

Centrifugal Pumps for the Sugar Industry

Advantages and applications

Advantages:

1. No cooling seal water required – the use of threaded cable glands instead of setscrews makes them drip proof, reducing shaft wear which results in less maintenance down time.
2. Economic recovery through reduction of sucrose destruction - the special design of the impellers in our maceration pumps allows the passage of suspended solids without clogging (chokeless) and sucking directly from the lower trays of the mills. This feature eliminates channels and juice tanks, thus reducing the volume of retained juice and the microbiological inversion of sucrose in the milling process. It is estimated a potential reduction of up to 30% in sucrose destruction.
3. The leak proof packing box make these pumps especially useful in handling valuable liquids applications such as molasses, refinery liquor and alcohol.

Applications:

- Grinding (Maceration)
- Muds (Cachaça)
- Juices
- Molasses
- Liquor from refineries
- Must
- Alcohol
- Water
- Sewage water

