



**SALVATORE
ROBUSCHI
POMPE PARMA**

Multiple Effect Forced Evaporator Plant

RB - Food, Farms and Derivatives

Deep-Frying

Deep-frying is a cooking process, through which water containing foodstuff is immersed into edible oils or fats at temperatures between 140 – 180 °C. In the first phase, within a few seconds, a thin crust forms, whose structure crucially affects the deep-frying process and the quality of the food with regards to fat absorption and crispness



Application : Hot Oil Transfer

PUMP: RCC 32 16A 4B22 100 3
PERFORMANCE: Flow 15 m³/h – head 9 m
LIQUID: hot vegetal oil with chips particles (5-10 mm) – 180°C

Cantilever pumps can be used to collect dirty hot oil coming from industrial fryers: solids particles will be delivered to the filters without pump's clogging or mechanical seal failure.

A key feature of cantilever pump is that there no bearings or bushings submerged therefore the pump can handle liquid with solids and operate dry.

RCC SERIES

Impeller type: **vortex**.

Flow rate: **up to 500 m³ /hr.**

Differential head: **up to 60 m.**

Large free passage clearance up to 150 mm due to the completely recessed impeller.

Heavy duty shaft and bearings.

- ✓ None of the bearings are in the liquid and there is no shaft seal or bearing bush;
- ✓ Pumps can run dry without risk of damage;
- ✓ Reliable operation and reduced costs.

