

# CENTRIFUGES





BASKET	Ø800
DIMENSION	Height 550mm
MAXIMUM CAPACITY	170 kg / 250 lt
POWER	7,5Kw
INSTALLED	
LID OPENING	Automatic
LOADING	Discontinuous
BASKET SPEED	720 rpm

### DESCRIPTION

The FCM80 deoiling centrifuge with extractable drum is the ideal machine for de-oiling swarf or any small items deriving from the processing of machine tools.

It consists of a painted carbon steel structure, housing a removable perforated drum designed to contain metal swarf or small parts impregnated with coolant. The centrifugal force generated by a rotor/motor separates the cutting fluid from the swarf, then the coolant courses through the holes of the drum and is discharged outside through a  $\emptyset 2^{"}$  pipe.

#### SUPPLY

- Centrifuge structure in carbon steel sheets and Fe 360 thick sheet metal, electro-welded and reinforced at the points of greatest stress.
- The entire construction is resumed on a milling bench to obtain the seats where the mechanical components are housed;
- Floor fixing jig with three-suspensions system positioned in an equilateral triangle, which allow the vibrations of the centrifuge to be absorbed and dissipated during operation, avoiding them being transmitted on the mechanical parts and therefore damage them;
- Centrifugation chamber consisting of a cylindrical electro-welded drum at the base of the centrifuge, equipped with a lid with pneumatic opening and closing, operated by cylinder and electrovalves.

- Lid equipped with mechanical safety lock operated by pneumatic cylinder and electrovalves;
- Swarf containment drum made of perforated carbon steel sheet, diameter 800 mm, height 550 mm, casing holes diameter 2/3 mm, completely closed bottom;
- Drum rotation rotor unit, NC made and machined from hardened steel, consisting of a central shaft, special bearings with high mechanical resistance equipped with lubrication channels and pulley attached to the rotation shaft.
- Asynchronous electric motor 400 Volt 50 Hz, with transmission of the rotation to the rotor unit via V-belts.

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### **TECHNICAL NOTES**

The FCM80 centrifuge can be loaded and unloaded in two different ways:

- Manual mode: the drums containing swarf and small parts are inserted and extracted from the centrifuge with the help of a crane equipped with an electric hoist. The operator, through bimanual buttons located on the electrical panel, opens and closes the lid equipped with pneumatic actuation;
- Automatic mode: the drums filled with swarf and small parts are inserted and extracted from the centrifuge with the aid of a drum transfer/manipulator. This fully automated system is conceived and designed according to specific customer's requirements.

#### DE-DILING TIMES

THE OPTIMAL DE-OILING TIME VARIES ACCORDING TO THE TO THE USER'S REQUIREMENTS THE RECOMMENDED MINIMUM TIME TO ACHIEVE EFFECTIVE DE-OILING OF SWARF OR SMALL PARTS IS APPROXIMA-TELY 7 MINUTES.

THE PRESENCE OF THE INVER-TER ALLOWS THE DE-DILING OF SMALL PARTS WITHOUT DAMAGING THEM.



## ELECTRICAL PANEL FEATURES

- Electrical cabin detached from the machine, stand or wall mounted, of adequate size;
- Latest generation components;
- Low voltage auxiliary and emergency power supply;
- Inverter for deceleration and slow acceleration of the motor;
- Manual potentiometer to adjust the spin speed from 0-720 rpm;
- Centrifuge working cycle timer;
- Bimanual lid opening and closing buttons with operator presence.

### ACCESSORIES

- Crane with rotating fifth wheel of various capacities and sizes to lift the drums, equipped with an electric hoist with manual push;
- Spare drum in perforated FE 360 carbon steel sheet;
- Oil recovery tank, equipped with electric pump complete with level sensors;
- Swarf heating kit complete with 3000 W electric resistance, motor fan, probe and thermostat.



FAMA RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT WITHOUT NOTICE

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