VKTs becoming established in Turkey, too

Management and erection team of the sugar factory with BMA Chief Erector

… no lighthouses: raw sugar and low-raw VKTs with staircase tower

Just in time for Christmas 2010, Kütahya Şeker Fabrikasi A.S. ordered one VKT for raw sugar and another one for low-raw sugar in order to increase the processing rate of its factory while simultaneously reducing the steam consumption per ton of beet processed. The proven BMA massecuite pumps for end product and crystal seed suspension were, of course, also part of the scope of supply. At the same time, the customer will be installing a second-hand BMA cooling crystalliser with oscillating cooling blocks. This allows for a clear reduction of the molasses purity thanks to the constantly high quality of the low-grade massecuite, with a higher sugar yield as a logical consequence.

When we visited Kütahya in early 2011 to discuss the optimum arrangement of the VKTs with the factory engineers, the foundations including anchoring bolts for the VKTs and for the staircase tower had already been put into place. Despite the difficult marginal conditions for piping planning, an optimum pipe routing from the factory to the VKTs and back could be found for this sugar factory, too. Calandrias 3 and 4 were delivered as early as in June 2011, followed by calandrias 1 and 2 in July. All four calandrias are equipped with the tried and tested BMA stirrers. With the assistance of the BMA Chief Erector, the erection of the VKTs and the start of pipe laying were coordinated. Owing to adverse weather conditions, which impeded the pipe laying work, the inspection by BMA could only be performed at the start of 2012.

Jörg Schmidt

Benefits

- Minimum space required
- Constantly low steam consumption
- Suitable for outdoor use
- Low personnel requirements
- High degree of automation possible