



SMRI Nutsch Filter Apparatus

PURPOSE

This is an essential tool for management to evaluate the various crystallization stages in the Boiling House especially the low grade. The mother liquor is extracted from the massecuite for brix and purity analysis. From the analysis the magnitude of the crystallization process is measured by means of purity drops.

FEATURES

The main requirements are speed of operation, ease of handling and the true representation of the extracted molasses to the mother liquor of the massecuite. The filter is not water jacketed and has been tested and evaluated thoroughly in the South African Sugar Industry.

SIZES

The Nutsch filter is available in several sizes.

A larger model has a removable filter and produces enough sample for conventional laboratory analysis.

A mini Nutsch is light weight design particularly suited for NIRS analysis where only small samples are required.

TYPICAL APPLICATION

Nutsch the massecuite on discharge from the pan, after cooling in the crystallizers, after reheating and on entering the centrifugal, compare the purity analysis results of the various Nutsch samples and log the purity drops/increase to gauge crystallization (massecuite exhaustion) performance.



Contact : William Spaul
Tel : 00 27 (0) 31 201 0285 /
Fax : 00 27 (0) 31 202 7359
Cell: 27 (0) 73 001 7422
Email : enquiries@sugarequip.com
<https://sugarequip.com/>