



# Cail & Fletcher continuous centrifugals

## **GC** Series

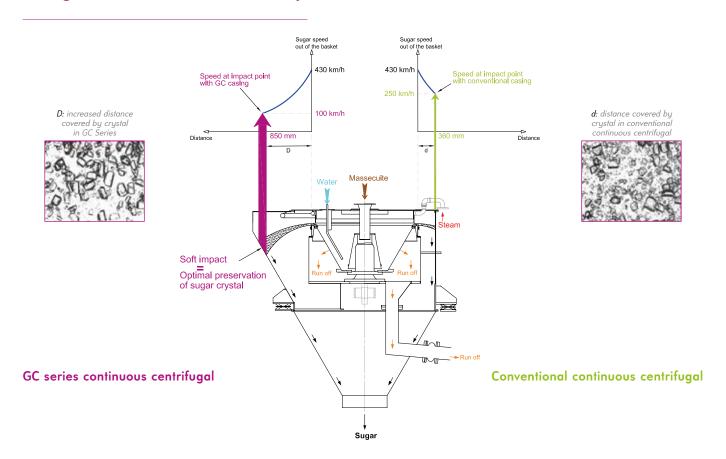


# A unique configuration to optimize the quality of sugar crystals

- Cost effective solution (-30% compared to batch centrifugals)
- Low capital expenditure
- Robust design

- Energy efficient continuous production
- Full stainless steel construction
- Easy operation and maintenance

### The new generation of Cail & Fletcher continuous centrifugals developed by Fives to process massecuite when sugar has to be mingled or marketed directly



#### **FEATURES AND BENEFITS**

- Can be retrofitted on existing continuous centrifugals
- Large casing to preserve sugar crystals and reduce impact
- Improvement of sugar granulometry with a better Coefficient of Variation (CV)
- All parts in stainless steel to meet strictest quality standards
- Basket with double run off evacuation stage for higher performance and lower energy consumption
- External buffers for a smooth running and good stability
- Large trapdoor on the cover enabling the replacement of the working screen in 25 min



# EXPECTED PROCESS PERFORMANCE AFTER CENTRIFUGATION FOR C MASSECUITE

Туре	FC1300	FC1550	
ICUMSA	< 5000	< 5000	Sugar (or Massecuite)
Sugar Purity	> 98%	> 98%	Sugar
OM	> 0.35 mm	> 0.35 mm	Sugar
Throughput	> 15t/h	> 19t/h	Massecuite

#### INTUITIVE AND CONNECTED

- Large HMI and new friendly interface enabling perfect human interaction and ease of use
- Constant load thickness control system for an optimized water washing, an increased sugar recovery and a reduced energy consumption
- Intelligent, intuitive and connected to Cail & Fletcher SMART Control™ to maximize the availability rate and increase the mean time between failures

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#### CONTACT

fivescail@fivesgroup.com T +33 (0)3 20 88 96 00



