

# Sucrierie de Toury, France: all new centrifugal stations equipped with BMA centrifugals



*Centrifugal station for A product:*

*B1750 batch centrifugals*

The factory Sucrierie de Toury started the 2010 campaign with new BMA centrifugal stations for A and B product. It belongs to the Groupe Vermandoise and has been producing sugar from beet since 1874; since 1934, the company also has an alcohol plant. Today, 10,000 tons of beet are processed daily. All sugar is supplied in bulk to the food industry for further processing.

Toury has, of course, strict requirements concerning media quality and hygiene as well as the desire to have production efficiency optimised. To fulfil these requirements, Toury decided to purchase three batch B1750 centrifugals from BMA for A product and two continuous K3300 centrifugals for B product.

To comply with the current hygienic prerequisites, Toury opted for many of BMA's modules. The standard design of the batch B1750 centrifugals already offers a high level of food hygiene: all parts that come into contact with the product

are made of stainless steel or they have been surface-treated with a food-safe coating. All parts that are not in contact with the product are either also made of stainless steel or all hygiene risks have been excluded.

Toury also opted for stainless steel as the material for the basket hubs of the centrifugals for the Toury factory. This helps not only to extend the service life significantly, but also to prevent impurities in the medium. The centrifugals are equipped with encapsulated drive heads in order to stop any ingress of the UH1 grease used. Moreover, better hygiene was achieved by suitable splash protection in the operating area.

For a more efficient separation of green syrup and wash syrup, Toury opted for an internal syrup separation. The design has been altered to mechanically prevent any mixing of the mother liquor at the bottom and the wash syrup. The paint finish of the machines in the colour specified by the

customer ensures a uniform appearance in the factory. To ensure optimal adjustment with the centrifugals, the customer placed a parallel order for engineering of the distribution mixer, which was manufactured locally.

Sucrierie de Toury is the first beet sugar factory that chose the brand-new continuous K3300 centrifugal shortly after its introduction to the market in May 2009. The expectations on both sides were accordingly high.

The compact design of the K3300, its two-step high-performance basket and the fact that all parts that come into contact with the product are made of stainless steel convinced the customer.

The integrated melting unit is the optimal solution for the factory to wash the sugar melted with thick juice (66 – 68 % and a purity of 98 %) out of the centrifugal. 100 % melting takes place in a separate tank. Thanks to the Turbo3 product distributor, the viscosity of the massecuite is efficiently reduced and massecuite is evenly distributed, which ensures a high sugar quality.

The results obtained with the new K3300 centrifugal even surpassed the high expectations placed on it. A maximum processing rate of 46 t/h of massecuite with a purity of 87 – 89 % was achieved. The purity of the sugar was 98 – 99 %.

*Irma Geyer*



*Centrifugal station for B*

*product: continuous K3300*

*centrifugal*

#### **Benefits**

- High hygiene standards
- Efficient internal syrup separation (B1750)
- Homogeneous sugar layer distribution and optimised sugar quality (K3300)
- Compact design with integrated melting unit (K3300)