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The new K3300F

A continuous centrifugal for a permanent process.



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.

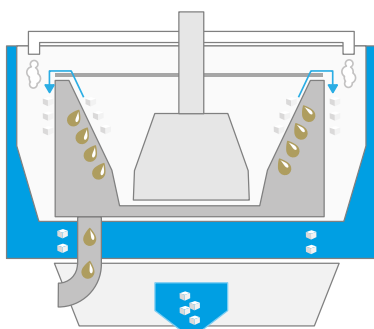
The basket is driven from below by an external three-phase motor via a new V-belt system.

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.

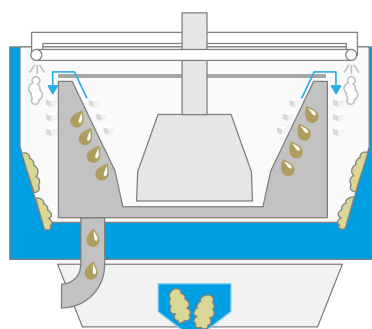
Design features

- 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

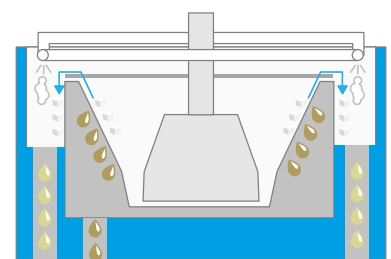
Housing types



Dry discharge via cone – crystalline sugar



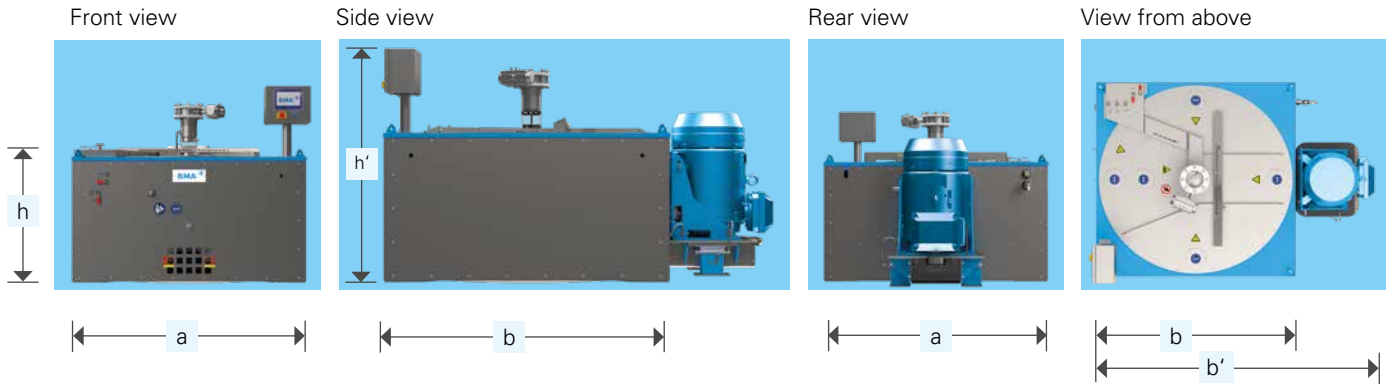
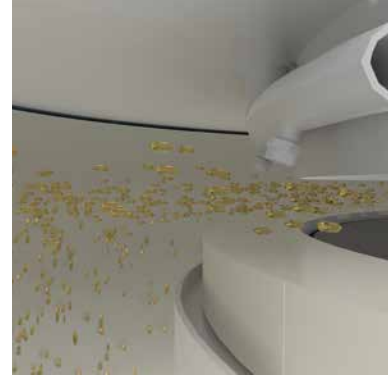
Dry or wet discharge via cone – crystalline sugar, massecuite or liquor



Wet discharge via a pipeline – massecuite or liquor

Facts and figures.

Performance in brief.



Dimensions and weight

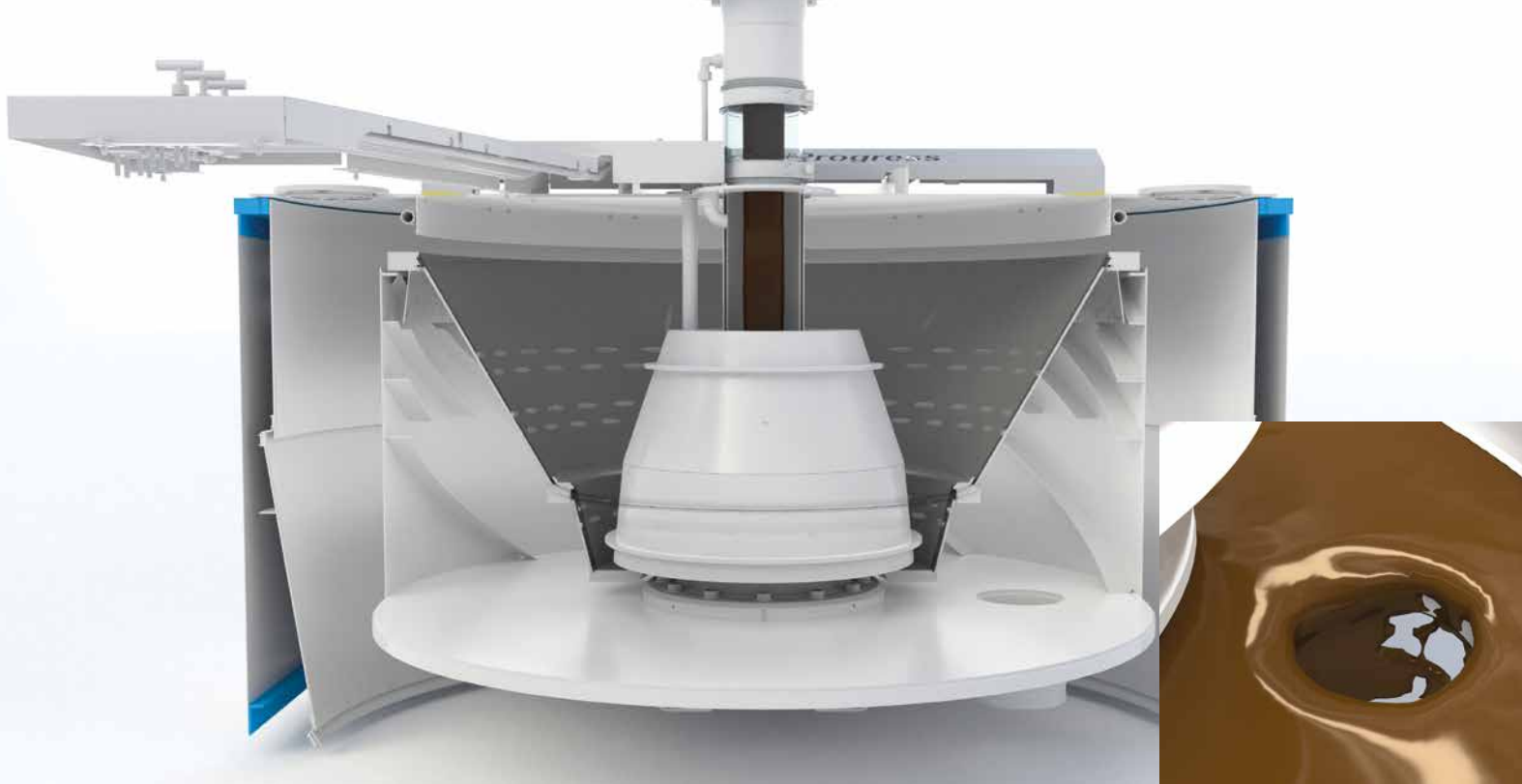
Series	K3300F	K3080
Basket diameter top	1,300 mm	1,080 mm
Width a, b	1,990 mm	1,080 mm
Depth b / b' incl. motor	1,990 mm / 2,800 mm	1,800 / 2,520 mm
Height h / h'	1,030 mm / 1,612 mm	960 / 1,542 mm
Weight	3,400 kg	2,300 kg
Basket angles	14 °/30 ° (25 °/27 °1))	30 °

¹⁾ Vary depending on massecuite quality and model

			K3300F				K3080			
			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

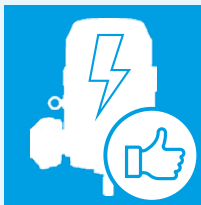
²⁾ Typically achievable throughput: max. throughput yielding acceptable sugar quality depending on massecuite quality.

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

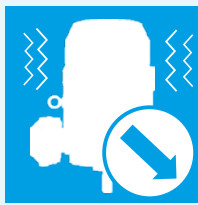


Discharge via the discharge branch

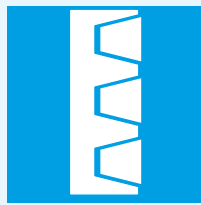
Design changes: new K3300F features.



Energy-efficient motor



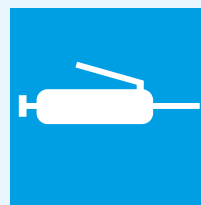
Fewer vibrations thanks to motor damping system



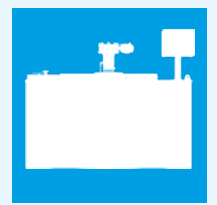
New V-belt system



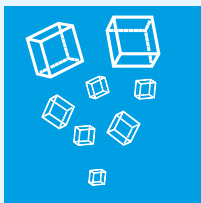
Less mechanical friction of the V-belt system



Optional extra: automatic lubrication system



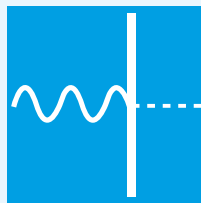
Technical update of the housing design



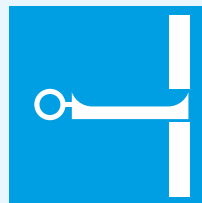
Improved sugar discharge



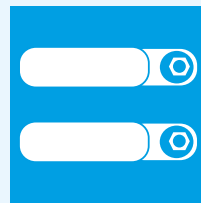
Special nozzle system for cleaning/molasses preparation (wet discharge)



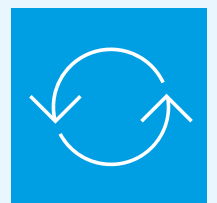
Smoother running thanks to improved vibration isolation



New sampler



Needle valves for accurate adjustment of wash water supply



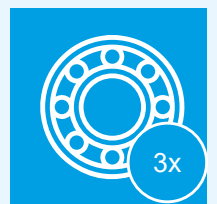
Easy replacement of cover screens



Illustration not to scale



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



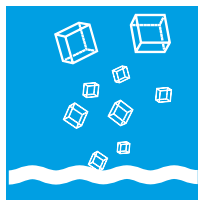
Improved bearing sealing



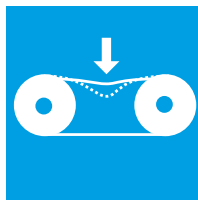
Sensors and automation system: new K3300F features.



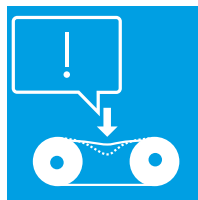
Automatic wash water supply



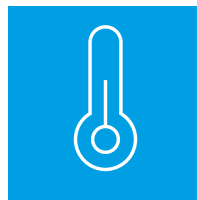
Automatic feeding of massecuite or a mixing and melting medium



Sensor for V-belt tension monitoring



Monitoring of V-belt tension during adjustment process



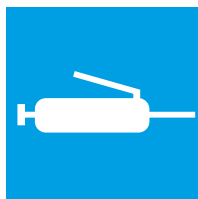
Double temperature monitoring of the bearings



Temperature changes trigger an automatic warning



Early detection of problems with the bearing (preventive maintenance)



Automatic lubrication system for the bearings



Clear visualisation of operating data for the machine operator



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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 more than 800-strong workforce around the globe and in-depth knowledge of process engineering, BMA has an exceptional service profile in the sugar industry.



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