

Benefits

- Volume: 10 litres
- Drive power: 0.55 kW (explosion proof, IP 65)
- Feed through easily accessible intake
- Discharge through central outlet valve
- Hardened stirrer blades for increased resistance to wear
- Screw-type legs for flexible installation

The use of seed crystals of a defined size and number to stimulate crystallization of sugar solutions is a decisive improvement over former graining methods (e.g. introduction of air at high supersaturation).

Wet milling of sugar crystals in slurry mills together with isopropyl alcohol under standardized conditions produces a slurry suspension which gives excellent results in terms of uniform crystal size and crystal size distribution.

The use of a slurry suspension in the graining phase essentially improves the whole crystallization process and makes it more reproducible. When varying the quantity of slurry added, it also yields a defined crystal size in the finished product at optimum supersaturation.

Especially for seeding as a preliminary stage of product crystallization proper, the use of a slurry suspension is now state of the art.

BMA's supply line of crystallization equipment also includes a slurry mill operating by the ball mill principle, using hardened steel pebbles.



*Slurry mill
with screw-type
legs*

Acknowledgements

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