

Experience Proven Performance



Reineveld
e u r o p e

C e n t r i f u g e s a n d S y s t e m s




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Experience Engineering Quality Workmanship

Over many years, the Reineveld centrifuges have proven reliable and outstanding performance world wide.

In order to add new power to an already solid and enduring technology in the field of dewatering systems, Reineveld Europe B.V. has become the new partner of Anhydro Inc. in the manufacture of the original Reineveld centrifuges.

Reineveld Europe B.V. has selected a top team of engineers with expertise and know-how in manufacturing centrifuges. Together with the technical and professional sales and customized service, we are capable to deliver highly skilled solutions for our clients, from planning to execution and maintenance support. Ultimately, the main goal of Reineveld Europe B.V. is to offer prompt services, strengthening the relationship with our customers.

Our mission is to provide know-how and dedication to our clients, maximizing quality in all stages of the process: manufacturing, implementation, post sales, and technical support.



Design Features

General Process Description

Reineveld centrifuges are peeler-type, high-speed basket machines, which provide large capacity slurry dewatering capability.

Used worldwide for a variety of applications, Reineveld centrifuges are especially well suited for dewatering of fine crystalline or granular solids in the 2 to 100 micron particle size range.

Applied to modified and unmodified starch suspensions, the machines have capacity up to 230 metric tons per day of dry product. Superior design, the result of continuous research and engineering efforts, ensure consistently low residual cake moisture, as well as low solids in filtrate stream.

All functions take place at a constant high speed for maximum productivity and dewatering efficiency. This feature permits the use of conventional drive systems.



A fully adjustable, full width feed pipe permits optimizing the feed distribution for different products.

The centrifuge may be operated continuously with a batch cycle of approximately 6 minutes depending on the product and required dryness. Basket capacity up to 50 cubic feet (1392 dm³) is available.

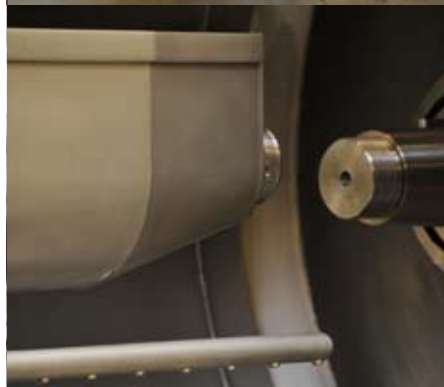
Optional skimming systems remove low density impurities and provide complete filling of the basket.

Outlets for filtrate and overflow are incorporated with all machines.



A roll-away front cover permits easy access to the interior to change the filter cloth.

Hydraulically operated, door opener, door latches ensure fast opening and positive locking of the centrifuge's front cover.



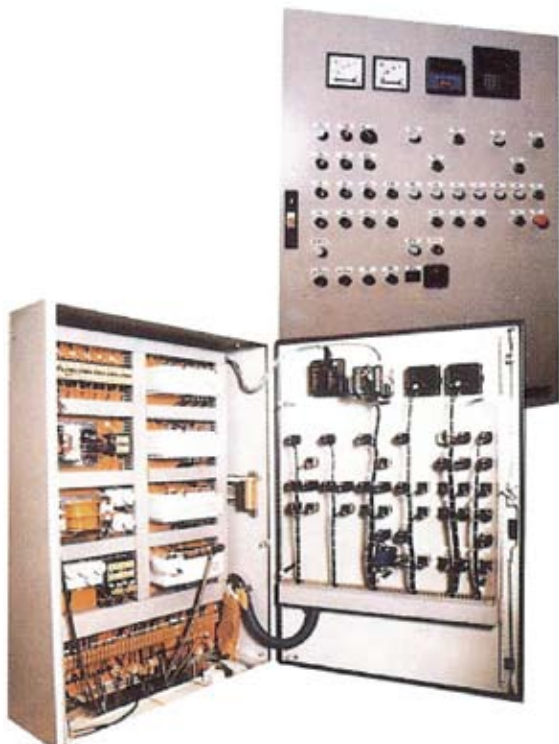
Features are available for solids that must be washed after filtration.



The unloader plough mechanism is completely isolated from contact with the product and rugged construction allows vibrations free solids removal at full-basket-width providing rapid product discharge.



Controls



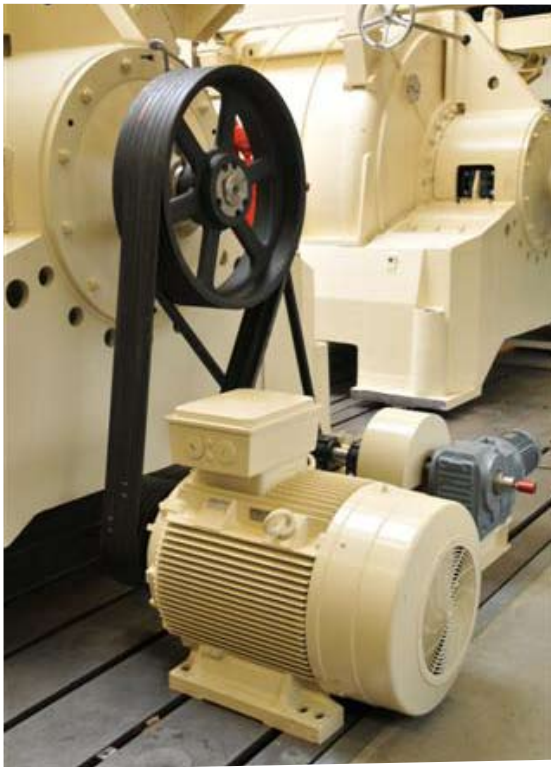
Automated cycle control is PLC based and ensures uniform output while allowing for variations in feed and filter cloth characteristics. The automatic sequencing system includes all cycle time and auxiliary relays, signal alarms and switches for manual or automatic operation.

Automatic sequence cycle may be pre-programmed and selected from system memory or adjusted from the panel face.

Automatic Cloth Washing System

To improve filtration and significantly reduce the time required for cake heel removal and cloth washing, an optional automatic cloth washing system is available.

PLC- controlled, the wash system incorporates jet sprays mounted close to the filter cloth to remove starch heel cake without operator intervention. The cleaning cycle may be completed in as little as 15 minutes, making more frequent basket washing practical and resulting in a lower average product discharge moisture.



Main Drive

The centrifuge drive can be furnished with a constant-filling-type hydraulic coupling to eliminate excessive start-up current and allows use of conventional-style drive motors and starters.

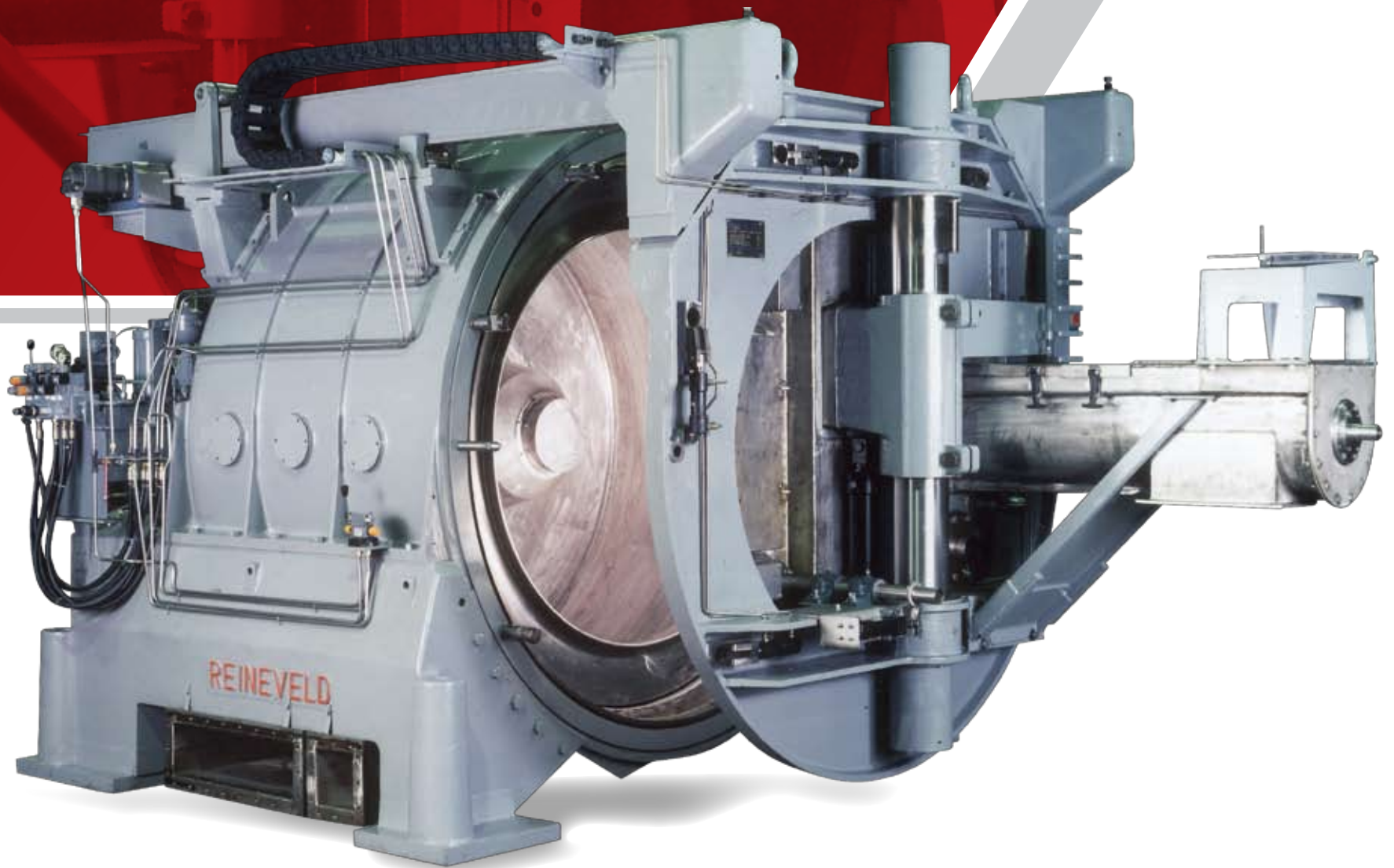


Hydraulic Control Package

Advanced circuit design ensures smooth machine performance during the operating cycle.

The hydraulic controls are centrally located on the side of the centrifuge with the valves mounted on a manifold to allow easy maintenance. The hydraulic piping is stainless steel.

HVC-1727 Centrifuge



Technical specifications - Basis 23 hr/day operation

Feed Concentration

21°-23° Baume starch

Feed Temperature

40°-50°C (104-122°F)

Starch Protein Level

0.4% total (soluble and insoluble)

Filtrate Concentration

0.034-0.34 gms/100 gms
(20-200 grain/gal) Based on standard cloth

Overflow Concentration

2°-5° Baume average

Capacity, Unmodified Starch Based on 12% moisture unmodified starch

130,000 kg/day (287,000 lb/day)

Capacity, Modified Starch

Percentage of Unmodified Starch capacity
65-100%

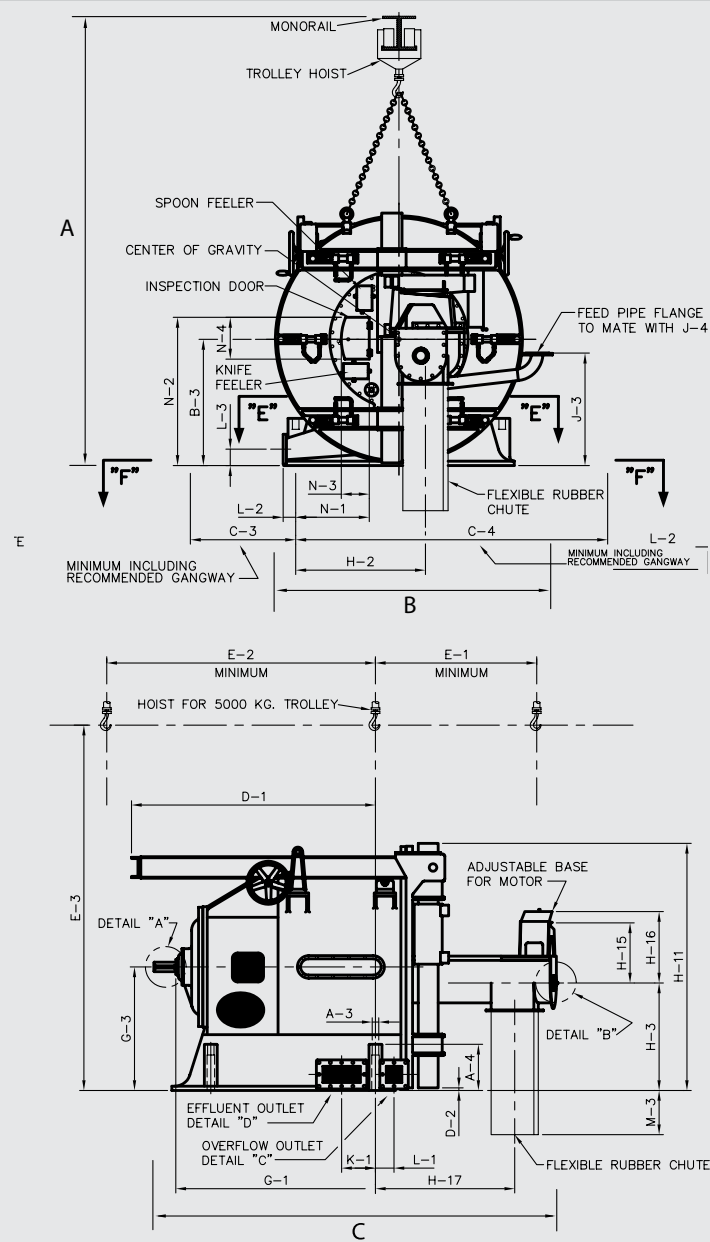
Discharge Moisture

Unmodified Starch 32 - 36%

Modified Starch 34 - 42%

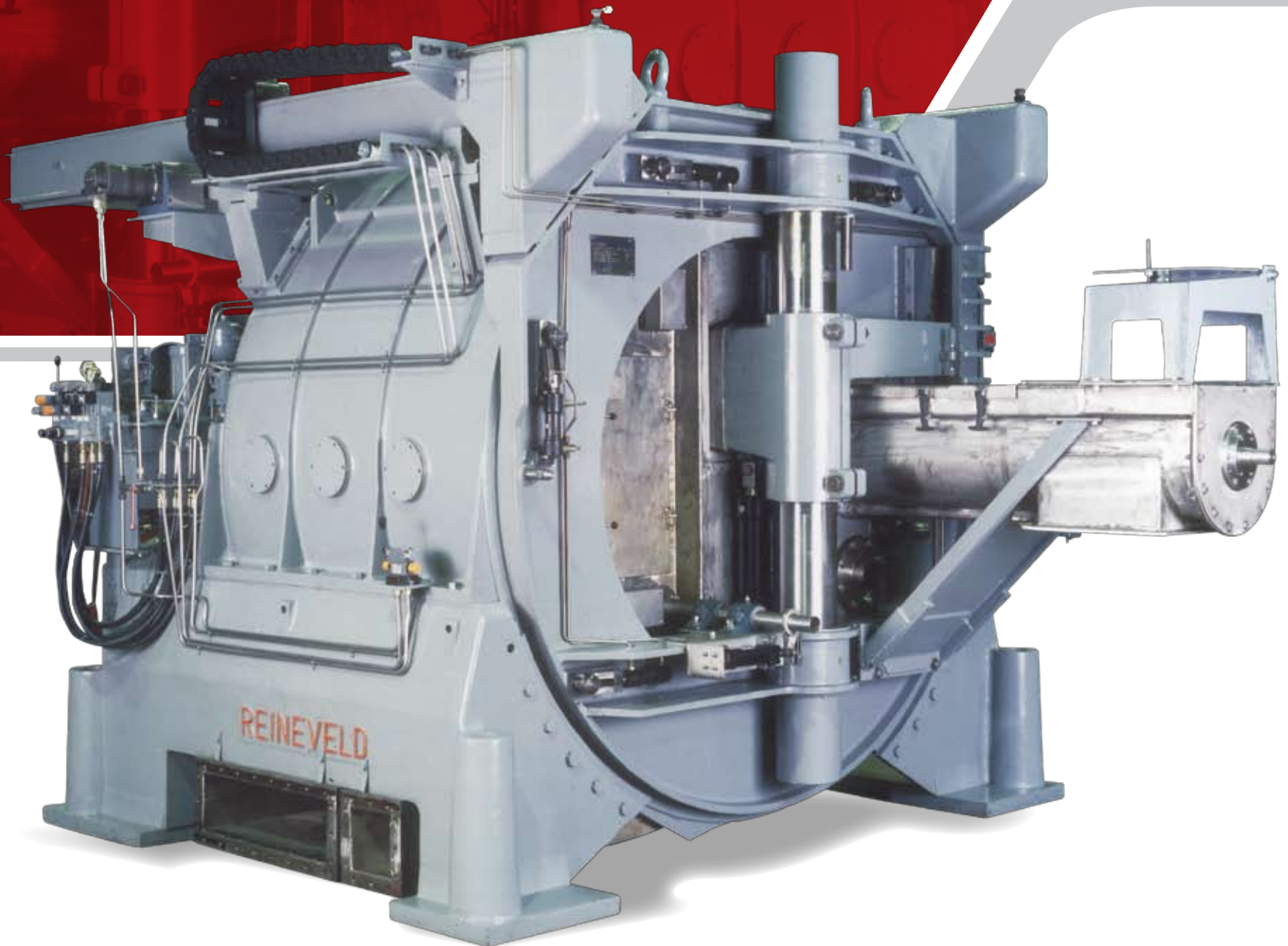
Main applications: Starch, Food, Pharmaceutical, and Chemical

Internal Surfaces Material of construction: Stainless steel



machine size	A	B	C	Basket Diameter	Weight
HVC 1727	2600 mm 102"	2100 mm 83"	5120 mm 206"	1725 mm 68"	12.900 Kg 28.400 Lbs.

HVC-2102 Centrifuge



Technical specifications Basis 23 hr/day operation

Feed Concentration

21°-23° Baume starch

Feed Temperature

40°-50°C (104-122°F)

Starch Protein Level

0.4% total (soluble and insoluble)

Filtrate Concentration

0.034-0.34 gms/100 gms
(20-200 grain/gal) Based on standard cloth

Overflow Concentration

2°-5° Baume average

Capacity, Unmodified Starch Based on 12% moisture unmodified starch

230,000 kg/day (507,000 lb/day)

Capacity, Modified Starch

Percentage of Unmodified Starch Capacity
65-100%

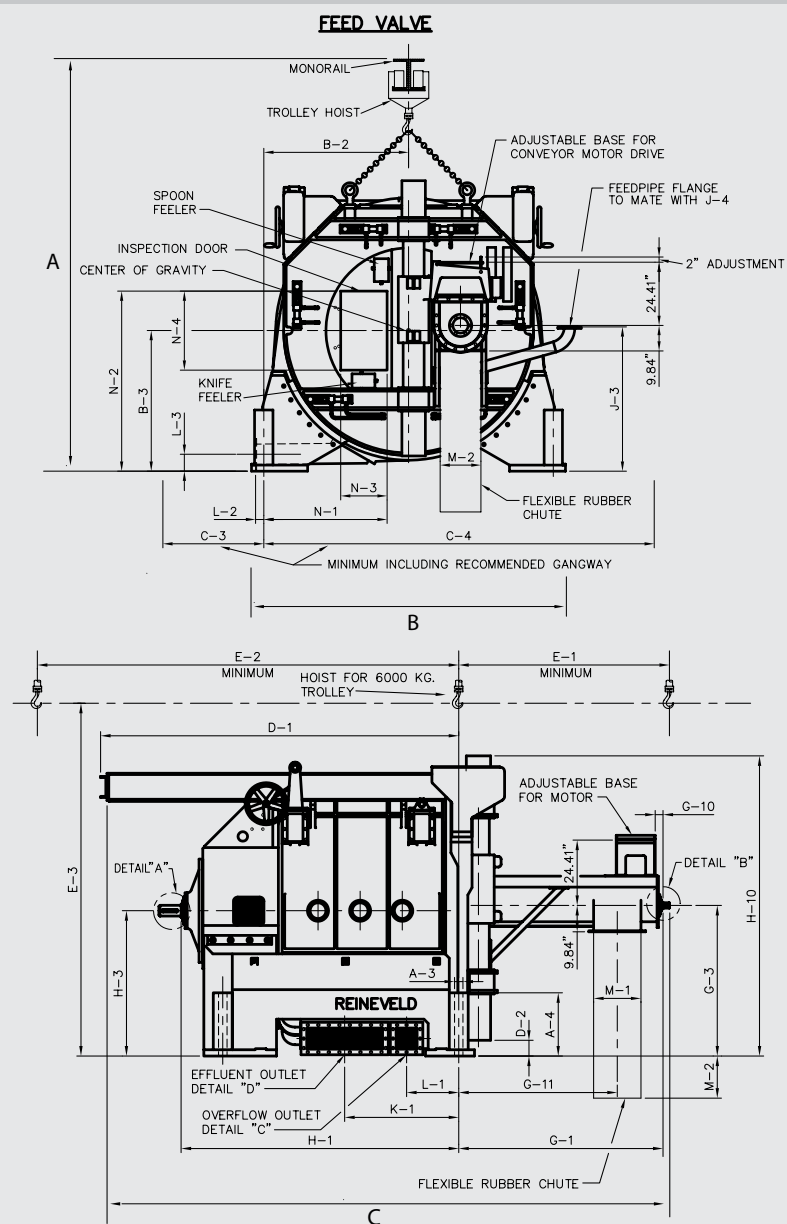
Discharge Moisture

Unmodified Starch 32 - 36%

Modified Starch 34 - 42%

Main applications: Starch, Food, Pharmaceutical, and Chemical

Internal Surfaces Material of construction: Stainless steel



machine size	A	B	C	Basket Diameter	Weight
HVC 2102	3150 mm 124"	3080 mm 121"	6650 mm 262"	2100 mm 83"	20.000 Kg 44.000 Lbs.

We also offer the **HVC 1400 Model**, which is not described in this folder. The detailed information for this centrifuge is available in our website.

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