

SYRUP ROOM VAN DER MOLEN 12.000 LITERS/HOUR

Product Short Description:

- 3 outdoor sugar silos with total capacity of 130 tons
- Blowing unit for sugar transfer from silos to the syrup room
- Sugar tank with weighing hopper & DONALDSON dust extraction system
- Feeding screw conveyor
- VAN DER MOLEN continuous crystal sugar dilution unit type CONTIMOL (63/65° Brix) with capacity of 12,000 L/h
- VAN DER MOLEN plate heat exchanger (cooling from 70°C to 25°C) with BALTIMORE outdoor air-cooled heat exchanger (70 Kw)
- UV disinfection system for cooled syrup
- 8,000-liter syrup storage tank
- Citric acid preparation system : loading hopper, dissolution tank, dissolved citric acid tank of 2,755 Liters and distribution to various mixing tanks (with flow meter)
- Orthophosphoric acid preparation system: 1 outdoor storage tank + control panel for direct feed to the preparation tank
- 6 horizontal mixing tanks for flavouring with agitators :
 - 5 x 5,000 L
 - 1 x 3,500 L
- 1 flavor feed system for 1,000 L containers (manual dosing into the 6 mixing tanks for smaller containers)
- 1 tank with mixer for pre-mixing hard-to-blend ingredients (gum, aspartame, etc.)
- Piping, valves, flow meters, control cabinets

Product Gallery:





