Continuous centrifugals

The world’s best-selling centrifugals

Very competitive equipment
- Affordably priced
- Rapid delivery: less than 4 months depending on the model

Easy installation
- Simple, rapid assembly: supervision less than 1 week
- Possibility of operator training on site or in the Fives Cail production center

Unique capacity
- FC 1550: the largest continuous centrifugal (centrifuging area > 2.7 m²); largest capacity available on the market, for all types of massecuite
- 3 basket angles available for different applications: 28°, 30°, 34°

Easy maintenance
- Multiple access doors facilitate maintenance and reduce costs
- Rapid working screens replacement: less than 1 hour (FC 1250e and FC 1550 models)

Fives Cail centrifugals handle more than 25 million metric tons of sugar every year worldwide, offering a complete range covering all applications: beet, cane and refining.

Today more than 1,000 Fives Cail continuous centrifugals are providing high-performance service around the world.

Fives Cail’s continuous development program ensures regular improvement of its centrifugals which are recognized for their solid construction and reliability. Manufactured at the Group’s production center under rigorous quality control conditions, the machines comply with the most stringent international standards.
Battery of FC 1250 centrifugals - THAILAND

A complete, flexible range

**FC 1250**
1300 – 1850 rpm

**FC 1550**
1000 – 1750 rpm

**Drive motor**
- Separate motor reduces casing vibration
- V-belt transmission with reinforced shaft bearing

**Starting equipment**
- Classic (star / delta) or electronic (soft starter)

**Local control panel**
- Machine starting and control
- Electrical current display
- Massecuite feed control

**Optional equipment**
- Molasse separation
- Integrated mingling
- Integrated melting (water, syrup or juice)
- Massecuite flow regulation adapted to motor current
- Disk brake for emergency stopping

**Massecuite feed**
- Hermetic device: negligible heat losses and absence of air contact
- Pneumatic or electro-pneumatic control valve (automatic closing in the event of machine stoppage)
- Possibility of water and steam lubrication

**Basket**
- Optimized operation: 3 angles available (28°, 30° or 34°)
- Basket support and centering provided by integrated hub
- Optimal separation of molasses and sugar thanks to baffle sealing
- Simple, rapid working screens replacement
- Low energy consumption

**Casing**
- Carbon steel or stainless steel
- Doors for access to working screens, sugar compartments, spindle supports and hopper
- Excellent machine stability achieved by rigidity and compact design of bearing housings
- Excellent vibratory insulation thanks to the wide footprint: external elastic suspension at 4 points

**Steam injection**
- Efficient reduction of the massecuite viscosity before centrifuging thanks to the double shell, perforated feed pipe
- Settable, stable steam pressure

**Washing water**
- Washing flow, temperature and pressure adaptable to the process
- High-performance sprays ensure minimal wear of screens and crystals

**Productivity of Fives Cail continuous centrifugals (in T/h)**

<table>
<thead>
<tr>
<th>Model</th>
<th>Basket angle</th>
<th>Beet MC II</th>
<th>Beet MC III</th>
<th>Beet AFF.III</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>AFF.C</th>
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<tbody>
<tr>
<td>FC 1250e</td>
<td>28°</td>
<td>32</td>
<td>-</td>
<td>-</td>
<td>35</td>
<td>25</td>
<td>-</td>
<td>-</td>
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<tr>
<td>FC 1250e</td>
<td>30°</td>
<td>30</td>
<td>15</td>
<td>26</td>
<td>30</td>
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<tr>
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<td>34°</td>
<td>-</td>
<td>15</td>
<td>23</td>
<td>-</td>
<td>20</td>
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<tr>
<td>FC 1550</td>
<td>30°</td>
<td>46</td>
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<td>47</td>
<td>36</td>
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<tr>
<td>FC 1550</td>
<td>34°</td>
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<td>-</td>
<td>-</td>
<td>22</td>
<td>33</td>
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</tbody>
</table>

* Depends on massecuite characteristics

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