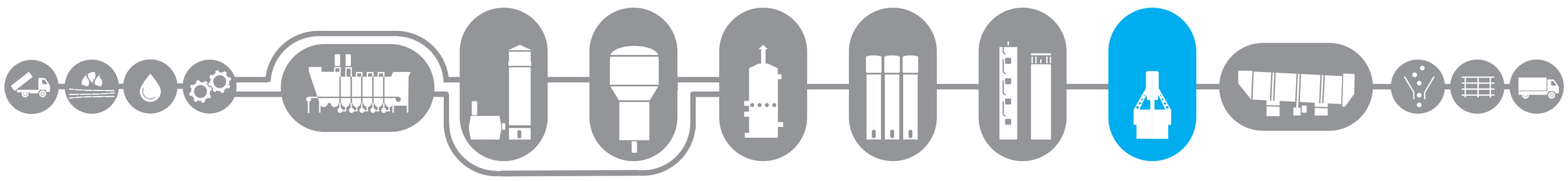
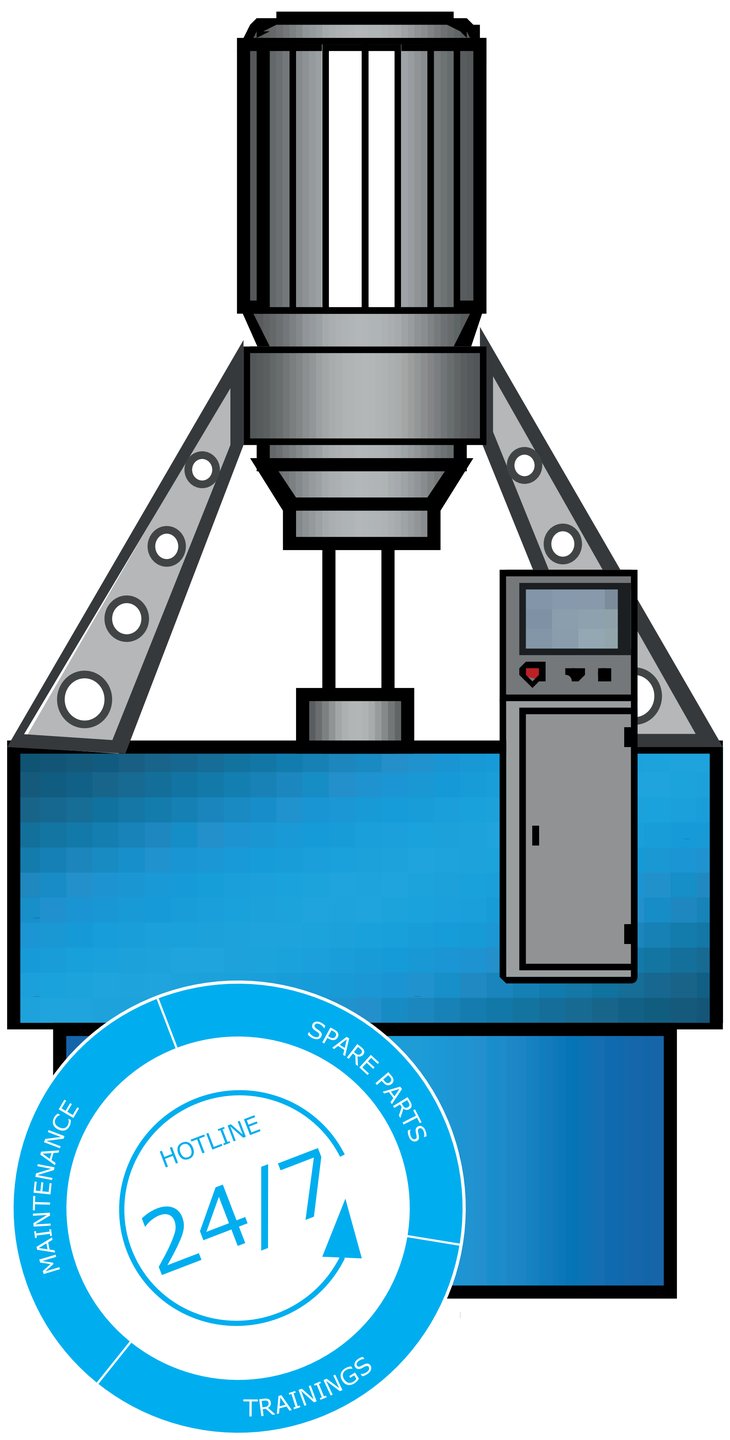
Batch centrifugals





Principle of operation

In a fully automatic and fail-safe process, centrifugal forces separate the sugar crystals from the mother liquor in batches. A batch will go through the process steps filling, acceleration, washing, spinning, braking, discharging, screen wash. While the syrup is discharged, the sugar crystals remain in the basket. The discharger removes the sugar layer in a single movement, with the crystals falling onto a conveyor unit.

The syrup can be separated efficiently and accurately into green run-off and wash run-off. The properties of the massecuite are crucial for centrifugal design, i.e. for defining the capacity, the gravity factor and the batch times, which together determine the maximum performance that can be achieved.

Benefits

Efficiency
At least 1 more batch per hour with the same drive size.

Safety
Maximum operating and machine safety and process stability.

Life cycle cost
Minimal maintenance and long service life.

Range of variants
The perfect configuration for every application.

Basket lifespan
Up to 2.5 times longer thanks to elliptical discharge openings.

18 sec to discharge up to 1,200 kg (1.2 mt) of sugar.

Technical data (E2240)

Max. capacity [kg]	2,420
Max. batches [number/h]	30
Throughput [mt/h]	72.6

References

Since the launch in July 2012,
more than 400 E-series centrifugals have been shipped to and installed on five continents.

More information

https://www.bma-worldwide.com/centrifugation/batch-centrifugals.html

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Batch centrifugal brochure
Technical questionnaire