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Milford, CT 06460 8719 - The double continuous centrifuge - a new concept.

The double curing of sugar massecuites is an efficient process in order to eliminate the non-sugar components out of the sugar process. The Buckau Wolf double continuous centrifuge ("Doppelkonti") helps to improve the economics of the double curing process. This new type of centrifuge, developed in 1986, is working at the present time in sixteen sugar factories and refineries in six countries worldwide for processing of raw sugar, low grade and low grade affination massecuites as well as for refined input sugar. Significant cost advantages are immediately realized for investment and later for energy consumption and maintenance by using the Doppelkonti as compared to conventional processes. Particularly, the space saving design provides additional benefits for the extension of plant capacities without additional floorspace requirements in the sugar house. The combination of Doppelkontis together with single continuous centrifuges enables a favorable triple curing of low grade massecuite. By specific example it is shown how the application of this centrifuge arrangement results in energy and investment savings and in improved sugar yields. In addition to the economic advantages, the Doppelkonti also brings remarkable improvement in noise reduction, smooth operation and stability to the entire sugar process.