

Clarifying Agent Dosing Station



Prepared for connection
to depectinisation tanks
with full dosing control

- High effectiveness and efficiency
- Easy to maintain
- Fully automatic control with visualisation
- Precise dosing
- Little space required



Application

Dosing station is designed for use in the food industry. To meet the needs of producers of concentrates and beverages, clarifying agents are dosed as accurately as possible into the product formation process.

Design and functionality

The standard clarifying agent preparation station consists of four tanks with agitators. Two tanks are normally used for the preparation of the bentonite solution, the third for the sol. The fourth tank is used for mixing and heating the gelatine solution. It is equipped with its own circulation pump, heat exchanger and water heating jacket or electric heating system. Different tank capacities are available, depending on the requirements. The station is prepared for permanent connection to a number of selectable and fully controllable depectinisation tanks. To dose the product, just set the dose, specify the amount of water and select the process tank. According to these data, the solution is prepared and then fed to the corresponding tank. Finally, the supply line is rinsed and the unit switches itself off. All data is archived accor-

ding to the requirements of production control and in particular the HACCP system.

Scope of delivery

- 3 decanters approx. 400 l or 900l,
- 1 thermos flask approx. 300 l or 800 l
- 4 agitators in tandem (8 rotors)
- 1 JAD tubular heat exchanger with controller or electric heater
- 1 circulation pump, capacity up to 10m³/h
- SIEMENS SIMATIC HMI control panel
- Piping between clarifier and feed manifold
- Base with adjustable legs

Optional:

- Touch screen - visualisation of part of the line with clarifier station
- Bentonite tank with agitator and operator platform, capacity 3m³, AISI 304/316L steel
- Coal and bentonite feeding system, pneumatic transport
- Concentrated enzyme dosing system, 3 sections

Technical data

Capacity	adapted to line size
Dimensions (LxWxH)	4100x2200x1800mm
Connection load	5-32 kW
Control system	Simatic S7-1500
Steam pressure	1-4 bar
Steam consumption	max up to 50 kg/h
Material	AISI 304 / 316L option

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Products and Services

Process technology for the processing of fruit and vegetables into juices, concentrates and purees production, for brewing solutions, for filtration, for milk powder production, for vacuum drying of liquid and solid products, freeze drying of coffee, tea, fruit, vegetables, etc. Technology for the dewatering of municipal and industrial biosolids and the filtration of drinking water

Products

Fruit reception lines, mills and crushers, mash heaters, hydraulic presses, extractors, membrane filtration equipment, cold block equipment, adsorbers, ion exchangers, evaporators, dealcoholisation and aroma systems, pasteurisers, CIP systems, vacuum and freeze drying cabinets and belt dryers, zeolite adsorbers, complete processing lines, tank farms, storage and processing tanks, mixing and dosing stations

Services

Bucher customer portal and digital services, process development and project engineering, assembly and commissioning, technical support, original spare parts, inspection and maintenance, test centers, Bucher Academy