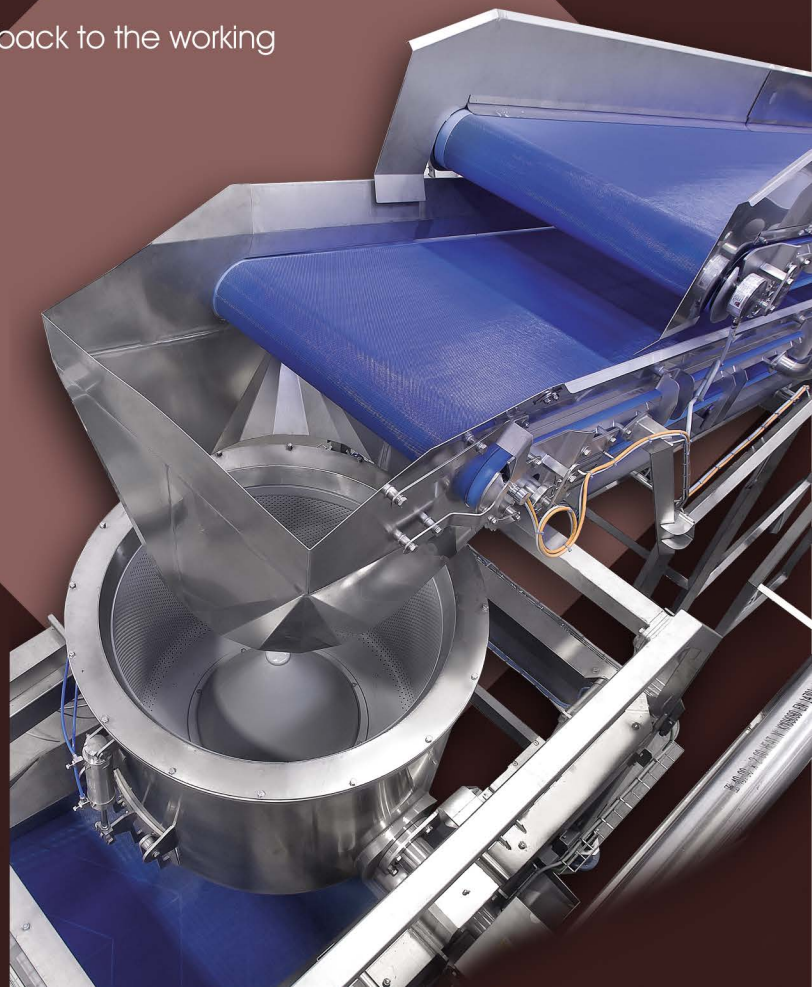
The weighing conveyor is supplied with special loading cells to quantify and dose the laid product. The weighing conveyor receives the product from the feeding conveyor and stays inactive until the pre-set weight of the selected recipe is reached. After this, the feeding conveyor stops and the weighing conveyor unloads the product into the drying basket.

### DRYING

The drying system is composed by a tilting drum with a perforated rotating basket. The product once loaded into the basket from the weighing conveyor (optional) or directly from the lift conveyor, is dried by the centrifugal movement of the basket itself. Once the drying cycle is completed, the drum automatically tilts by 180° unloading the dried product by gravity, with the assistance of an internal blowing system that eases the detachment of vegetables. Once the product is unloaded, the drum comes back to the working position allowing a new automatic cycle to start.

### UNLOAD

Unloading lift conveyor underlying the drying drum receives the dried product and conveys it to the next process stage.



## ADVANTAGES:

- Careful and product caring drying (particularly in case of delicate leafy vegetables);
- Possibility of sizing and manufacturing configuration to suit specific process needs, output per hour and line lay-out needs;
- Complete automation of the process from the control panel with automatic management of production parameters such as intensity and duration of centrifugation according to product characteristics and to water volume to be drained;
- Easy access to the inner components for cleaning and maintenance.

## RELATED MACHINES:

Vegetable washer,  
Dewatering conveyor,  
Cutting machines, Cooker,  
Packaging machines.



NOTE: machine images appearing in the present folder are indicative only and could differ from the last model in production.

TECNOCEAM S.R.L.  
Strada Nazionale Est, 11  
43044 Collecchio (PR) - ITALY  
Ph. 0521833738 - Fax 0521 834087  
[info@tecnoceam.com](mailto:info@tecnoceam.com)  
[www.tecnoceam.com](http://www.tecnoceam.com)