

# **Claryfing Agent Dosing Station**



Prepared for connection to depectinisation tanks with full dosing control

- High effectiveness and efficiency
- Easy to maintain
- Fully automatic control with visualisation
- Precise dosing
- Little space required







# **Application**

Dosing station is designed for use in the food industry. To meet the needs of producers of concentrates and beverages, clarifying agents are dosed as accurately as possible into the product formation process.

# Design and functionality

standard clarifying agent preparation station consists of four tanks with agitators. Two tanks are normally used for the preparation of the bentonite solution, the third for the sol. The fourth tank is used for mixing and heating the gelatine solution. It is equipped with its own circulation pump, heat exchanger and water heating jacket or electric heating system. Different tank capacities are available, depending on the requirements. The station is prepared for permanent connection to a number of selectable and fully controllable depectinisation tanks. To dose the product, just set the dose, specify the amount of water and select the process tank. According to these data, the solution is prepared and then fed to the corresponding tank. Finally, the supply line is rinsed and the unit switches itself off. All data is archived according to the requirements of production control and in particular the HACCP system.

# Scope of delivery

- 3 decanters approx. 400 l or 900l,
- 1 thermos flask approx. 300 l or 800 l
- 4 agitators in tandem (8 rotors)
- 1 JAD tubular heat exchanger with controller or electric heater
- 1 circulation pump, capacity up to 10m/h
- SIEMENS SIMATIC HMI control panel
- Piping between clarifier and feed manifold
- Base with adjustable legs

## Optional:

- Touch screen visualisation of part of the line with clarifier station
- Bentonite tank with agitator and operator platform, capacity 3m<sup>3</sup>, AISI 304/316L steel
- Coal and bentonite feeding system, pneumatic transport
- Concentrated enzyme dosing system, 3 sections

## Technical data

Capacity	adapted to line size
Dimensions (LxWxH)	4100x2200x1800mm
Connection load	5-32 kW
Control system	Simatic S7-1500
Steam pressure	1-4 bar
Steam consumption	max up to 50 <sup>kg</sup> / <sub>h</sub>
Materia	AISI 304 / 316L option

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#### **Products and Services**

Process technology for fruit and vegetable processing to juices, concentrates and puree production, for brewing solutions, for filtration, control cabinets, stainless steel tanks and vessels, skid systems

#### Products

Fruit reception lines, mills, mash heaters, evaporators and aroma plants, pasteurizers, CIP systems, complete processing lines, skid systems, stainless steel tanks and vessels

#### Services

Process development and project engineering, assembly and comissioning, technical support, original spare parts, inspecion, service contracts, retrofits, training, service and maintenance, control cabinets, automation