



View online product presentation

The new K3300F

A continuous centrifugal of the K-3 series:
for highest operational reliability.

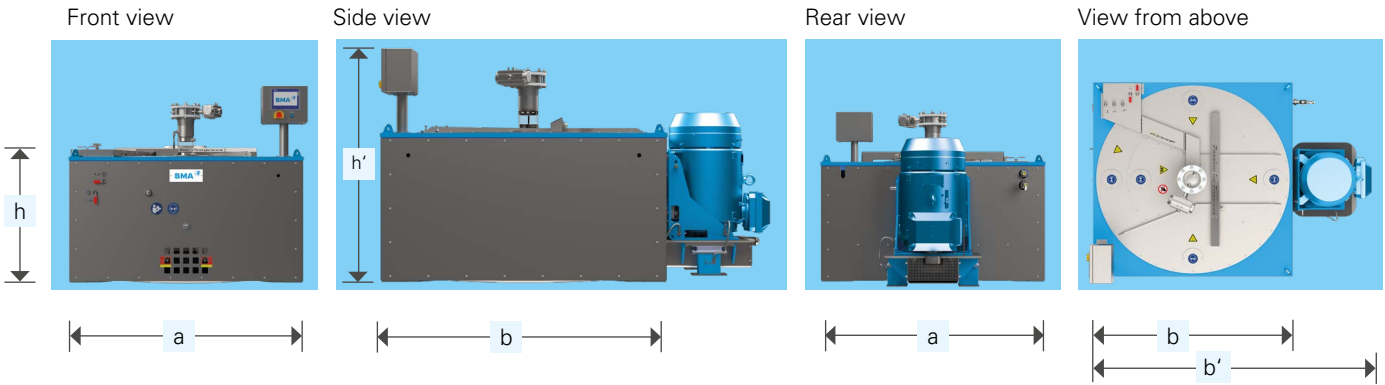


Facts and figures.

Performance in brief.



New sampler



Dimensions and weight

Series	K3300F	K3080
Basket diameter top	1,300 mm	1,080 mm
Width a, b	1,990 mm	1,080 mm
Depth b / b' incl. motor	1,990 mm / 2,800 mm	1,800 / 2,520 mm
Height h / h'	1,030 mm / 1,612 mm	960 / 1,542 mm
Weight	3,400 kg	2,300 kg
Basket angles	14 °/30 ° (25 °/27 °1))	30 °

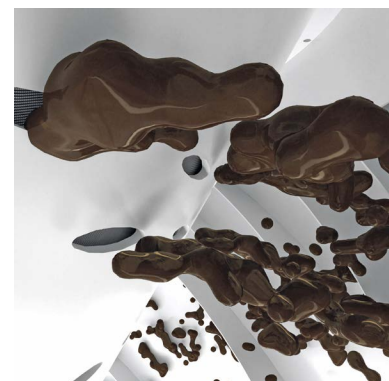
¹⁾ Vary depending on massecuite quality and model

			K3300F				K3080			
Motor rating			90 kW / 50 Hz		104 kW / 60 Hz		55 kW / 50 Hz		67 kW / 60 Hz	
			typical ²⁾	max. ³⁾	typical ²⁾	max. ³⁾	typical ²⁾	max. ³⁾	typical ²⁾	max. ³⁾
Beet	B product	t/h	26	38	26	44	15	21	15	25
	C product	t/h	16	20	16	24	9	11	9	13
	C-product affination	t/h	19	28	19	32	11	15	11	18
Cane	A product	t/h	-	-	-	-	15	21	15	25
	B product	t/h	25	35	25	40	14	20	14	23
	C product	t/h	14	20	14	23	8	11	8	13
	C-product affination	t/h	19	25	20	26	11	15	11	16
Refinery	Raw cane sugar affination	t/h	35	42	35	45	15	21	15	25
	B product	t/h	25	35	25	40	14	20	14	23
	C product	t/h	14	20	14	23	8	11	8	13

²⁾ Typically achievable throughput: max. throughput yielding acceptable sugar quality depending on massecuite quality.

³⁾ Maximum possible throughput: max. throughput for the top model, limited by the motor rating (lower sugar quality than 2).

Outstanding efficiency, a wide range of options and intuitive operation.



Detailed view of the elliptical
basket openings.

Since 1947, BMA has been setting standards in the design of sugar centrifugals – thanks to knowledge gained over many years and our broad range of process expertise. Always focusing on improving your plants. More than 8,000 commissioned centrifugals are evidence of our success.

Among the strengths of K3-series continuous centrifugals from BMA are their technical performance, wide range of model variants and intuitive operation. They can be used in beet and cane sugar factories or in refineries.

Via the charging device, massecuite, water and steam are continuously fed into the product distributor, where they are thoroughly mixed, evenly distributed and accelerated. Then the mixture enters the conical basket. The larger the basket diameter, the greater the centrifugal force that efficiently separates the mother liquor from the sugar crystals. These pass via the basket rim into the sugar chamber, dropping continuously onto the conveying unit to be installed below it.

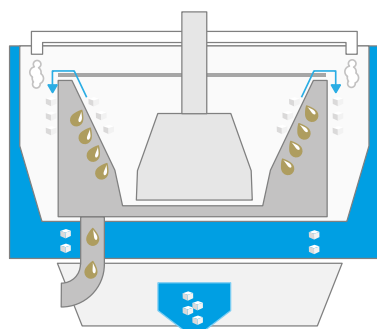
The basket is driven from below by an external three-phase motor via a new V-belt system.

Whether your focus is on throughput or on sugar or syrup quality – our K3-series continuous centrifugals can be configured to meet your needs: the perfect design for every process requirement.

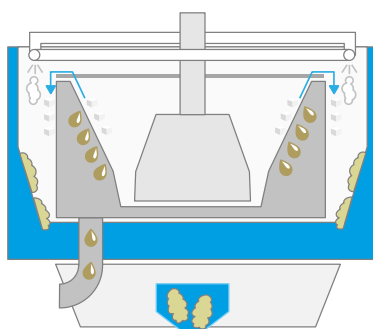
Design features

- Patented basket design for quick syrup discharge
- Improved product distributors for perfect massecuite conditioning
- Double-angled basket for high throughputs
- Suitable housing types for all process requirements
- Very smooth running thanks to improved vibration isolation
- Fewer wear parts, use of maintenance-free components
- Newly designed screen clamping to permit quick and simple screen replacements
- Repositioned sampler

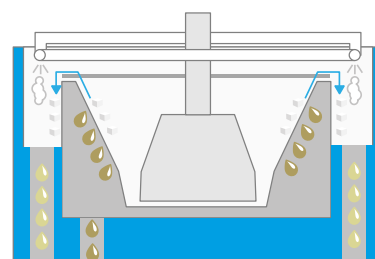
Housing types



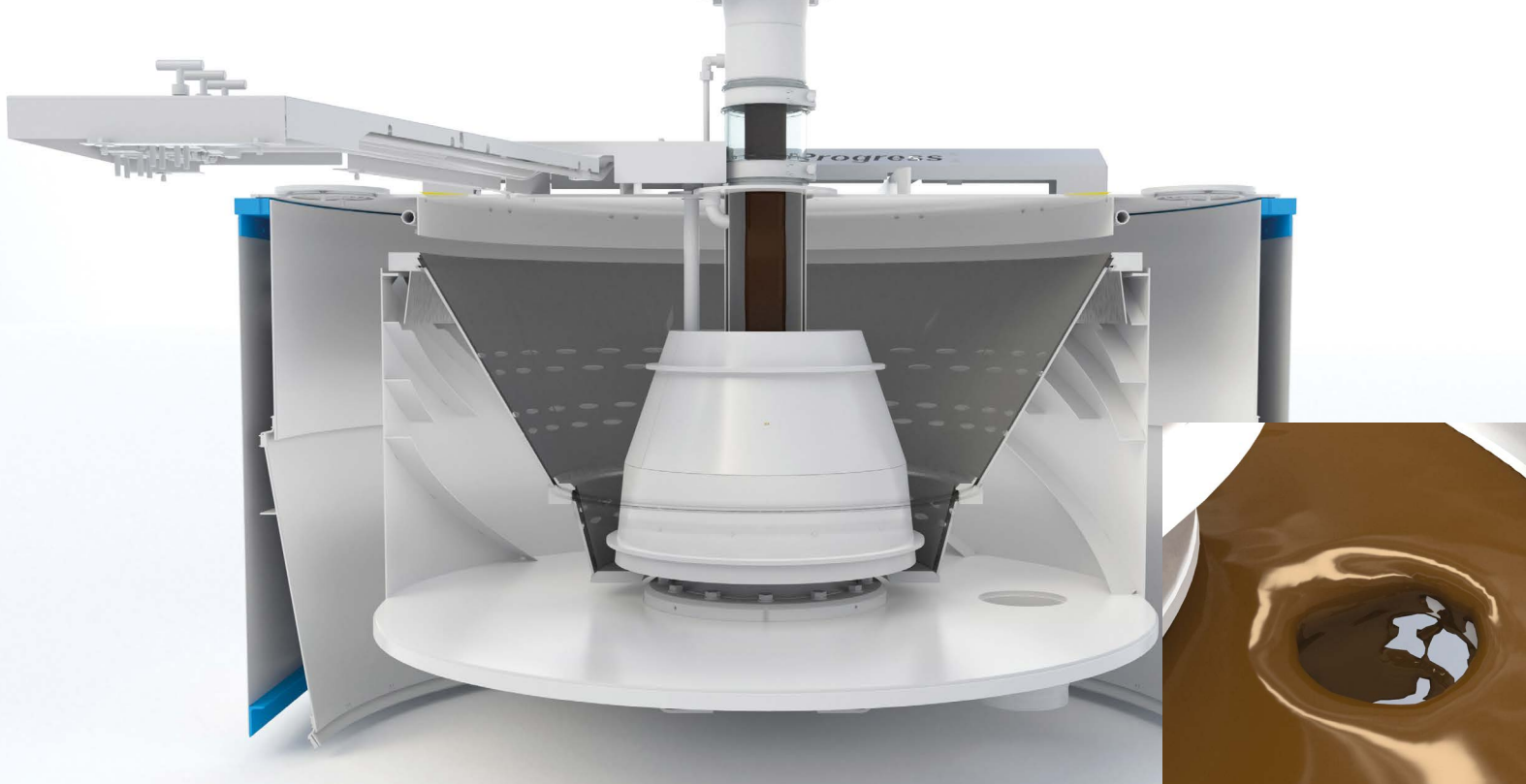
Dry discharge via cone – crystalline sugar



Dry or wet discharge via cone – crystalline sugar,
massecuite or liquor

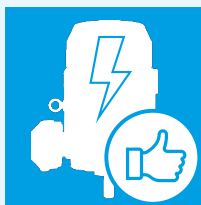


Wet discharge via a pipeline – massecuite or liquor

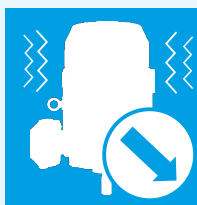


Discharge via the discharge branch

Design changes: new K3300F features.



Energy-efficient
motor



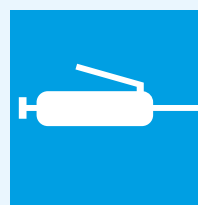
Fewer vibrations
thanks to motor
damping system



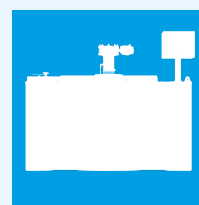
New V-belt system



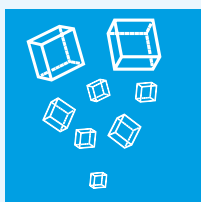
Less mechanical
friction of the
V-belt system



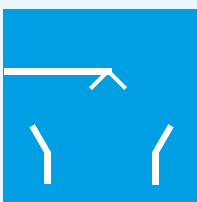
Optional extra:
automatic
lubrication system



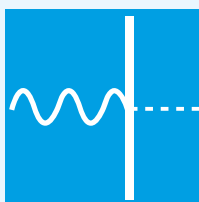
Technical update of
the housing design



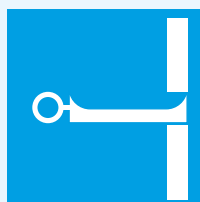
Improved sugar
discharge



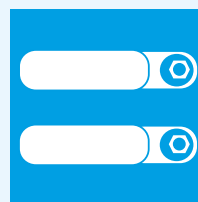
Special nozzle sys-
tem for cleaning/
molasses preparati-
on (wet discharge)



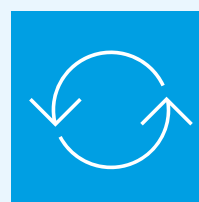
Smoother running
thanks to improved
vibration isolation



New sampler



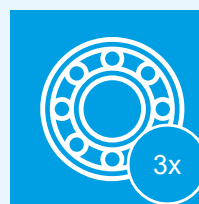
Needle valves for
accurate adjust-
ment of wash
water supply



Easy replacement
of cover screens



Ergonomic design: all
control elements are
easy to reach for the
machine
operator



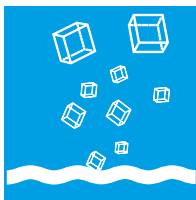
Improved bearing
sealing



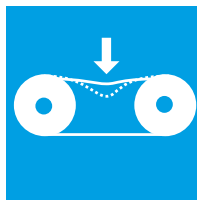
Sensors and automation system: new K3300F features.



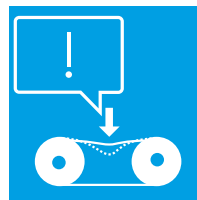
Automatic wash
water supply



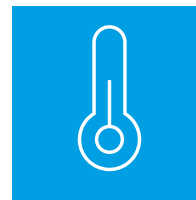
Automatic feeding
of masscuite or a
mixing and melting
medium



Sensor for V-belt
tension monitoring



Monitoring of
V-belt tension
during adjustment
process



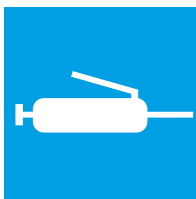
Double tempera-
ture monitoring of
the bearings



Temperature
changes trigger an
automatic warning



Early detection of
problems with the
bearing (preventive
maintenance)



Automatic lubrica-
tion system for the
bearings



Clear visualisation
of operating data
for the machine
operator



BMA AG
Phone +49 531 804-0
sales@bma-de.com

BMA Amerika
Phone +1 970 351 0878
info@bma-us.com

BMA China
Phone +86 771 555 1347
sales@bma-cn.com

BMA Frankreich
sales@bma-fr.com

BMA MENA Industries
Phone +216 70 245 974
info@bma-mena.com

BMA Russland
Phone +7 473 260 69 91
info@bma-ru.com

BMA – Passion for Progress

For over 160 years, BMA has been developing and manufacturing machinery and equipment for industrial-scale sugar production. BMA system solutions for sugar factories and refineries are in demand wherever minimum energy consumption and consistently high product quality are top priorities. With a workforce around the globe and in-depth knowledge of process engineering, BMA has an exceptional service profile in the sugar industry.



© **BMA**
BMA Braunschweigische
Maschinenbauanstalt AG
Postfach 32 25
38022 Braunschweig
Germany

☎ +49 531 804-0
✉ sales@bma-de.com
🌐 www.bma-worldwide.com