E1810 – from a prototype machine to a completely new station

Centrifugal station with new E1810 machines

at Südzucker's Plattling plant

A prototype of the E1810 batch centrifugal was installed at Südzucker's Plattling sugar factory for the 2011 juice campaign and tested for white sugar service. Immediately after it had been commissioned, the E centrifugal was completely integrated into the factory's production process. It continuously processed a large part of the white sugar massecuite to the customer's full satisfaction. From the start, the BMA machine fully met Plattling's expectations. Delighted with the machine's efficiency and smooth and reliable operation, Südzucker ordered four more E1810 centrifugals of the pilot series for their 2012 juice campaign immediately after the prototype trials had been completed.

With its plans for renewing the centrifugal station, the Plattling sugar factory wanted to break new technical and technological ground. The E-series centrifugal features various innovations, such as the special elliptical geometry of the basket perforations, and efficient syrup separation with a separating duct. In line with the overall compact design concept, the installation dimensions of the machine have been reduced as much as possible, so it can easily replace any of the older machines in a centrifugal station. Replacing just one machine therefore did not cause much installation work for the factory.

After a short installation and commissioning period, the centrifugal was extensively tested – and exceeded expectations, not just with the up to 28 batches/hour that it achieved in practical operation. Says plant manager Wolfgang Vogl: *"The safety and reliability of the new centrifugals were decisive criteria for our decision. The plant personnel appreciate the effective syrup separation, and machine operators like the machine for its smooth running and easy machine control with the 12" touch panel. The maintenance staff have praised the functional design of the machine, for instance the discharger without any vertical motion, which makes maintenance very easy."*

With the kind assistance of the sugar factory, the centrifugal's technological data were analysed, with a special focus on purity and mass flow rates of the different run-offs. The insights that were gained have led to a simple but effective syrup separating device. Large differences in purity between green and wash syrups and a maximum wash syrup yield are possible even without any internal mechanical components.

Irma Geyer
Dirk Spangenberg