

production company

EQUIPMENT FOR FOOD AND AGRICULTURE INDUSTRY CATALOGUE

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	Capacities for collection and storage. Matochniki. Steam withstand separators. Foam traps. Reactors. Separators. Braga separators. Thermalizer. Fermentation tanks. Yeast tanks (yeast generators). DRYING EQUIPMENT. Rotary drying units. Purpose. Rotary drying units type RTS. Rotary drying units type RDS. TRANSPORTATION EQUIPMEN Gate locks. Pneumotransport. Screw conveyors. OTHER EQUIPMENT. Absorbers. Bubblers. Bardoregulators. Equalizing tanks. Vacuum circuit breakers. Hydraulic locks. Decanters. Dispensers of ionol (antioxidant). Magnetic catchers. Metal structures. Vapor separators. Alcohol absorption traps type SL. Multi-cap plate alcohol traps. Tube sterilizers. Circulation tables. Pressure gauge units. Level gauges. Viewing lights. Ejectors. Finished product epruvettes. TURNKEY TECHNOLOGICAL L The technological line for the evaporal Technological line for the processing of Drying line for post-alcohol bard. Blood processing line. 320	Capacities for collection and storage Matochniki Steam withstand separators Foam traps Reactors Separators Braga separators Thermalizer Fermentation tanks Yeast tanks (yeast generators) DRYING EQUIPMENT Rotary drying units Purpose Rotary drying units type RTS Rotary drying units type RDS TRANSPORTATION EQUIPMENT Gate lacks Pneumotransport Screw conveyors OTHER EQUIPMENT Absorbers Bubblers Bardoregulators Equalizing tanks Vacuum circuit breakers Hydraulic lacks Decanters Dispensers of ionol (antioxidant) Magnetic catchers Metal structures Vapor separators Alcohol absorption traps type SL Multi-cap plate alcohol traps Plate pan alcohol traps Plate pan alcohol traps Finished product epruvettes TURNKEY TECHNOLOGICAL LINES The technological line for the evaporation of raw materials. Technological line for the processing of livestock, pig and p agricultural industry) Processing line of waste processing of the fishing industry Drying line for post-alcohol bard. Blood processing line	

KOROLAN Production Company is a modern, dynamically developing domestic enterprise that has been successfully operating for more than twenty years both in the Russian Federation and abroad.

Over the long period of its operation, KOROLAN PC has taken one of the leading positions among enterprises manufacturing technological equipment from stainless and carbon steels, as well as technological lines for the food, agricultural, alcohol and chemical industries.

The equipment manufactured by KOROLAN PC meets the high domestic and international standards, the requirements of all the technical regulations of the Customs Union and the Eurasian Economic Union that apply to these products, during operation it shows itself as an effective, reliable and multi-functional solution.

The company's specialists carry out a full cycle of work – from the development of design documentation to the manufacture, installation, commissioning, warranty and post-warranty service.

In addition, the company is constantly upgrading its equipment, giving customers the opportunity, if necessary, to re-equip the technology site.

Today, the company has dozens of nomenclature items of products successfully operating in many Russian and foreign enterprises.

When designing and manufacturing technological lines, KOROLAN PC uses high-quality equipment and tries to fulfill all the customer's wishes as much as possible. This allows you to get the company's customers a guarantee of reliability and efficiency in service.

To date, the company has developed a unique range of equipment and processing lines for enterprises and factories in the agricultural sector, which is a direct competitor to equipment manufactured abroad (EU countries, China), in particular for:

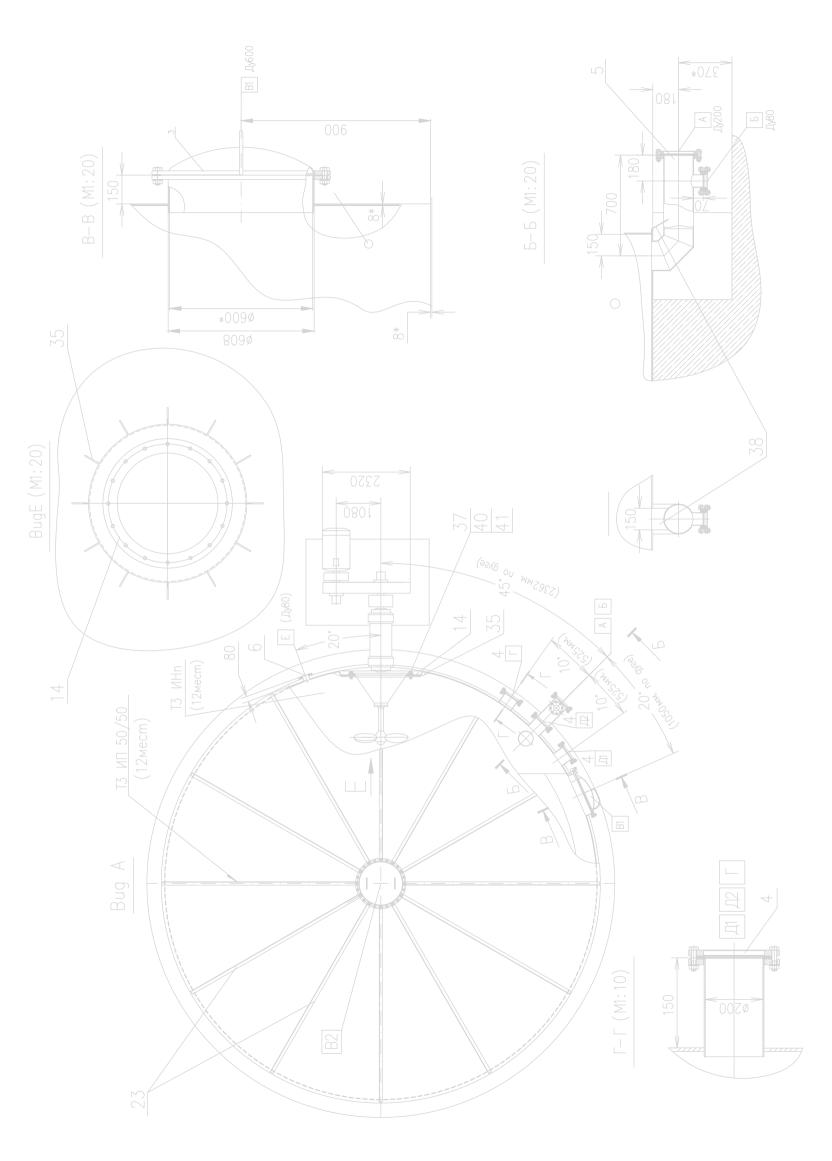
- processing waste from animal husbandry, pig breeding, poultry farming, production of feed components: bone, meat and bone, feather, blood flour, etc. (equipment for heat treatment);

- evaporation and drying of raw materials in the agricultural, fish processing, meat processing, alcohol industries: obtaining juice, wine concentrates, glue broth concentrate, tomato paste production, evaporation of distillery stillage filtrates (vacuum evaporation multi-unit plants, bardo-dewatering plants);

- processing waste from the fishing industry (fish processing plants).

Enterprise is always open for cooperation, ready for long-term.

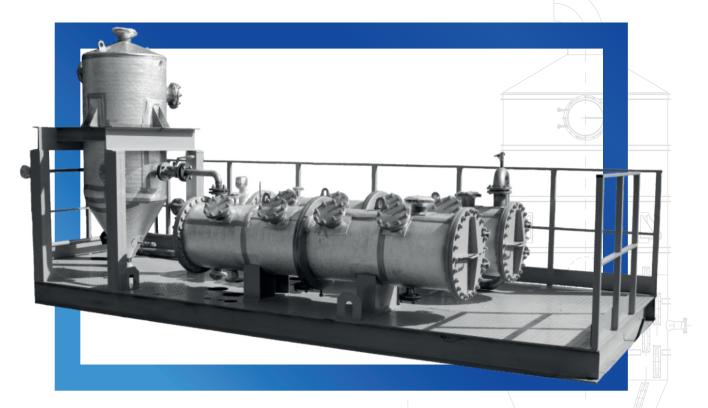
KOROLAN Production Company presents to your attention a complete catalog of manufactured products and guarantees prompt consideration of any orders and their timely and quality execution.





Section 1. EVAPORATION EQUIPMENT

VACUUM-EVAPORATOR MULTI-UNIT PLANTS



PURPOSE OF EQUIPMENT

PC «KOROLAN» carries out the design, manufacture, installation and launch of vacuum-evaporator multi-unit plants with a capacity of up to 50 tons per hour on evaporated moisture.

This technological equipment is part of the product dehydration lines, allows you to solve the problem of waste disposal of food and agricultural industries, as well as housing and communal services and to get the product at the output without impurities of harmful substances present during gas combustion.

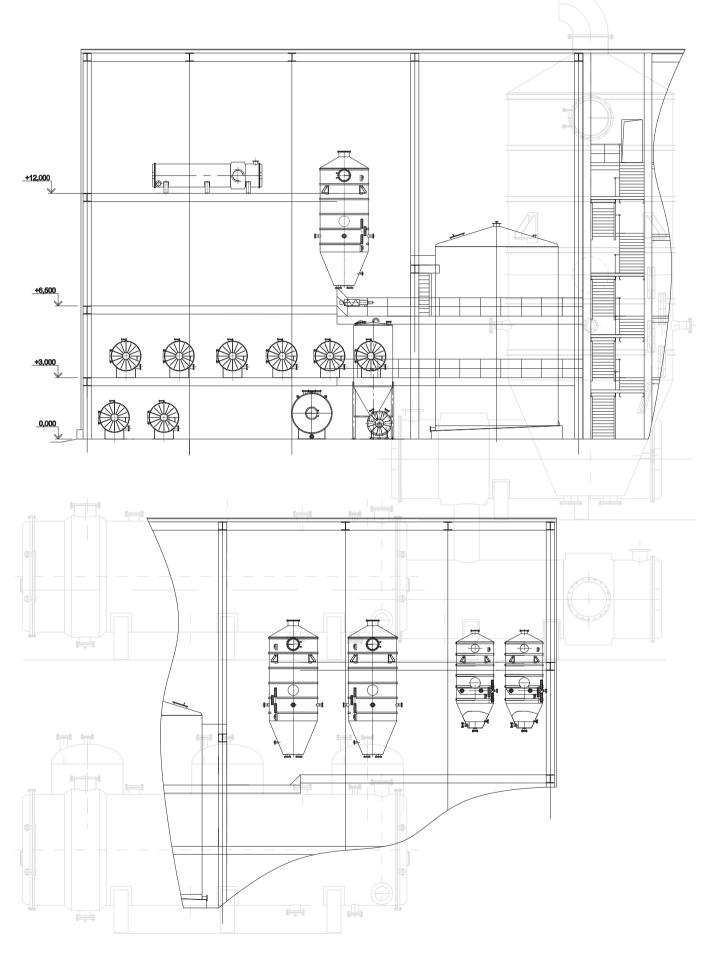
A multi-unit vacuum-evaporation plant can be part of a dewatering plant and can be used to evaporate the filtrate of post-alcohol stillage, as well as similar products.

Technical solutions implemented during the design of VEMUP allow minimizing the number of technological wash to one per month. The installation consists of only 4 successive stages of evaporation. Heating steam is supplied only to the first stage of the evaporation unit, each subsequent stage is heated by the secondary pairs of the previous stages. The boiling point decreases sequentially from stage to stage by reducing the pressure in them.

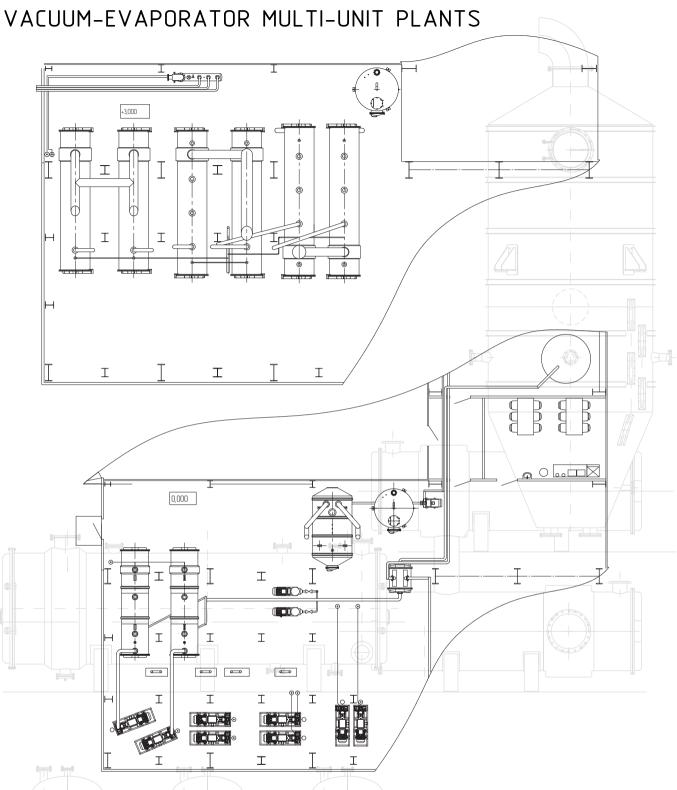
Through the use of a secondary condensate heat recovery system, its heat is directed to heating and evaporating the filtrate of steps with a lower boiling point.

Water in the form of dirty condensate formed during the evaporation process meets all the requirements of the sanitary and epidemiological station and is suitable for discharge without additional cooling into the treatment plant system.

VACUUM-EVAPORATOR MULTI-UNIT PLANTS



7



BASIC TECHNICAL DATA

Technical Data	Productivity by evaporated moisture, tons/hour*						
	1,6	9	12,4	22	45		
The dry content at the inlet,%	5-6	4	4	4	4		
The dry content at the output, not less than,%	30	25	25	30	30		
Supply steam pressure, MPa (kg/cm²)	0,4 (4)	0,3 (3)	0,3 (3)	0,3 (3)	0,3 (3)		
Steam consumption, tons/h	0,7	3,4	4,34	7,1	14,0		
Water consumption for condensers, m³/hour	20	100	100	200	350		
Electric power consumption, kW	40,7	148	183	370	420		

* - evaporated moisture productivity according to customer specifications



Section 2. EQUIPMENT FOR HEAT TREATMENT

COOKING BOILER OF FEED GRADE «KVK»

PURPOSE OF EQUIPMENT

PC «KOROLAN» carries out the design, manufacture, installation and launch of boilers for cooking feed grade «KVK» up to 10 cubic meters and cooking lines in a turnkey automatic cycle.

This technological equipment is intended for industrial use with the aim of processing livestock products, slaughterhouse waste, case and other resources that require high-temperature processing, for technological purposes for the production of compound feed (bone, meat and bone, feather, blood flour, etc.).

KVK-5.5M is designed and manufactured as a replacement for technologically obsolete horizontal vacuum boiler KV-4.6M and has the following unique technical solutions that can effectively implement the enterprise's technological tasks, compliance with environmental standards, and reduce production costs:

- for the first time in Russia, a heated shaft technology was used in the design;

- significantly increased evaporation surface during drying of raw materials;

- reduced cooking cycle of raw materials from 8 to 4.5 hours;

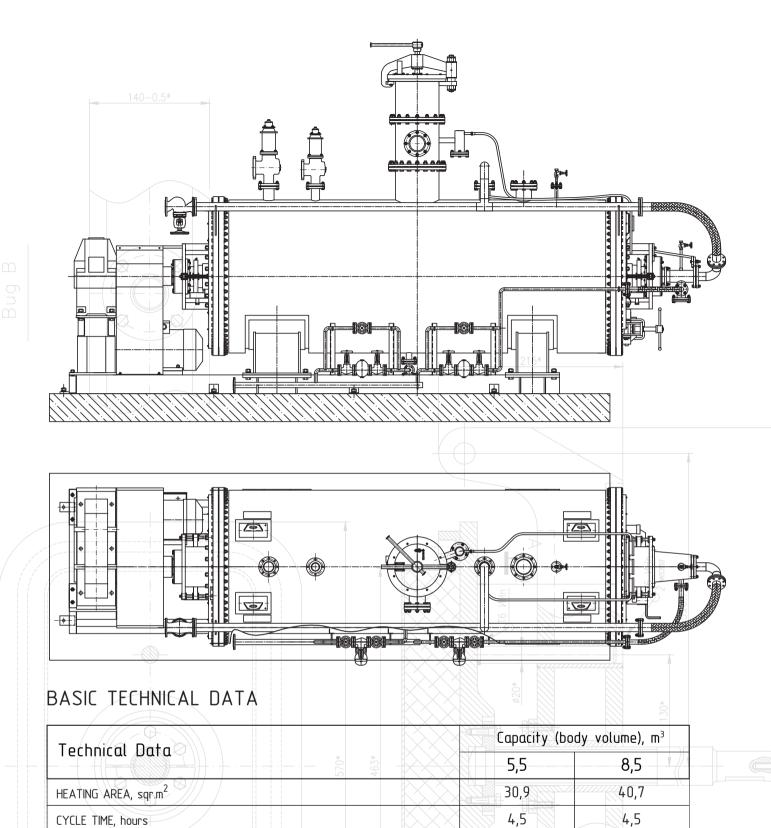
- electricity costs reduced by 36%;

- high maintainability at the installation site under the conditions of the existing production cycle (replacement of blades, bearings, shaft, seals);

- the service life of the equipment is increased to 10 years due to an increase in the thickness of the wall of the body and the steam shell;

- the boiler is replaced without making structural changes to the steam^{10*} and electric piping, as well as the supply pipelines;

- the overall dimensions of the loading and unloading zones are preserved by maintaining the overall dimensions of the product.



5

16 000

1 500

1,25

37

0,152

17 800

6255x1600x3200

5

25 000

2 100

1,25

55

0,152

22 800

7175x1800x3400

MAXIMUM NUMBER OF CYCLES PER DAY

MAXIMUM (PEAK) STEAM CONSUMPTION, kg/h

THE RATIO OF STEAM CONSUMPTION TO RAW MATERIALS WITH AN AVERAGE HUMIDITY OF 70%

ELECTRIC POWER CONSUMPTION FOR THE PRODUCED FINISHED PRODUCT, kW* h/kg

MAXIMUM DAILY PRODUCTIVITY, kg

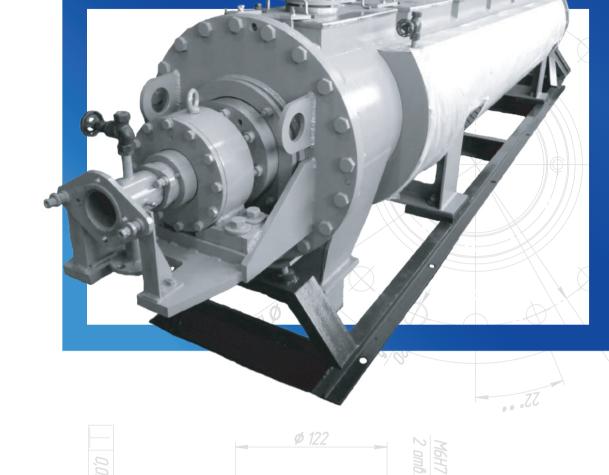
DRIVE POWER, kW

MASS OF EMPTY BOILER, kg

OVERALL DIMENSIONS, LxWxH, mm

1	1

STEAM VARILNIK BRAND VP (COOKER)



PURPOSE OF EQUIPMENT

This technological equipment is intended for industrial use with the purpose of processing waste from the fishing, meat industry and other resources requiring high-temperature processing, for the production of compound feed from crushed raw materials (fish meal, meat and bone meal, blood meal, etc.).

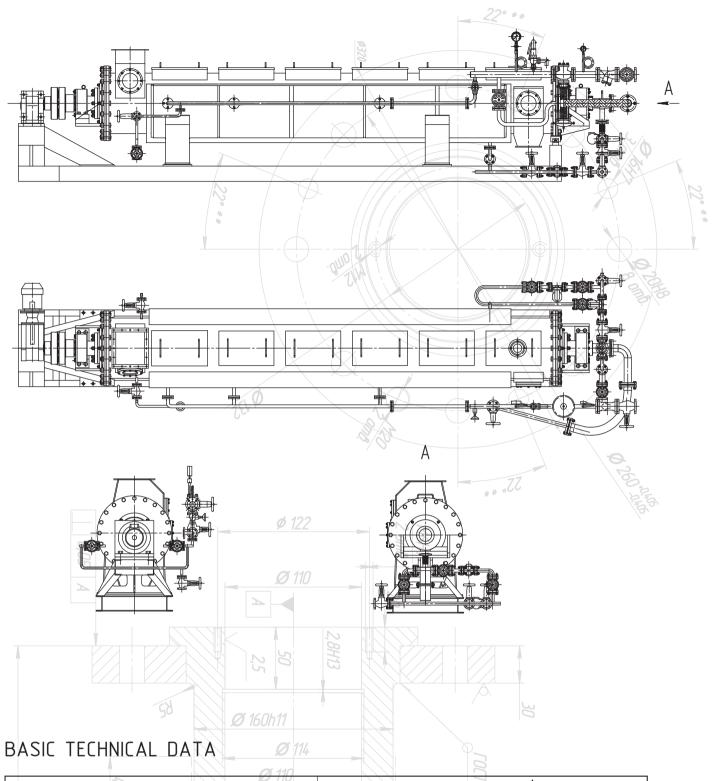
The raw material enters through the loading window into the equipment enclosure, where it is digested. The raw materials are heated through the wall of the enclosure and the shaft with steam supplied to the shaft and steam varilnik shell.

The movement of raw materials in the steam varilnik is due to the screw mounted on the shaft. The shaft rotation frequency determines the speed of movement of the raw materials in the steam varilnik and thereby regulates the residence time of the product in it.

During cooking, fat is released from bone tissue and pulp. In the case of using raw materials with high fat content, water may be added to the raw materials or the use of hot steam. The raw materials in the steam varilnik are heated to a temperature of 86–96 °C.

After passing through the entire body, the product falls into the discharge window, from where it is removed to the next processing stage.

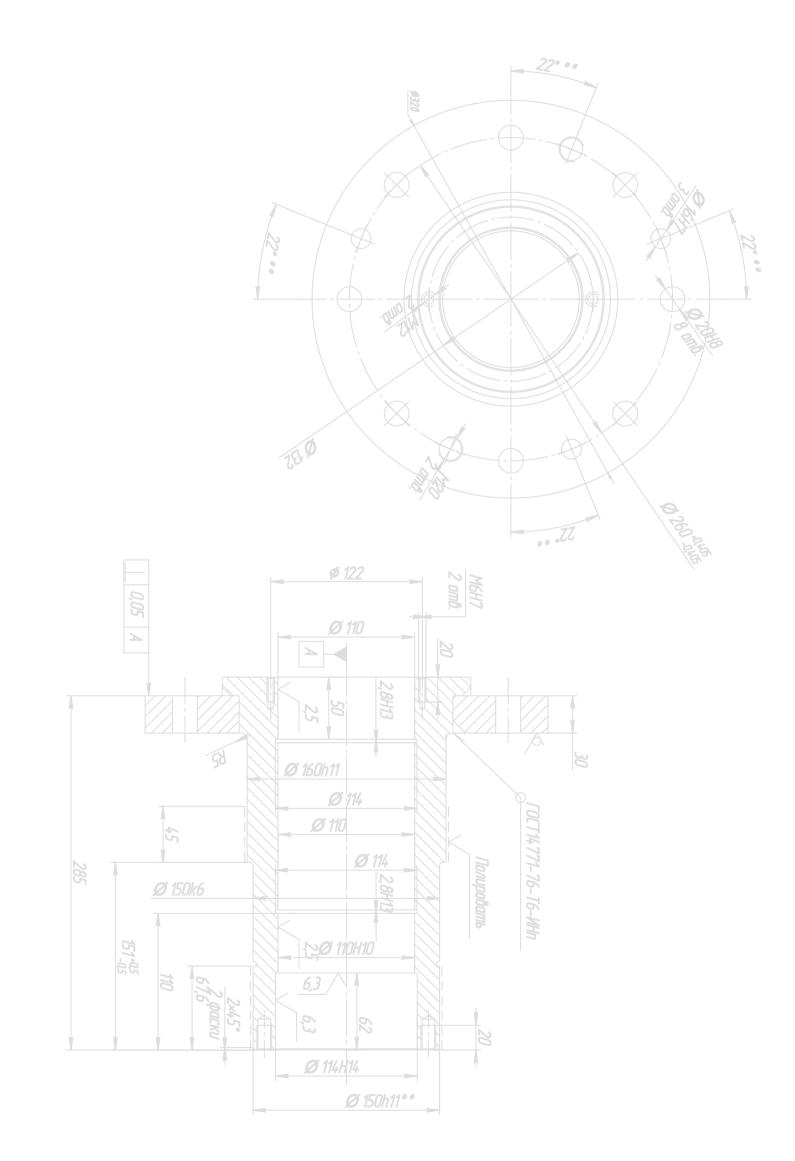
Ø 150h11**



Technical Data	Productivity, tons/hour			
	1,5	2,5	4,2	
STEAM CONSUMPTION, kg/hour	240,0	450,0	740,0	
MAXIMUM DAILY PRODUCTIVITY, tons	36,0	60,0	100,0	
DRIVE SHAFT ROTATION FREQUENCY, rpm	1,5-7,5	1,5-7,5	1,5-7,5	
INSTALLED DRIVE POWER, KW	3,0	3,0	4,5	
MASS, kg, not more than		3 300	-	
OVERALL DIMENSIONS, LXWXH, mm		7085x1690x1381	-	
Ø 11/,H1/,				

Ø 150h11**

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Section 3. COLUMN EQUIPMENT

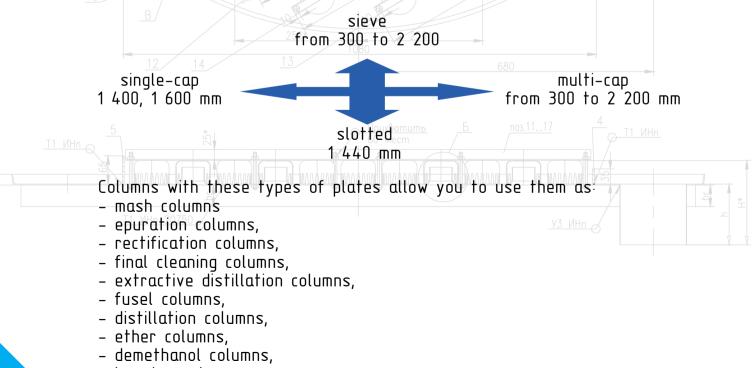
COLUMN EQUIPMENT

PURPOSE

PC «KOROLAN» produces stainless steel and carbon steel column equipment with sieve, single-cap, multi-cap and slotted types of plates with a diameter of up to 2,200 mm for alcohol, chemical, oil and gas and other industries.

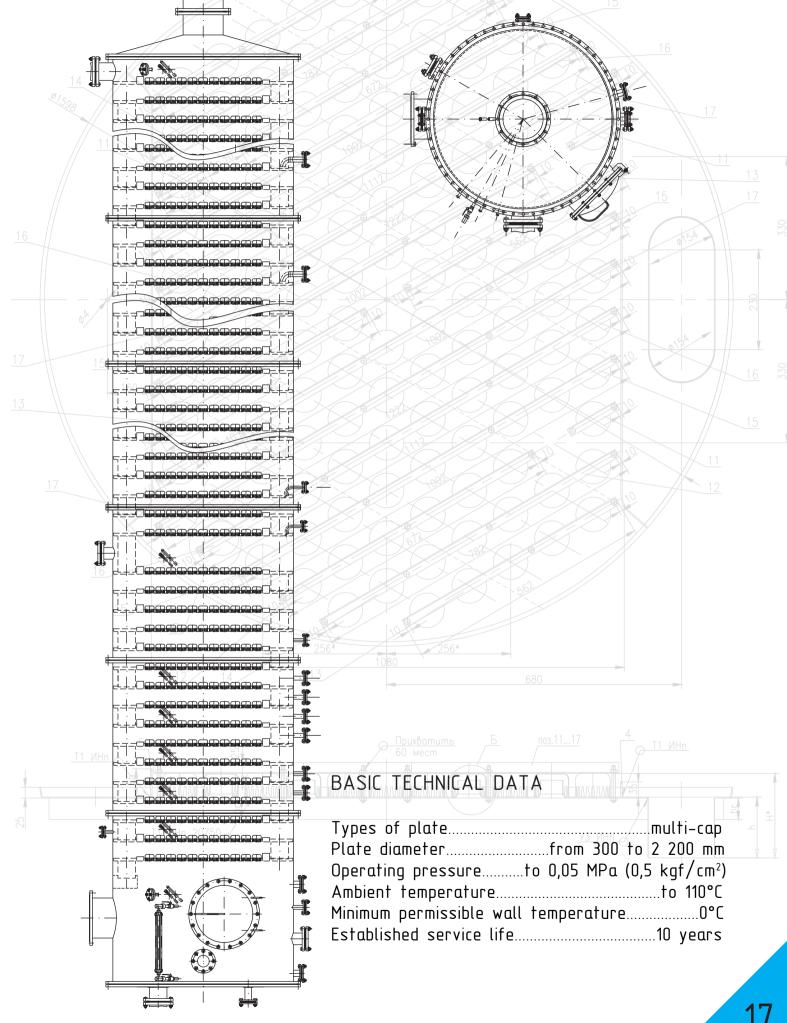
The use of stainless steel in the construction of the column makes it possible to almost completely eliminate column repairs associated with corrosion.

The high quality of the products obtained on our equipment is the best confirmation of this.

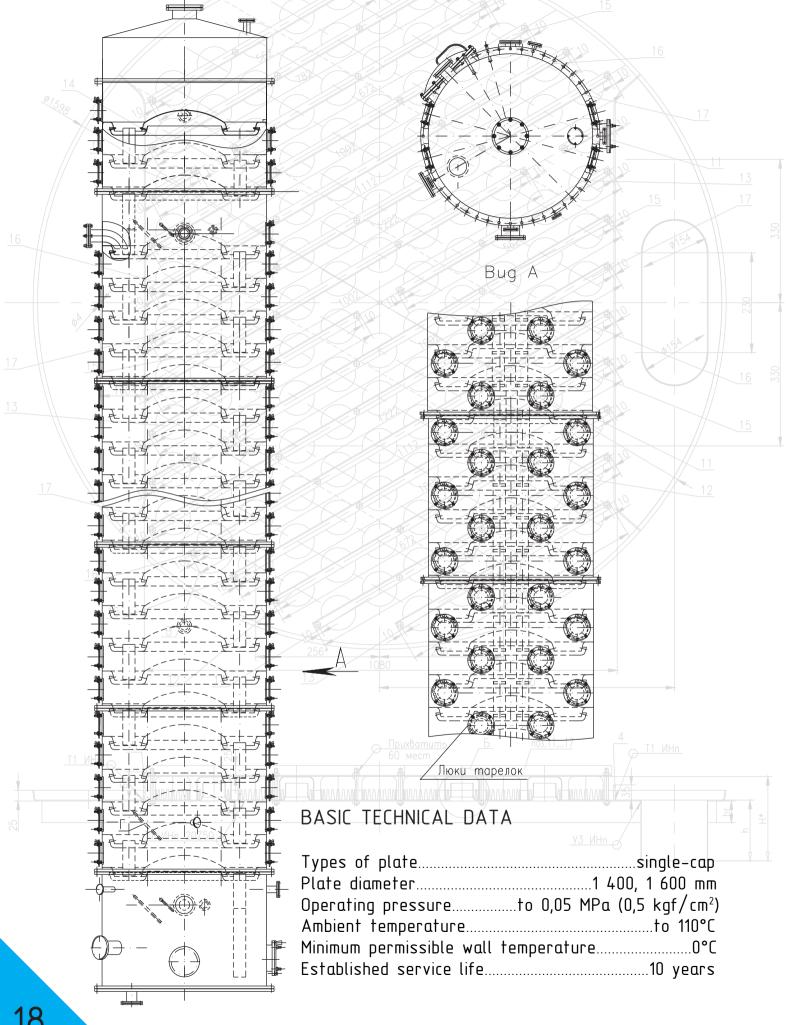


- booster columns.

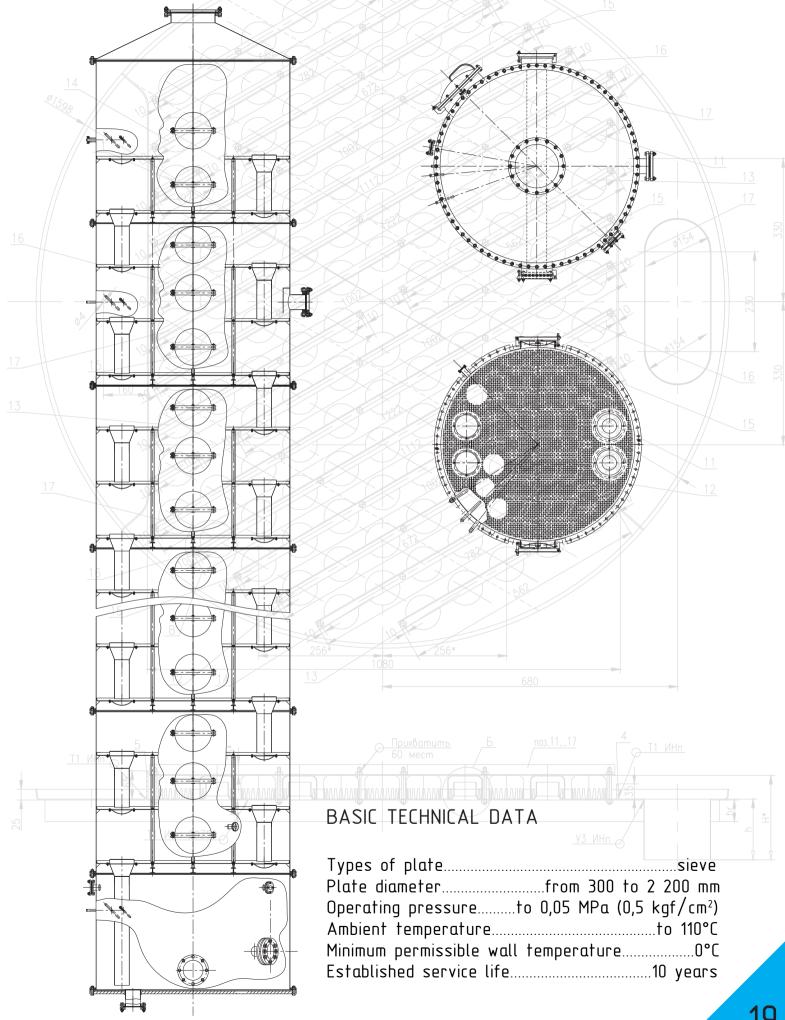
COLUMN EQUIPMENT WITH MULTI-CAP PLATES



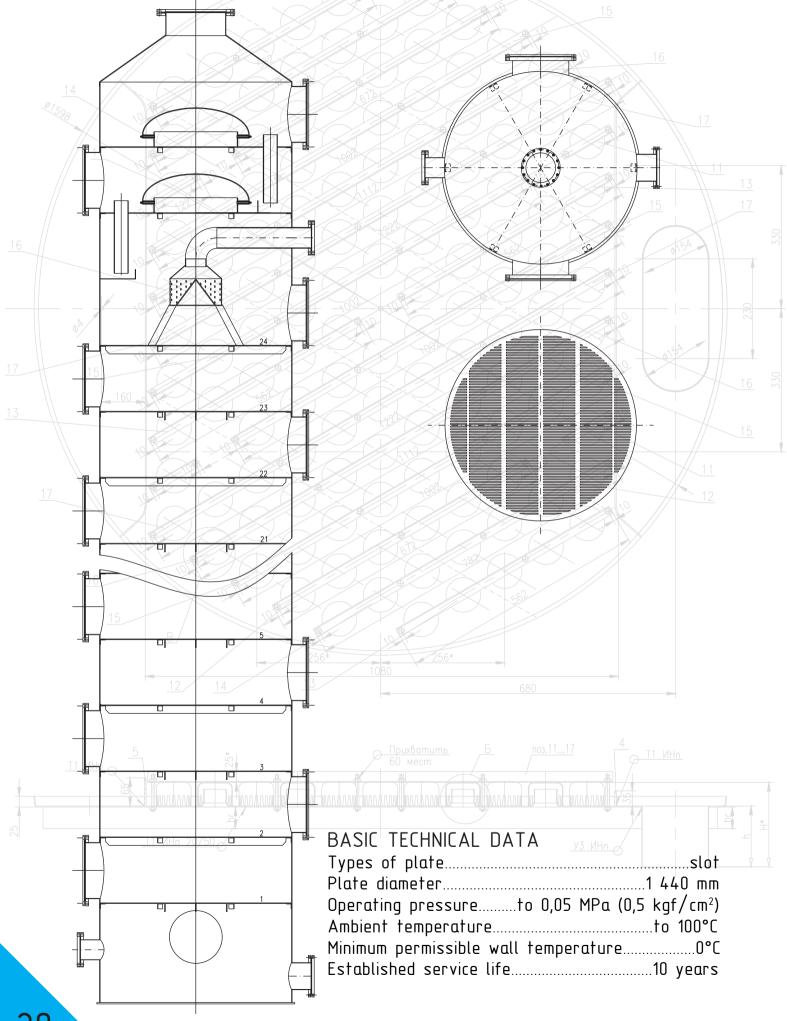
COLUMN EQUIPMENT WITH SINGLE-CAP PLATES



COLUMN EQUIPMENT WITH SIEVE PLATES



COLUMN EQUIPMENT WITH SLOTTED PLATES





Section 4. HEAT EXCHANGE EQUIPMENT

HEAT EXCHANGE EQUIPMENT

Ø812*

PURPOSE

Heat exchange equipment is used in production processes for heating, cooling, evaporation or condensation of various environment.

ø1006*

Different heat-exchange equipment is distinguished both in its purpose and in design features: shell-and-tube heat exchangers, spiral heat exchangers, pipe in the pipe, plate-type, coil-type heat exchangers.

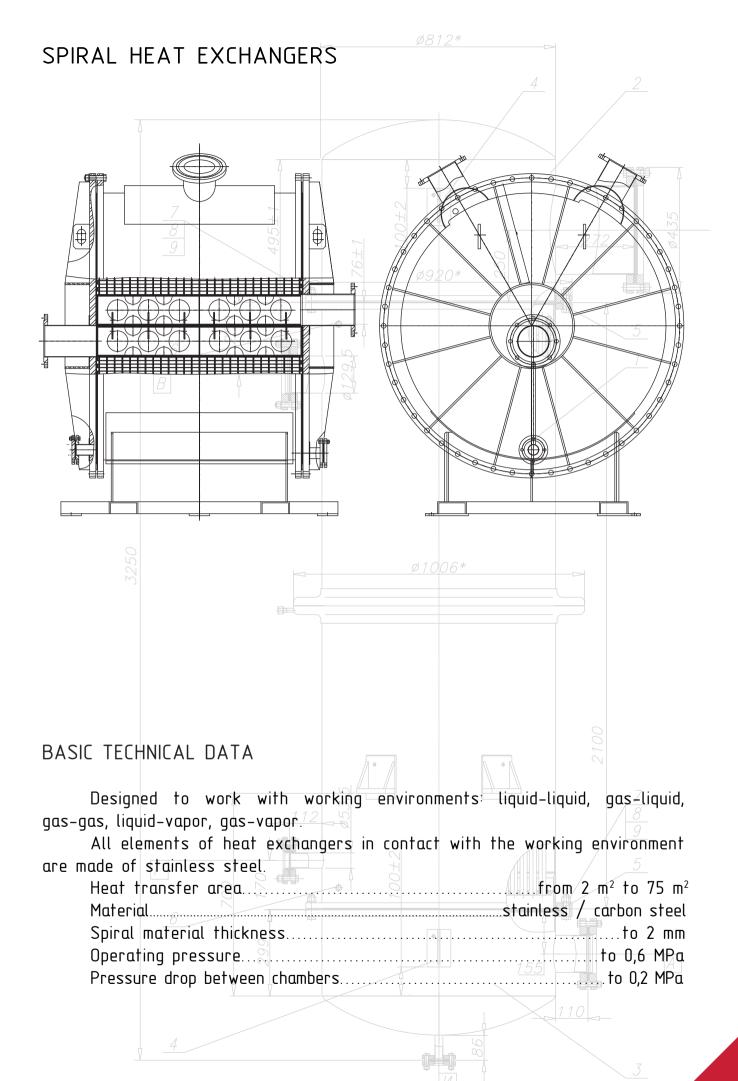
Tubular heat exchangers are available with various copper or stainless steel tube bundles, depending on the technological purpose of the apparatus. The use of stainless tubes allows to increase the service life of the equipment due to its corrosion resistance. By appointment, it can be both heaters, condensers and boilers.

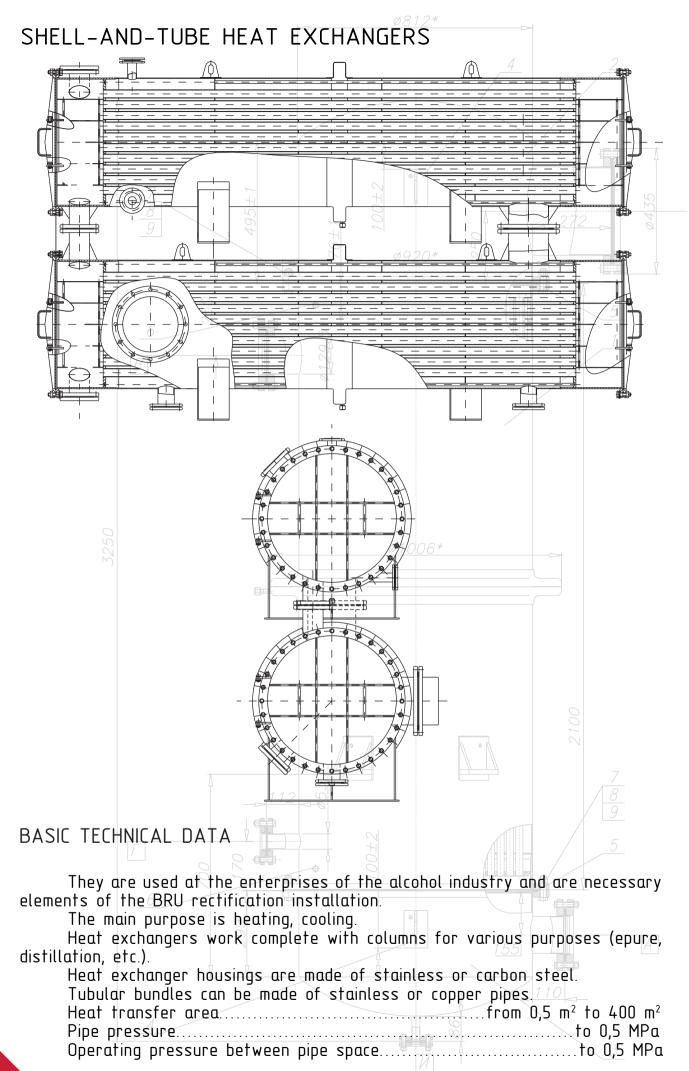
Spiral heat exchangers are made with a stainless steel working chamber, which allows to reduce the corrosion wear of the apparatus.

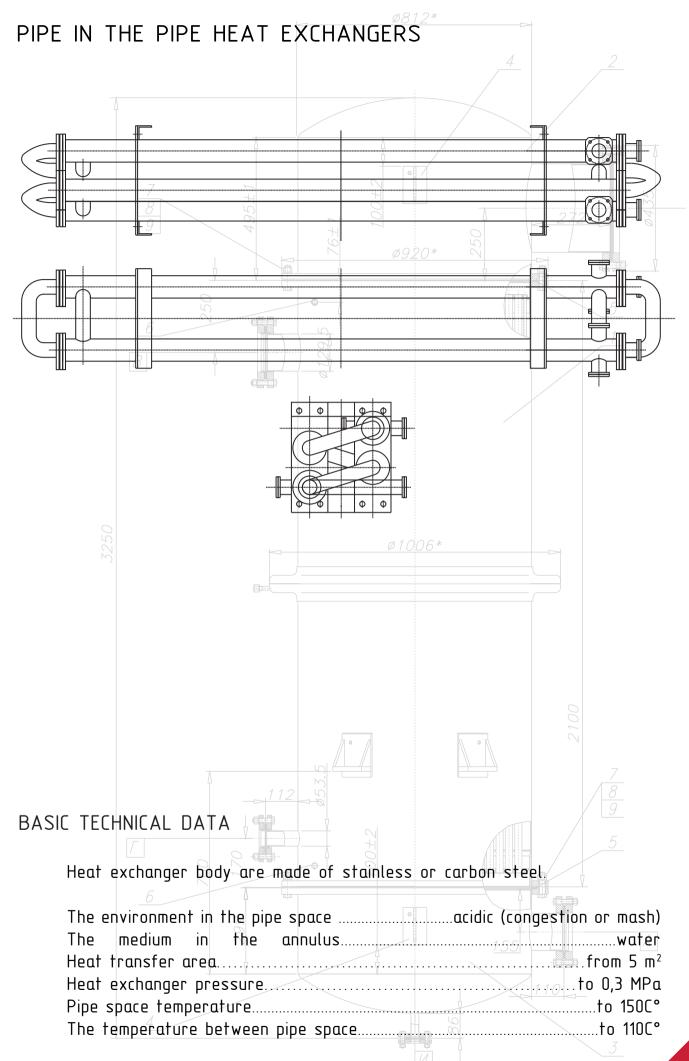
Due to their design, they are much more compact and do not require large areas for their installation.

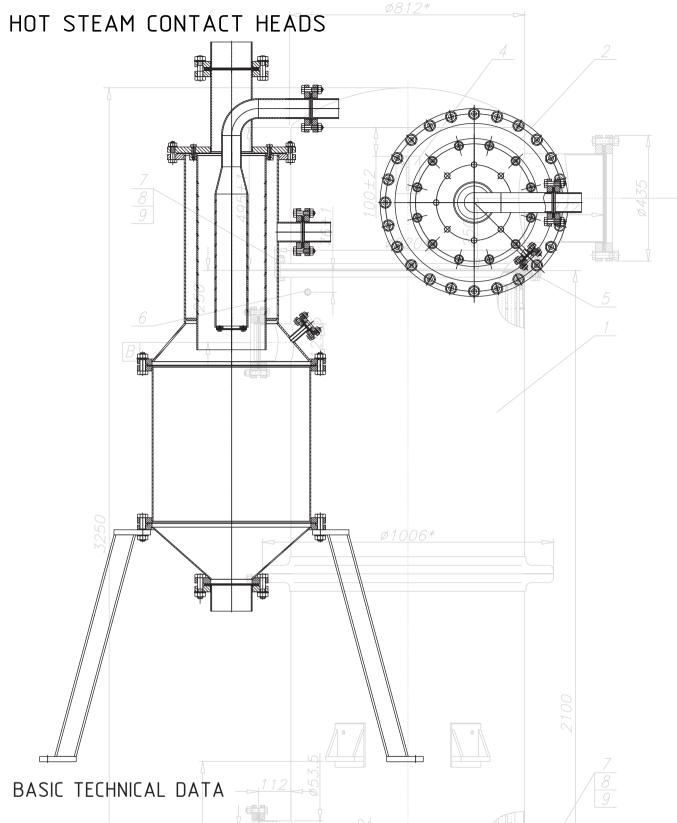
The process of servicing heat exchange equipment is also greatly simplified due to the absence of long pipe sections.

By their purpose, heat exchangers are divided into refrigerators, boilers, condensers, heaters.





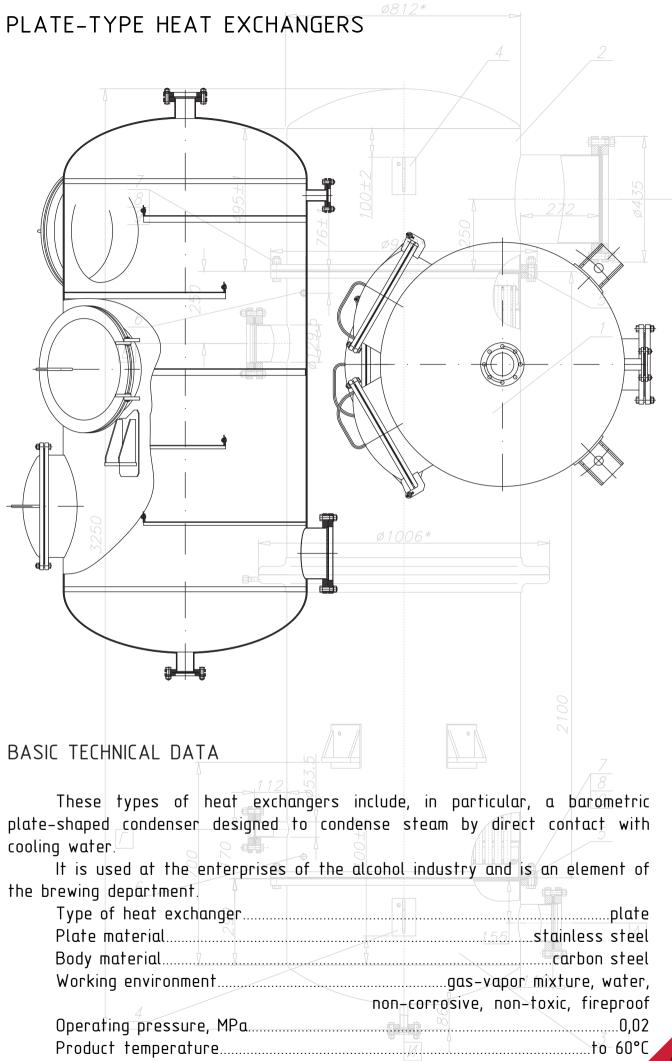


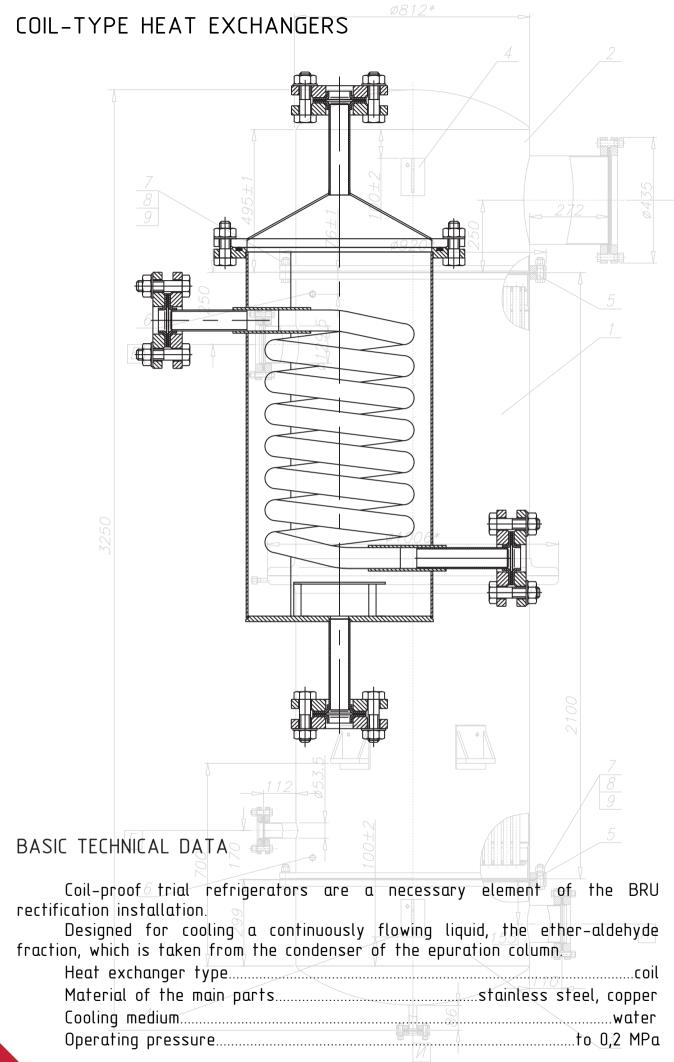


Equipment is a necessary element of the BRU rectification installation. Designed for steaming the mass, thermo-hydraulic processing of the batch.

The perforated pipe serves heating steam. Kneading passes through the annular space and is steamed on both sides. The heated mass enters the cooking column.

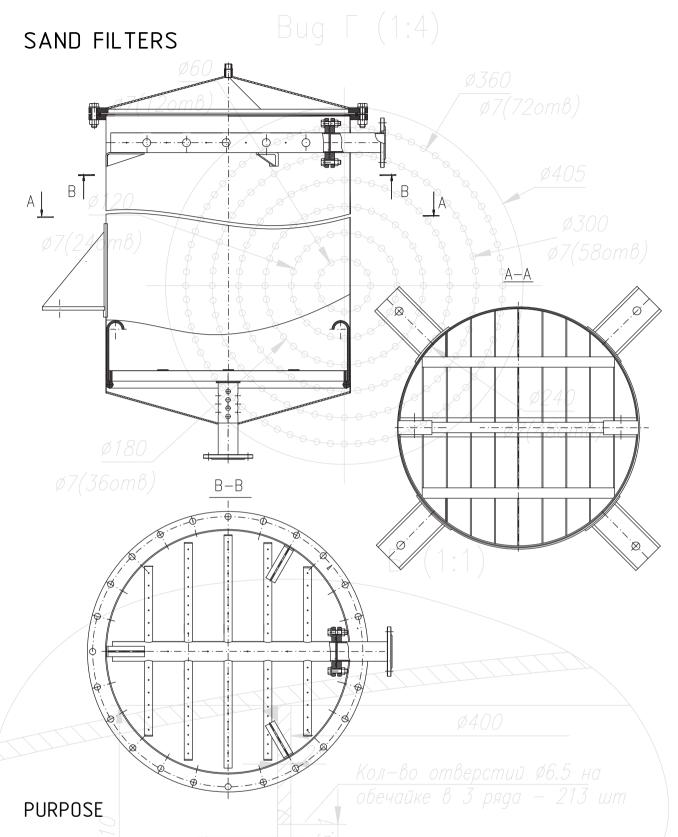
Body of a hot steam contact heads are made of stainless or carbon steel. Medium: water + grain or potatoes + steam with the inclusion of mineral impurities that contribute to accelerated abrasive wear; the content of mineral impurities should not exceed 0.3% by weight of raw materials.







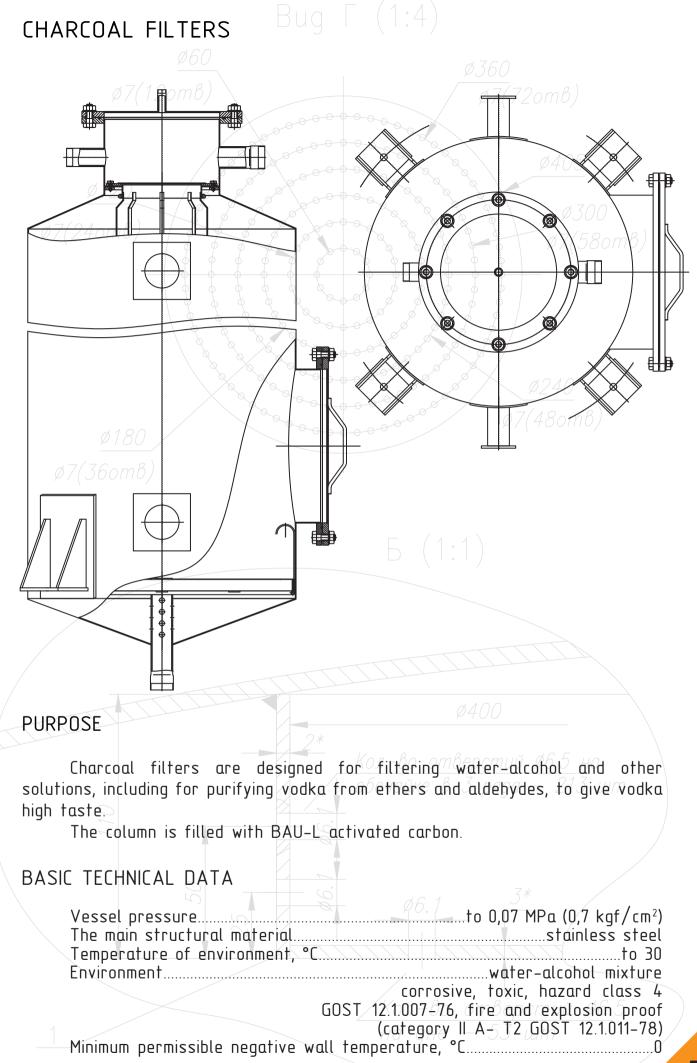
Section 5. FILTRATION AND GAS PURIFICATION EQUIPMENT

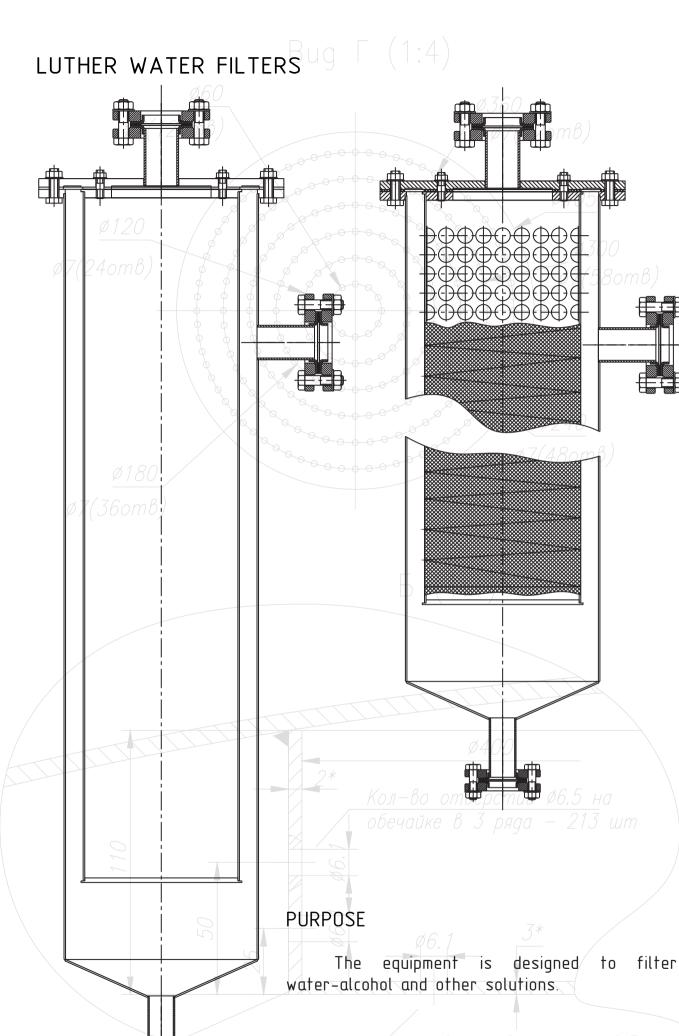


The equipment is intended for filtering water-alcohol and other solutions, cleaning the vapor-air mixture from inclusions after removing the juice vapors without condensation from the dryer into the aspiration system. Filters are used at the enterprises of the alcohol and wine-vodka industry and are installed in rooms that have category D in terms of explosion hazard.

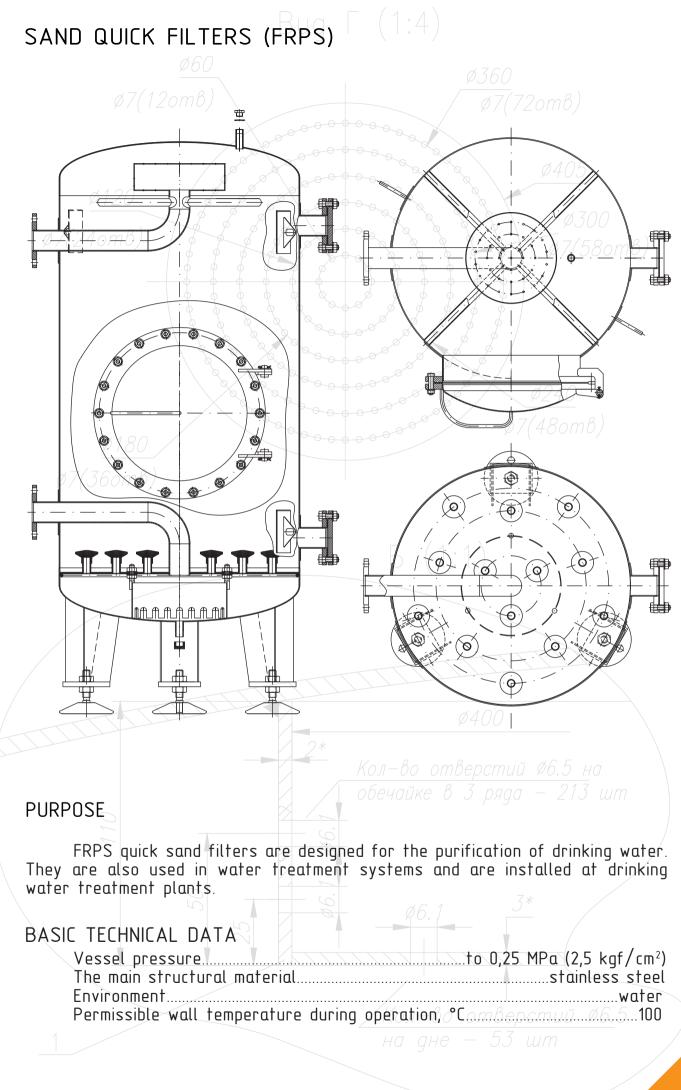
BASIC TECHNICAL DATA

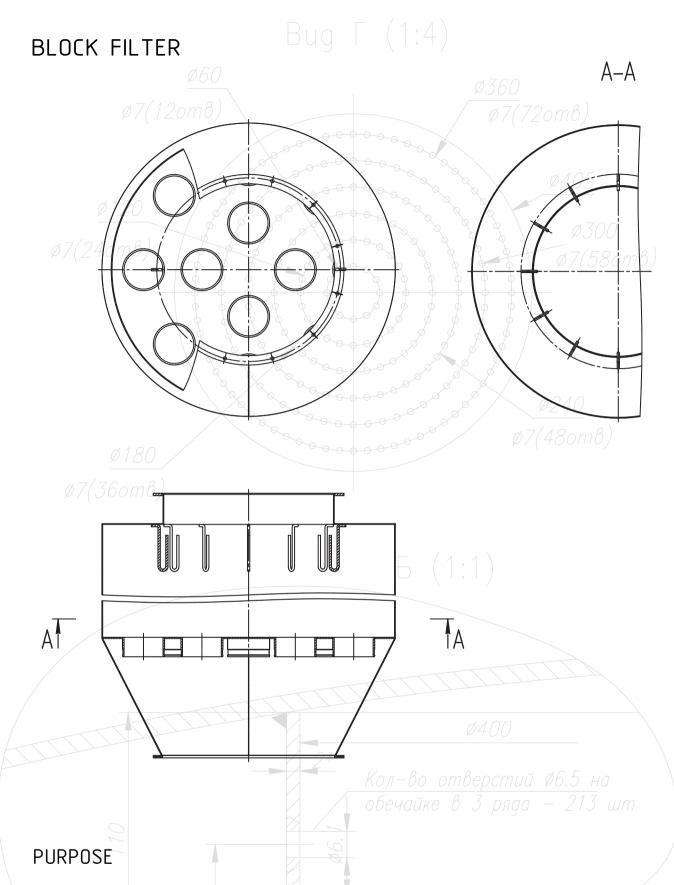
Vessel pressure	to 0,07	MPa (0,7 kgf/cm ²)
The main structural material		stainless steel
Environment	vodka-and	J other liquids not /
	HO GHaggressive	
Permissible wall temperature during	operation, °C	
· · · · ·		





BASIC TECHNICAL DATA 53 UM Material 948 53 UM Material





Block filters are designed to clean the vapor-air mixture from inclusions after the output of juice vapors without condensation from the dryer into the aspiration system.

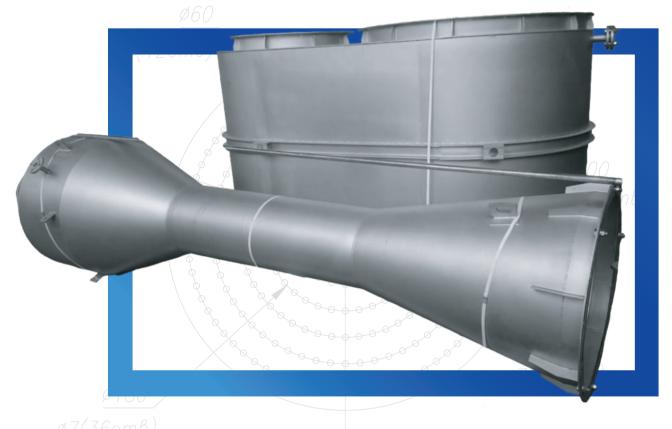
They are included in the pneumatic transport equipment set.

BASIC TECHNICAL DATA

The main structural materia	ial	дне —	<u> </u>	stainless	steel
Environment temperature, °	۹۲				to 30

SCRUBBERS

Bug F (1:4)



PURPOSE

This technological equipment is designed to clean the air-steam mixture passing through the dryer from small inclusions, as well as vapor deposition.

Thanks to the choking of the vapor-air mixture, it is possible to reduce the unpleasant odor and the possibility of entrainment of small particles.

As a circulating environment, chlorine water can be used to disinfect the precipitated particles.

The scrubber body is filled with irrigation liquid (water, chlorine 2% water with a temperature of up to 60 °C), turning on the pump helps to supply water to the irrigation nozzle located in the upper part of the inlet pipe.

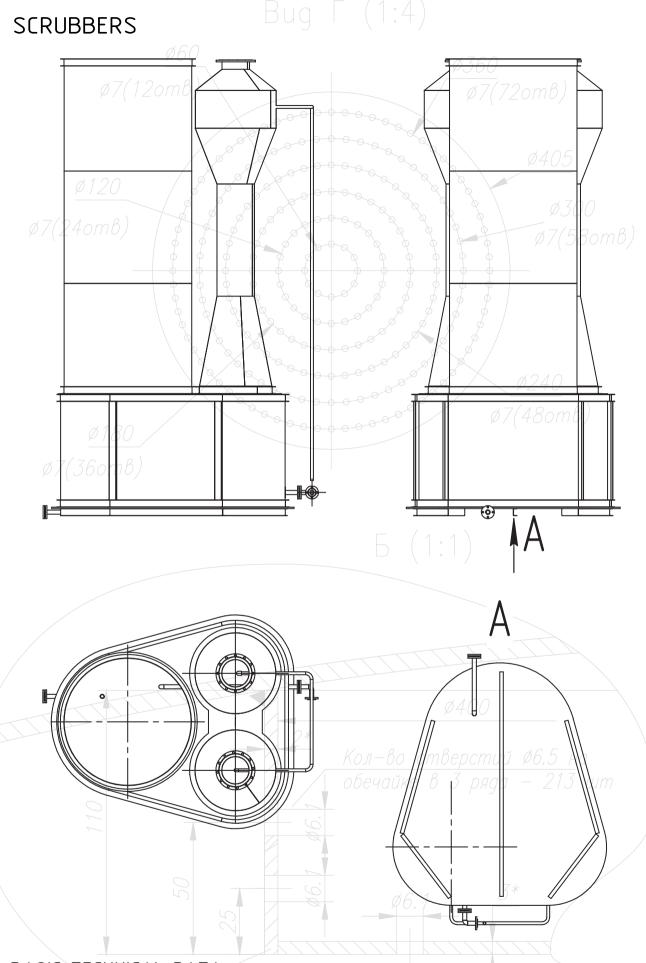
Spraying the irrigation fluid is organized by the movement of gases through the inlet pipe.

Gases pass through a curtain of sprayed liquid, while dust particles are captured by liquid droplets and precipitate, and purified gases are removed from the apparatus through a breathing tube. Next, the scrubber runs on recycled water.

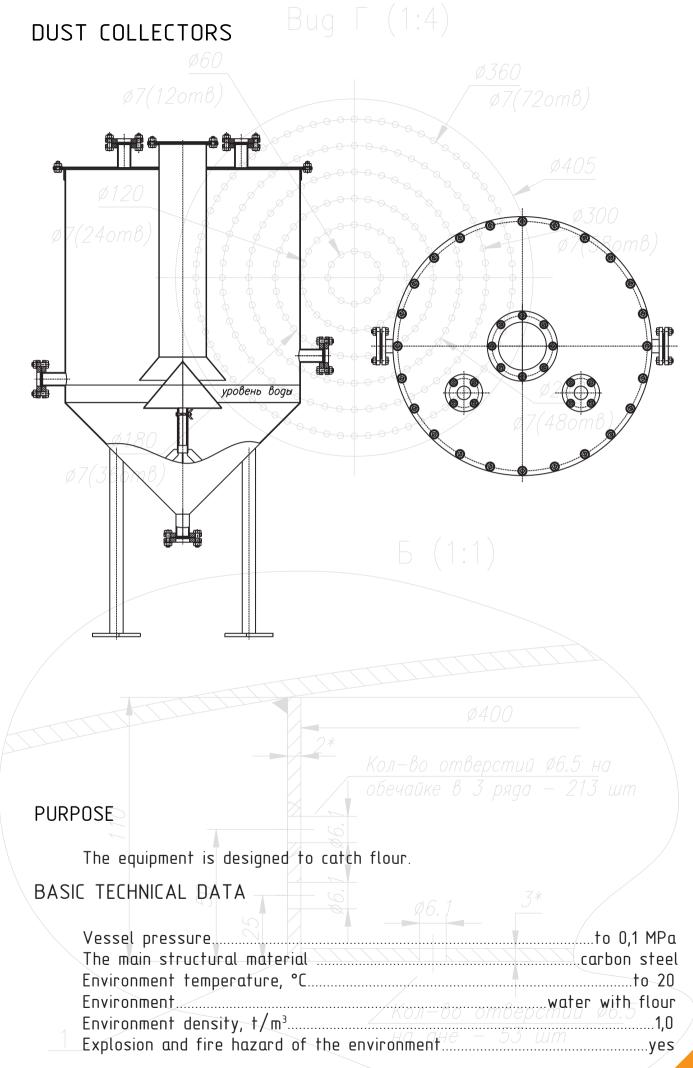
As the enrichment of water with sludge, it is necessary to rinse the scrubber body; for this, drain and flush nozzles are provided.

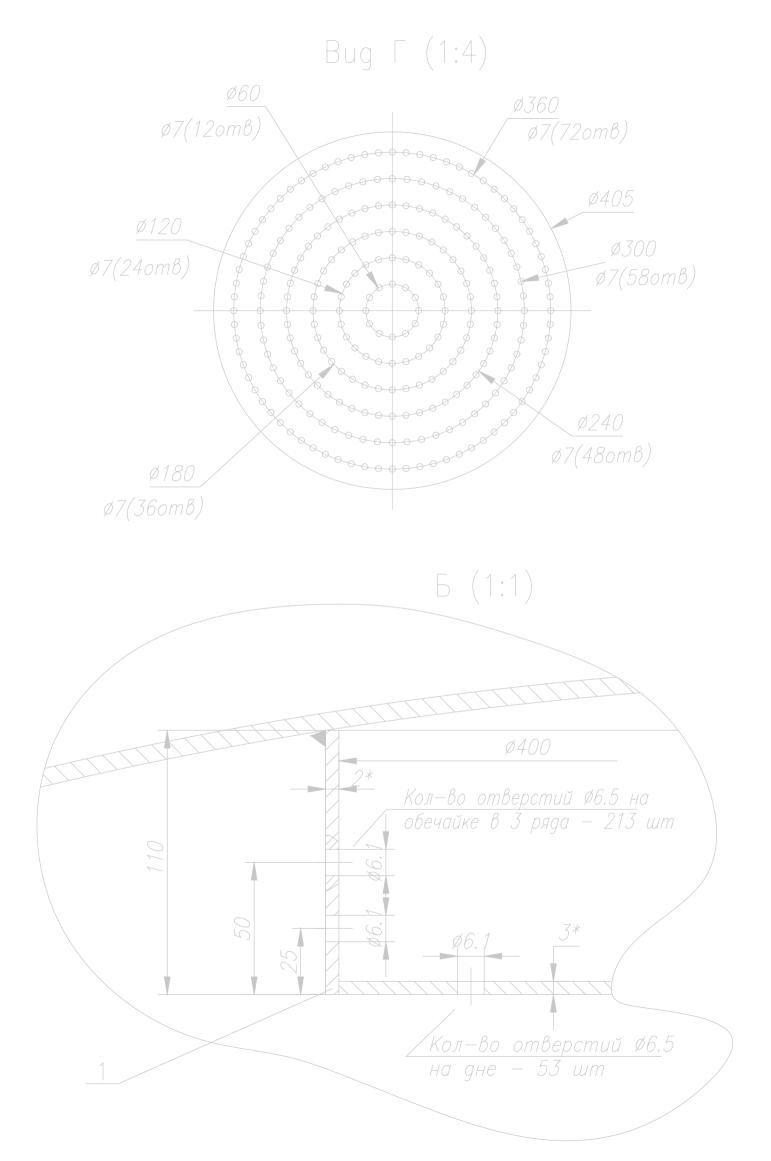
A service hatch is provided in the inlet pipe for flushing and changing the nozzle.

On the case of the device there is an indicator of the level of the irrigating liquid. It is recommended that the machine be filled no more than 2/3.



The main structural material	/Кол-во	отверсти	ainless steel
Working pressure in the body			
Maximum wall temperature			• /

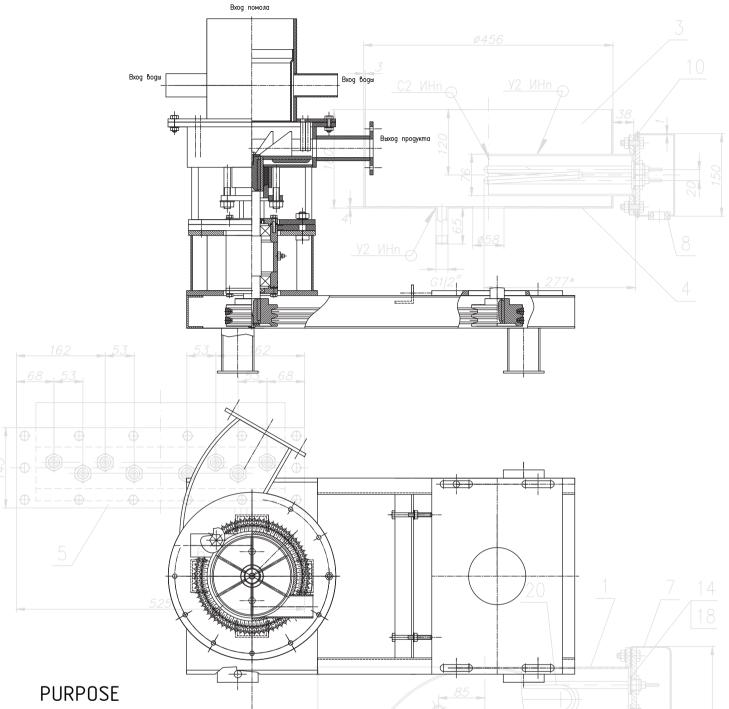






Section 6. MIXING EQUIPMENT

FORE-MIXERS



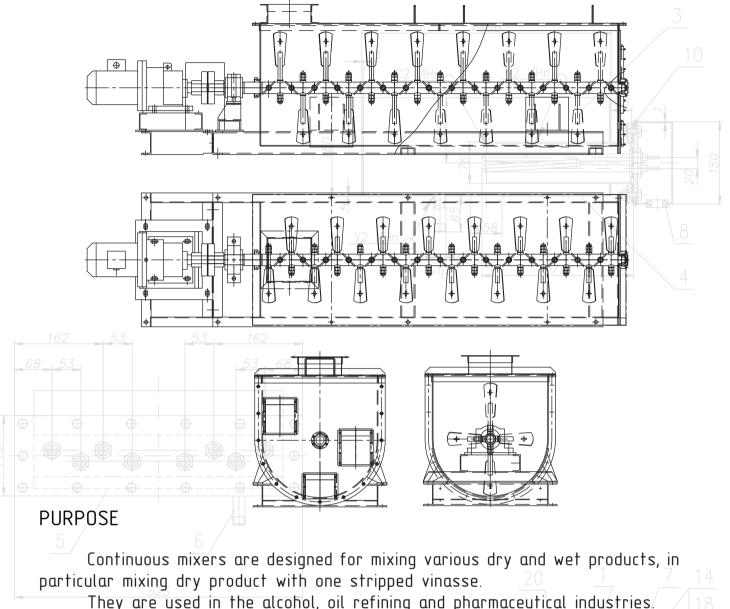
The mixing equipment is designed to mix the grinding product with a liquid, to prepare wort with a solids content of up to 22%, in particular for preliminary mixing of crushed grain with water.

The fore-mixer is an apparatus mounted on a support frame. The product entering the mixer through the receiving nozzles, due to the rotation of the rotor, is mixed into a homogeneous fraction.

It is used at the enterprises of the alcohol industry and is installed in rooms that have category D in terms of explosion hazard (according to PUE).

1 1 0 d d c 1 1 v 1 1 y	
The main material of the mixing chamb	
The rest of the material	
Environment	water, grain (meal)

CONTINIOUS ACTION MIXERS



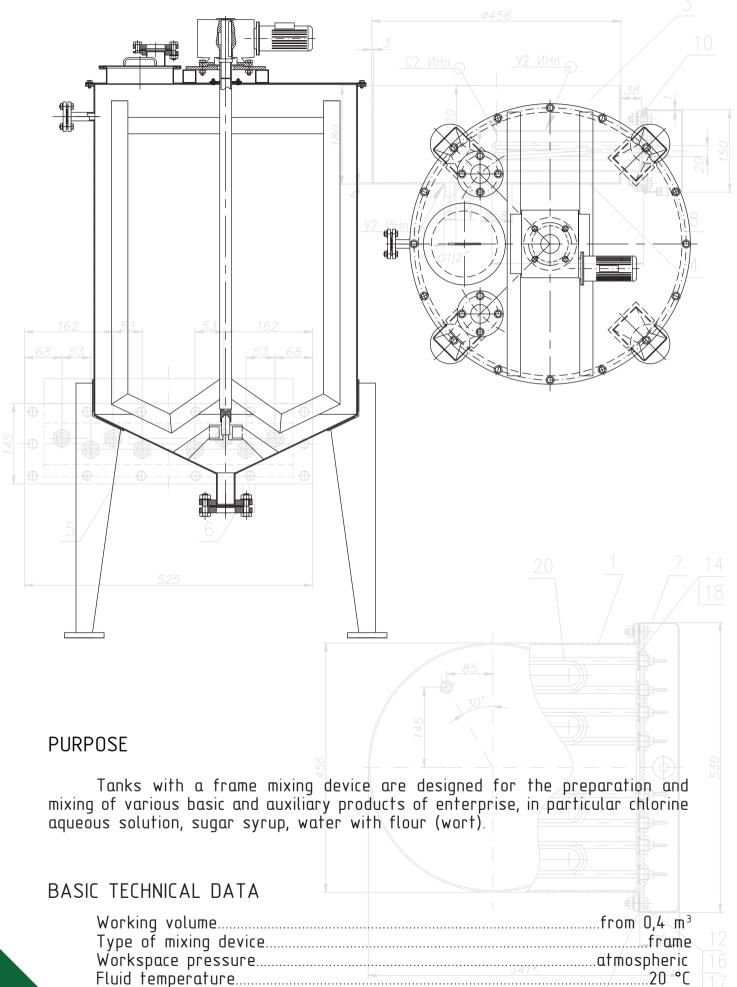
The mixer consists of a cylindrical body, a shaft with blades, inlet and outlet pipes and hinged covers. The mixer body is welded to the bed. The shaft is mounted in bearing, mounted in cups at the ends of the housing. On the shaft are blades with different angles of rotation relative to the plane perpendicular to the axis of the shaft. The shaft is driven by an electric motor through a belt drive.

The product entering the mixer through the inlet, due to the high speed of the blades, is intensively mixed, forming a homogeneous mixture.

The liquid component entering the nozzle into the inlet pipe enters the vortex stream of the product, and due to the high speed of the blades, it is evenly distributed in it.

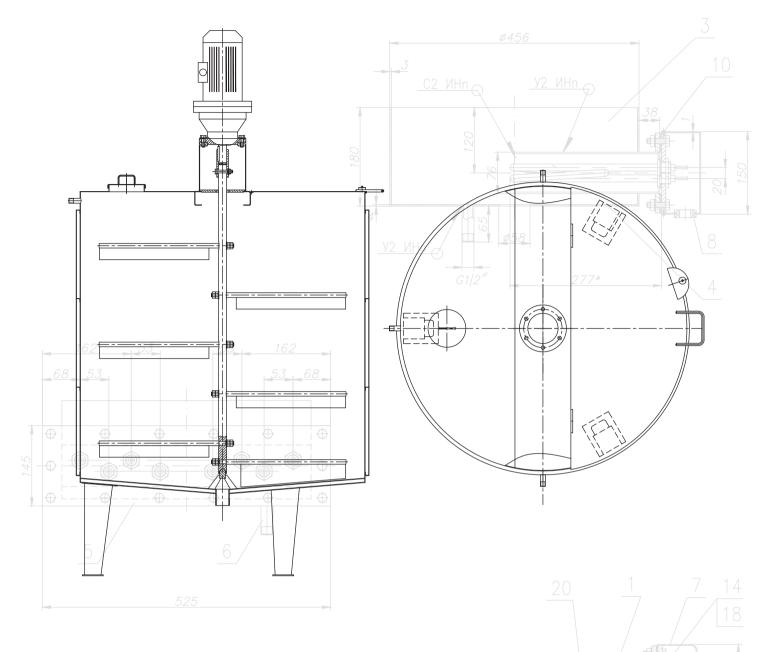
Productivity	no less than 3; 5; 10 tons/hour
Workina volume	1.25· /5· 10 m ³
Type of mixer	
The degree of mixing uniformity	,
The main structural material	

FRAME MIXERS



Material of construction......stainless or carbon steel

PADDLE MIXERS



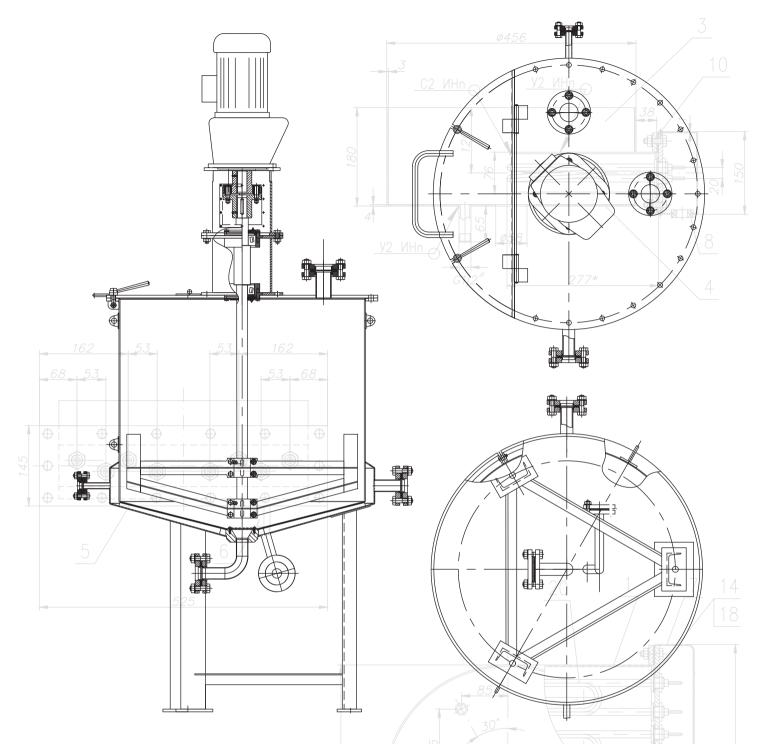
PURPOSE

Tanks with a paddle mixing device are designed to collect, prepare and mix various main and auxiliary products of production: nutrient environment, antifoam, enzymes, ingredients of the cosmetic industry, salt solution, washing solution, for collecting and storing products used for the production of alcohol (for example, urea, formalin, sulfuric acid, etc.) and released during its production (for example, luther water, hydroalcoholic liquid, vinasse, etc.).

from 0,19 m³
atmospheric 12
•

9 /

ANCHOR MIXERS



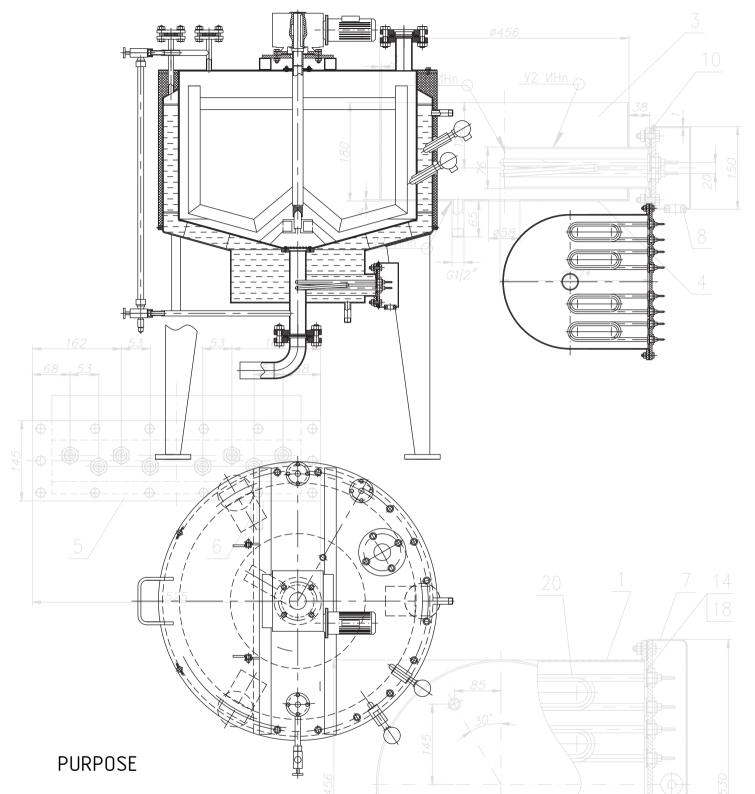
PURPOSE

Tanks with an anchor mixing device are designed to collect, prepare and mix various main and auxiliary products of production: urea, enzymes, ingredients of the cosmetic industry, salt solution, washing solution.

BASIC TECHNICAL DATA	
Working volume	
Type of mixing device	anéhor
Workspace pressure	atmospheric
Fluid temperature	
	stainless steel

44

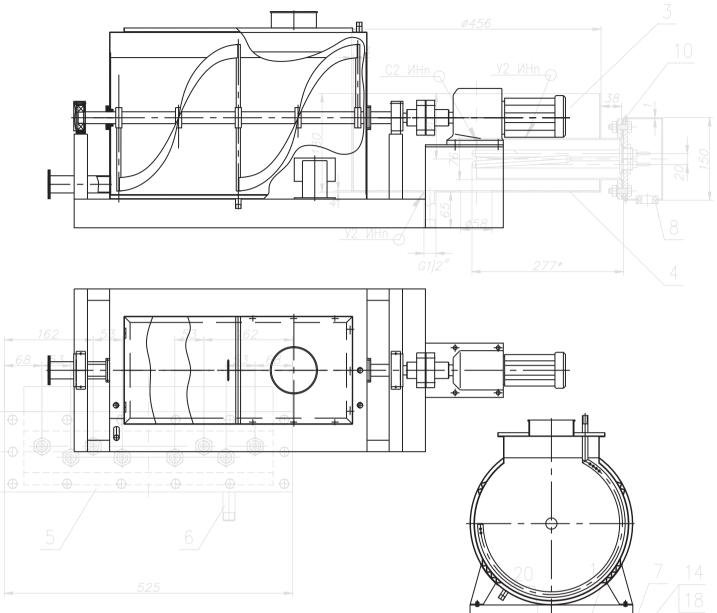
SYRUP BOILERS



Tanks of this type are designed for the preparation of syrup in a hot way. As a mixing device, both paddle, frame and paddle mixers are used

Working volume	to 0,2 m³
Type of mixing device	anchor / framework / paddle
	atmospheric
	to 0,3 MPa
Material of construction	stainless steel

BREWING MACHINES



PURPOSE

Designed for making brewed bread in the production of custard varieties of bread, can also be used for dough, syrups, glazes and solutions in the baking and confectionery industry.

The machines mix the loaded components with rotating helical blades to obtain a uniform consistency of the mixture.

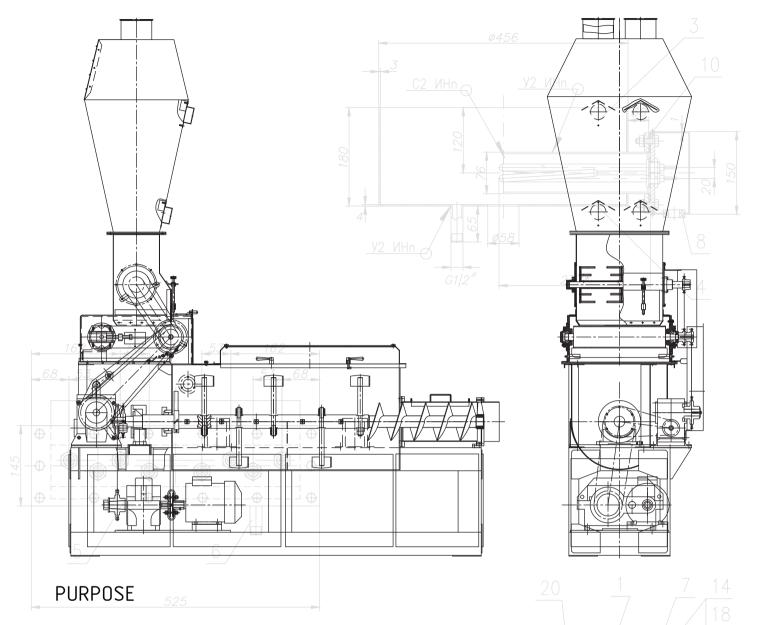
For loading bulk materials, a loading window is provided, as well as a nozzle for filling the water.

The machines are equipped with a jacket into which coolant is fed through one of the upper pipes. When using hot water (over 70 ° C) or steam as a heat carrier, the shirt is provided with thermal insulation.

A bubbler tube is installed in the working area of the body for supplying steam during mixing.

Working volume, litre	
Type of mixing device	pāddle
Workspace pressure	atmospheric
Steam jacket pressure	to 0,07 MPa
Material of construction	stainless steel

DOUGH MIXING PLANTS



Continuous dough mixing plants with a one- or two-component receiving hopper have a stationary cylindrical horizontal kneading tank and a kneading shaft located in it with a blade mixing device passing into the unloading auger.

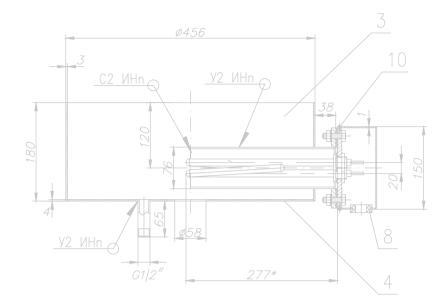
Designed for kneading wheat and rye dough and are classified as low-speed dough mixing machines.

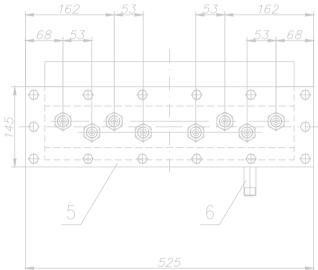
The kneading intensity in them can be increased due to the use of brake blades or protrusions on the walls of the kneading chamber.

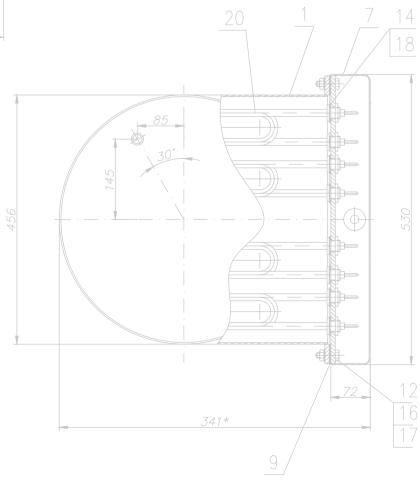
Flour or kneading ingredients are fed through a hopper and liquid dispenser. Dough unloading is carried out through the unloading auger

The machine is driven by an electric motor through a worm gear and a chain drive.

Productivity, kg/hour	
	one-/two-component
Type of mixing device	
The number of revolutions of the m	nain shaft, rpm
	stainless steel



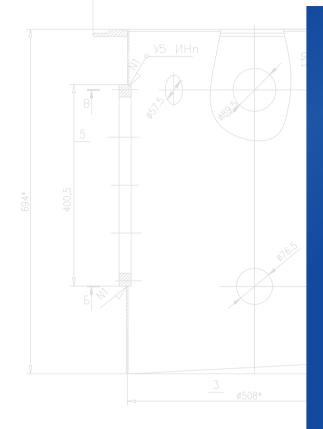


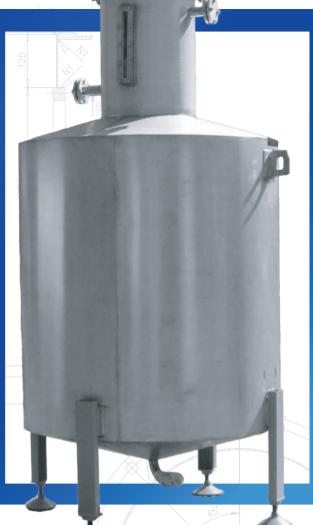




Section 7. MEASURING EQUIPMENT

TECHNICAL MEASURING DEVICES





PURPOSE

Measuring equipment (merniki) metal technical designed to measure the volume of alcohol and water-alcohol solutions with temperatures from -25 °C to + 35 °C.

Are applied at the enterprises of the spirit and other branches of the food industry.

For storage of the above liquids, measuring tanks are not allowed.

The principle of the measuring device is based on filling it with measured liquid through the filler pipe to a level corresponding to the mark of the rated capacity of the measuring device. The level of the measured liquid is automatically set using an overflow pipe installed inside the body.

After filling the measuring device and establishing the liquid level at the mark of nominal capacity, the liquid is drained using a tap mounted on the nozzle.

When measuring the volume of liquid, it is necessary to check the condition of the taps of the measuring device, the taps must be closed.

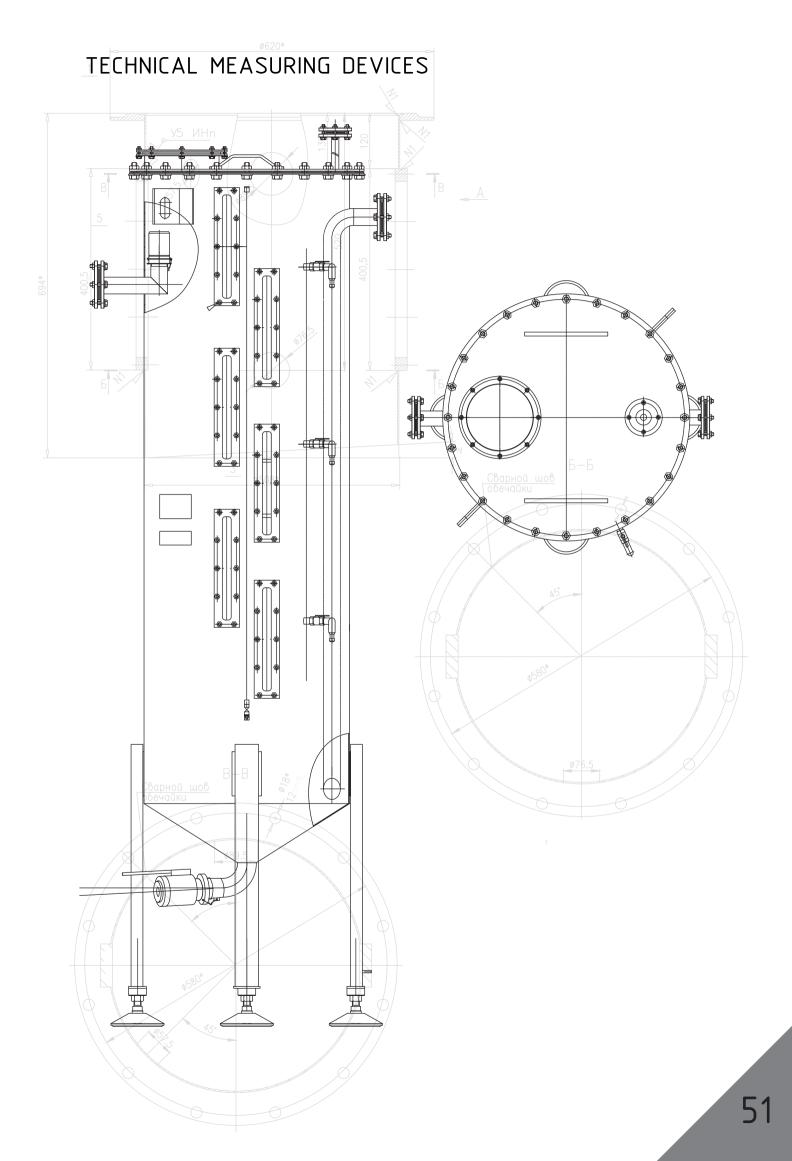
Merniki must be operated in a category A hazardous area class B-la premises according to ONTP 24 in areas with seismicity of not more than 6 points on a 12-point scale.

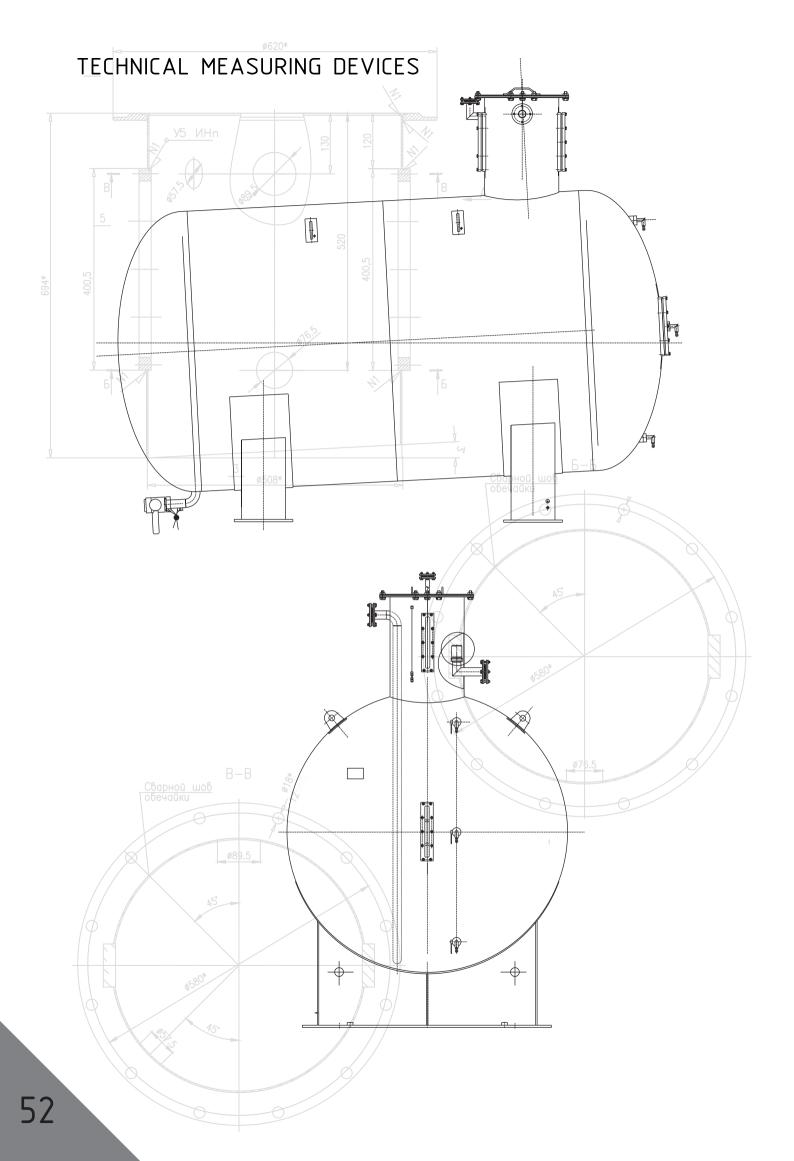
To exclude the possibility of changing the volume of the measuring device, the mark (seals) should be put:

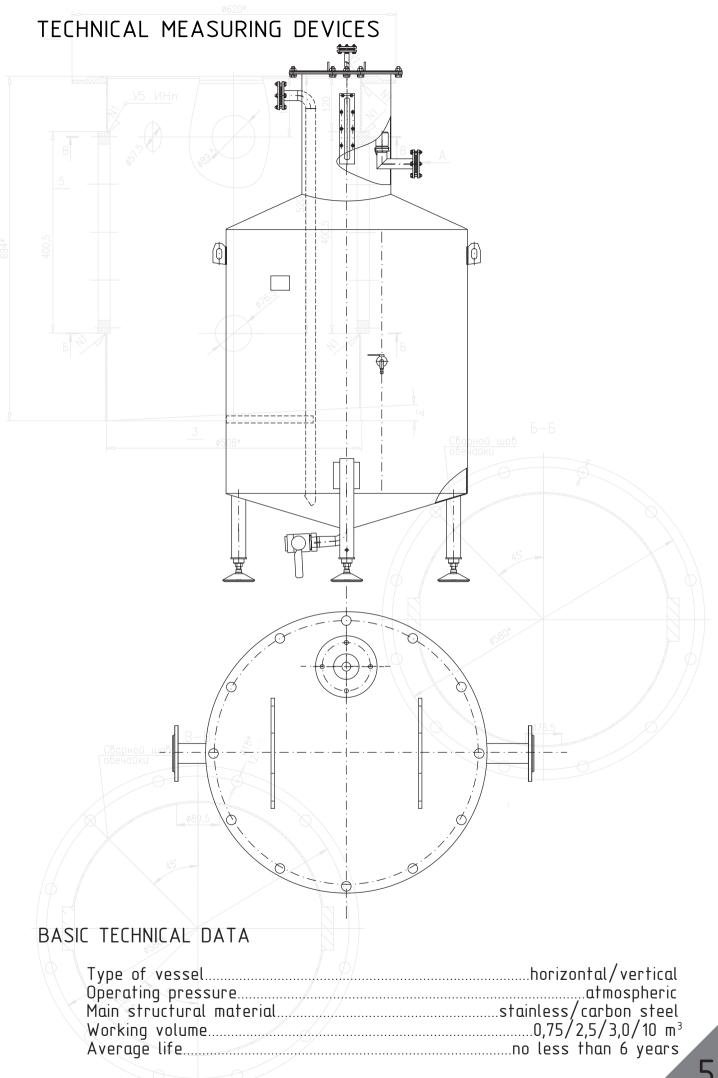
-on the overflow pipe coupling,

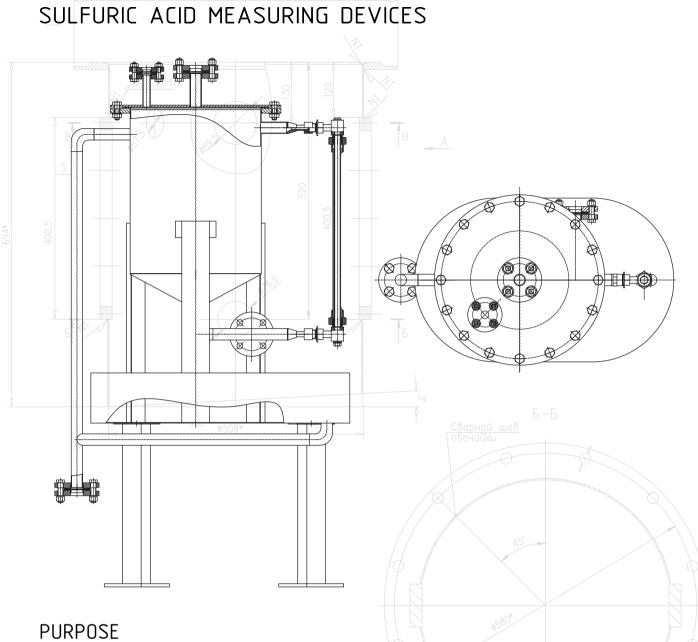
-on scale plates;

- at the junction of the drain valve with the pipeline flange.









Sulfuric acid measuring tanks – technological tanks for storing production products, are a necessary element of the fermentation department of distilleries.

Merniki is a container with a diameter of 400 mm from stainless steel. To measure the dosed acid, a level indicator is installed, to which, when the

apparatus is installed, a rail with divisions is attached.

The body is mounted on three racks to a special pallet provided for collecting acid in case of leakage.

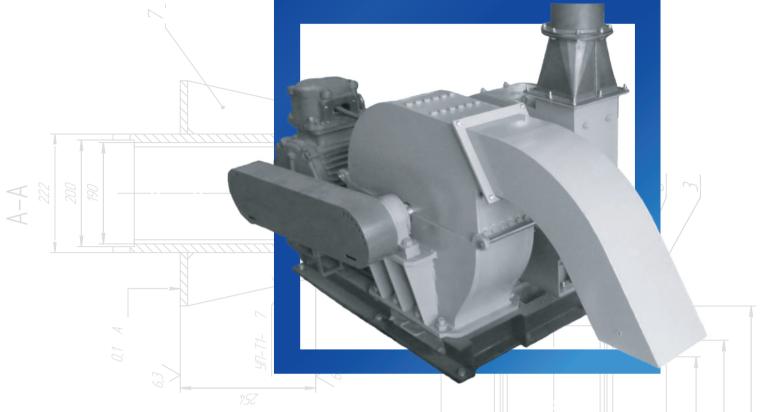
From the pallet, sulfuric acid is discharged through a pipe into a collection tank for storage.

Vessel type		vertical
Working pressure in the in	nterior?	0,1 MPa
Main structural material	/	stainless steel
		0,006-0,0625 m ³
Environment		concentrated sulfuric acid,
		aggressive, corrosive
Fluid temperature	~	to 20 °C



Section 8. EQUIPMENT FOR GRINDING

MILL INSTALLATION



PURPOSE

Mill installations are designed for grinding plant and animal raw materials with a moisture content of 6 to 14%, for grinding the dryer and transporting flour to pneumatic transport.

They consist of two units: a mill and a fan, interconnected by a shaft and mounted on a common frame.

In the mill there is a rotor mounted on a shaft, which is a welded structure of disks and holders, holes are made under the axes on the disks, on which hammers are installed, installed through the bushings.

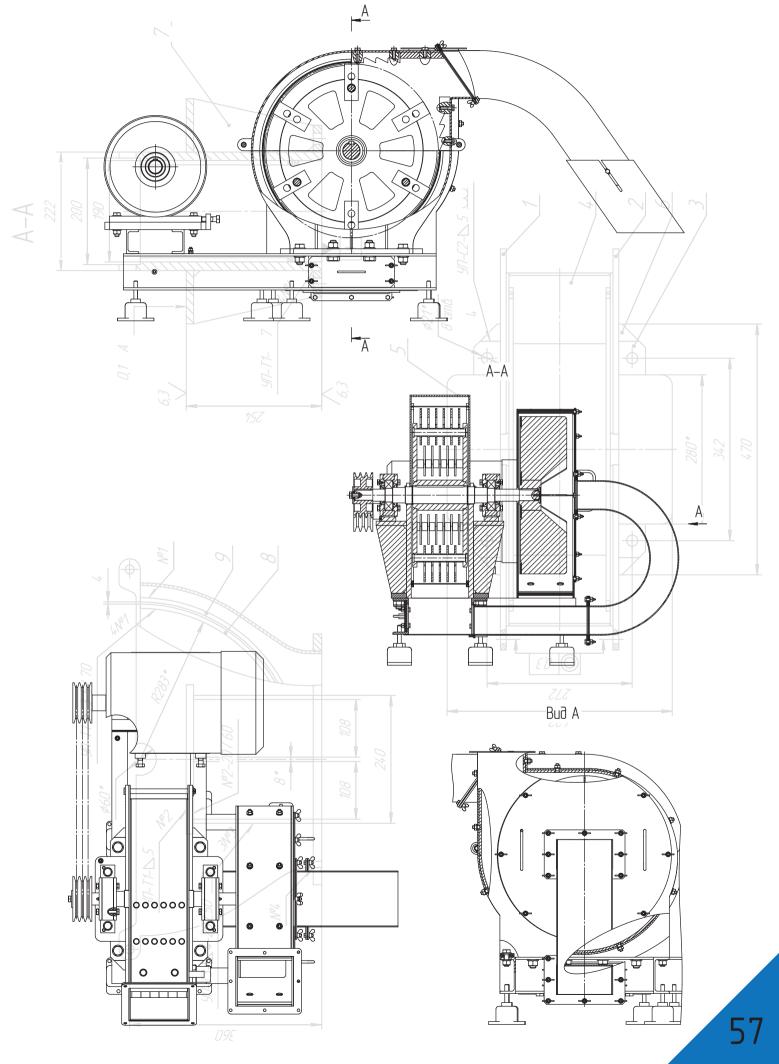
The fan is a welded case, with diameter holes for mounting armored plates. On the outer wall, on the side of the bearing support, a stuffing box housing is welded to prevent product from escaping outward.

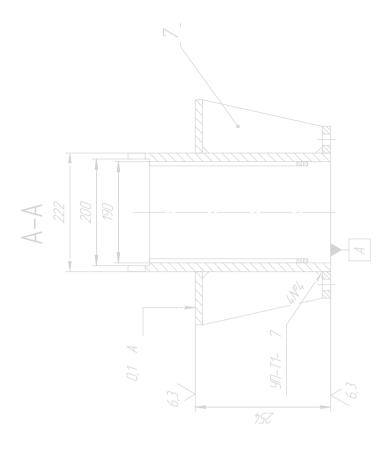
The frame is a welded construction of channels, a window for cleaning is made on the side of the mill, a window for installing an air duct connecting the fan and the mill, which form a closed cavity, is made on the fan side.

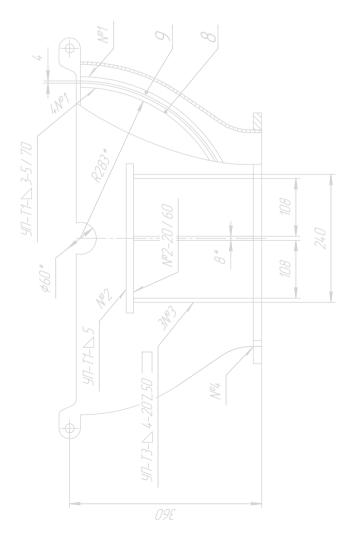
The fan sucks the product through the loading window installed on the mill, passing through the mill, the product is crushed on rotating hammers installed on the deck body and perforated sheets, falling into the fan, is thrown further into the pneumatic conveying system.

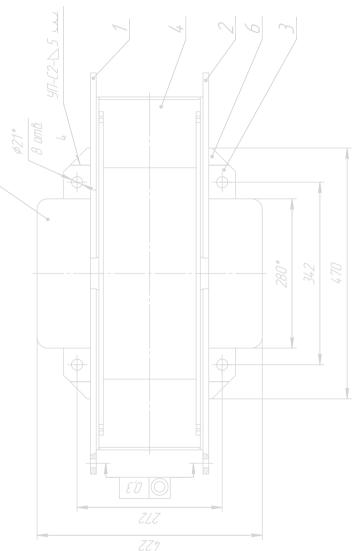
Technical productivity in flour, kg/h, not less than	750
The frequency of rotation of the shaft of the mill and fan, rpm	
The outer diameter of the rotor with hammers, mm	
The inner diameter of the mesh drum, mm	
Drive power, kW	
Weight, kg, no more than	

MILL INSTALLATION











Section 9. CAPACITIVE EQYIPMENT

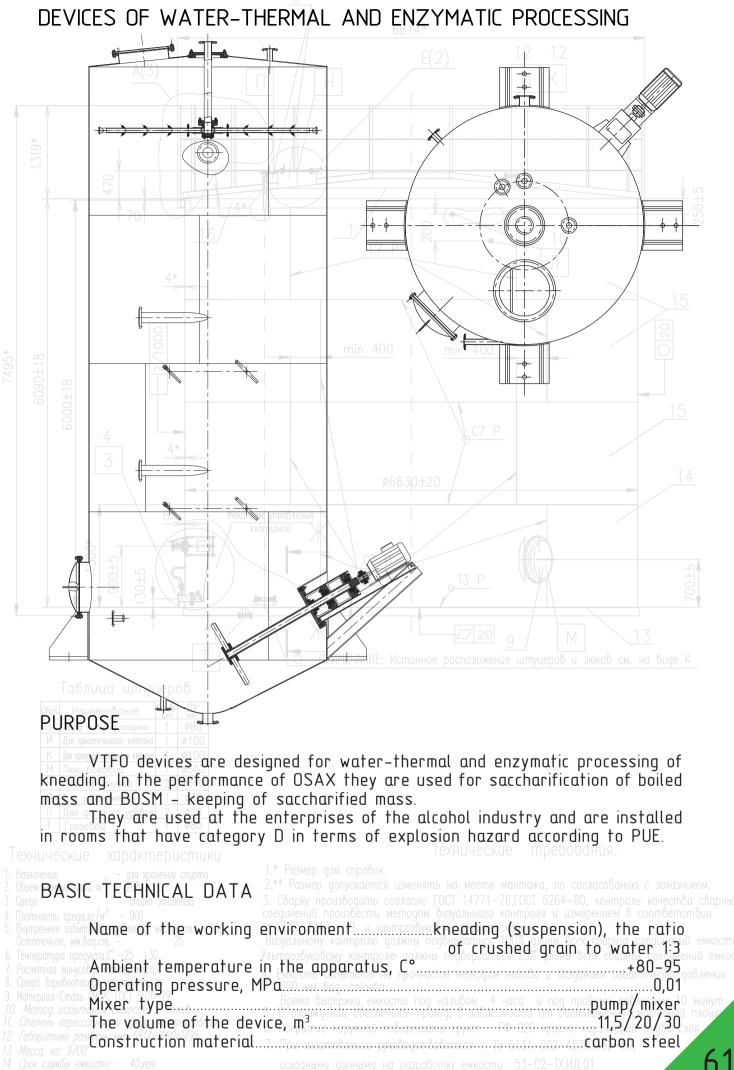


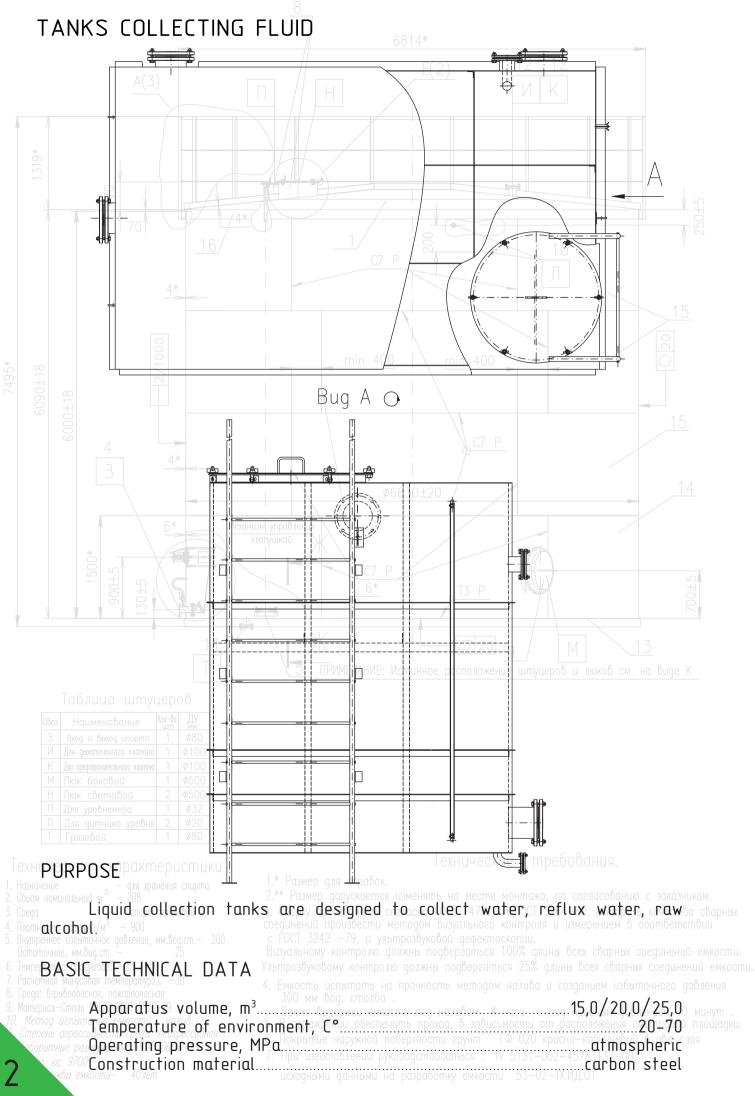
PC «KOROLAN» has been designing and manufacturing stainless steel and carbon steel tank equipment with capacities from 0.5 to 730 cubic meters for more than 20 years different in type and purpose for food, agricultural, chemical, oil and gas and other industries.

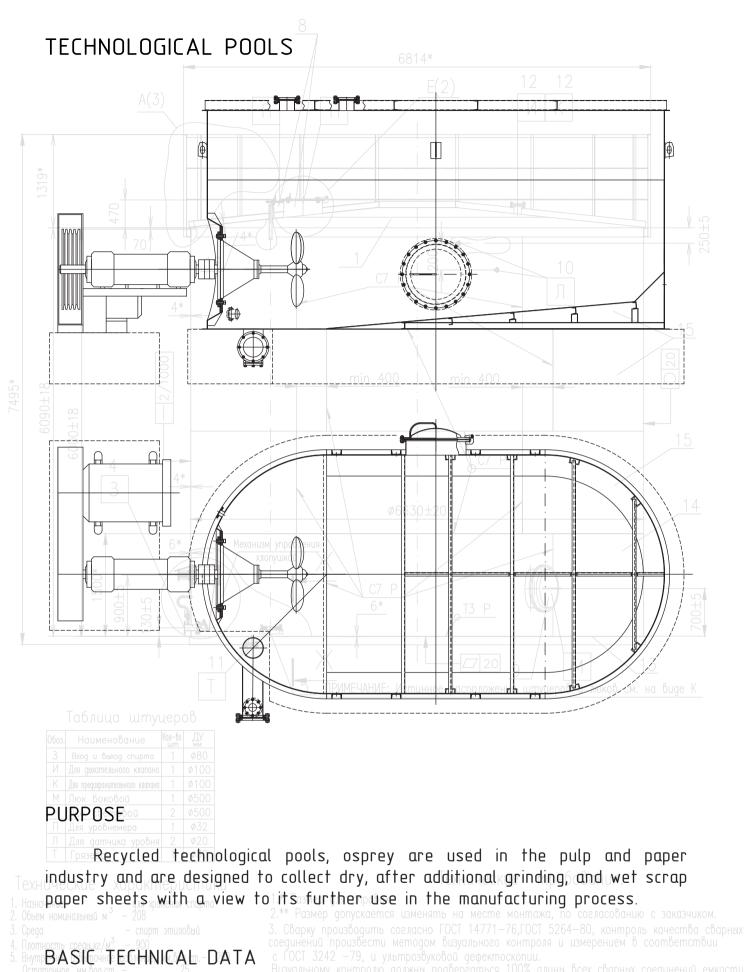
The produced capacitive equipment "callows acontower completely not over the any K technological needs of the customer.

Ha Such equipment, in particular, includes tea-weighing bins, silos for flour for bakenies, bulk containers with shells and without them, containers with mixing devices of various types.

Паля уровнемеро 1 #32 Р. Для датичка уровня 2 #20 I Сарасity material I was stainless steel BXH Werkue Menopological (Menopological (Menopolog	М Люк боковой 1 Ø500 Н Люк световой 2 Ø500	
Capacity material low alloy steels stainless steel EXH Upercharmed and a stainless steel The orientation of the containers of the conters of the containers of the containers of the containe	П Для уровнемера 1 Ø32	
The orientation of the containers of grasses of the containers of the containers of grasses of the containers of the containe		
нутраннее избытачное арвение, ми. воа.cm - 200 cman.out Heating jacket availability cenneramya apogyma (* -25 + 30 cenneramya apogyma (* -30 cenerate space of the space of	азначение I he orientation of the containersiep для cn	upright I ^{pa8o} horizontally
нутраннее избытачное арвение, ми. воа.cm - 200 cman.out Heating jacket availability cenneramya apogyma (* -25 + 30 cenneramya apogyma (* -30 cenerate space of the space of		киется изменять на месте монтажа, по согласобанию с заказчиком. gums cipilitation/71—76,ГОСТ 5264—80, контроль качестра сварных ести withingsulationльного контроля и измерением в соответствии
асченная мнусова температира (2-30 реда вам Mounting design 4. Емкость испытать не прочность в методом налива и созданием избыточного равления lamenual-Cmans 09F2C FOCT 5520-79 Methog испытания емкости : налив Chernents The upresence of peaumixing device and the composition of the compared of the compared of the composition of the compared of the compared of the composition of the compared	статочн Heating jacket availability Визуальному контр), и у знатнеку овой дефектоскопии. рраю заржин правередится, 100% причы всех сварных соединений емкости.
Station of the contract of the second state of the	lacvente menor menor more (° -30 4. Emission for the second	amb на прочность методом налива и созданием избыточного давления толб оп раws
	метод испытания емкости : начио Степень Thecupresence нобредитіхіпд device граждении с Горитные размеры, мм. 6814x7060x7495	жной environment circulation systemacно—коричнесьй с gba quoя

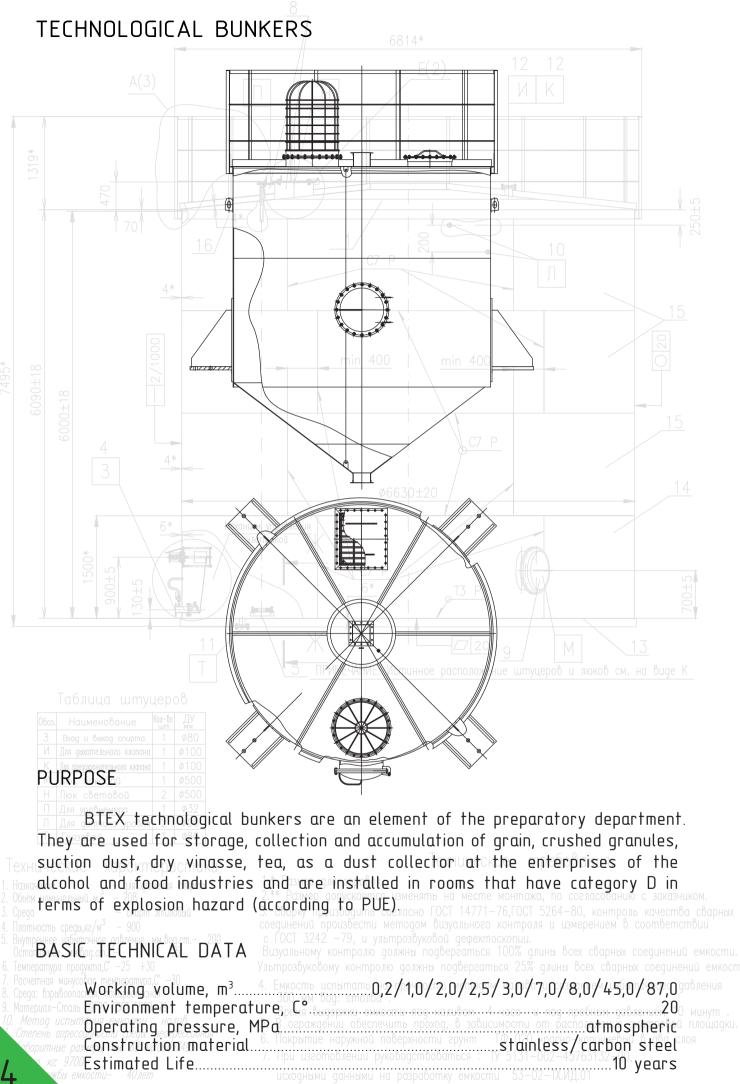




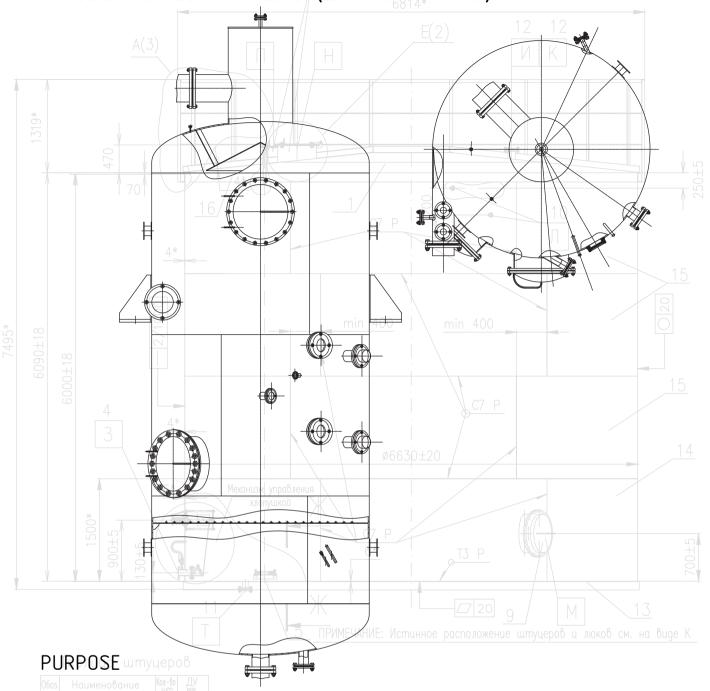


14. Срок службы емкости— 40 ле

исходными данными на разработку емкости 53—02—ТХ.ИД.0







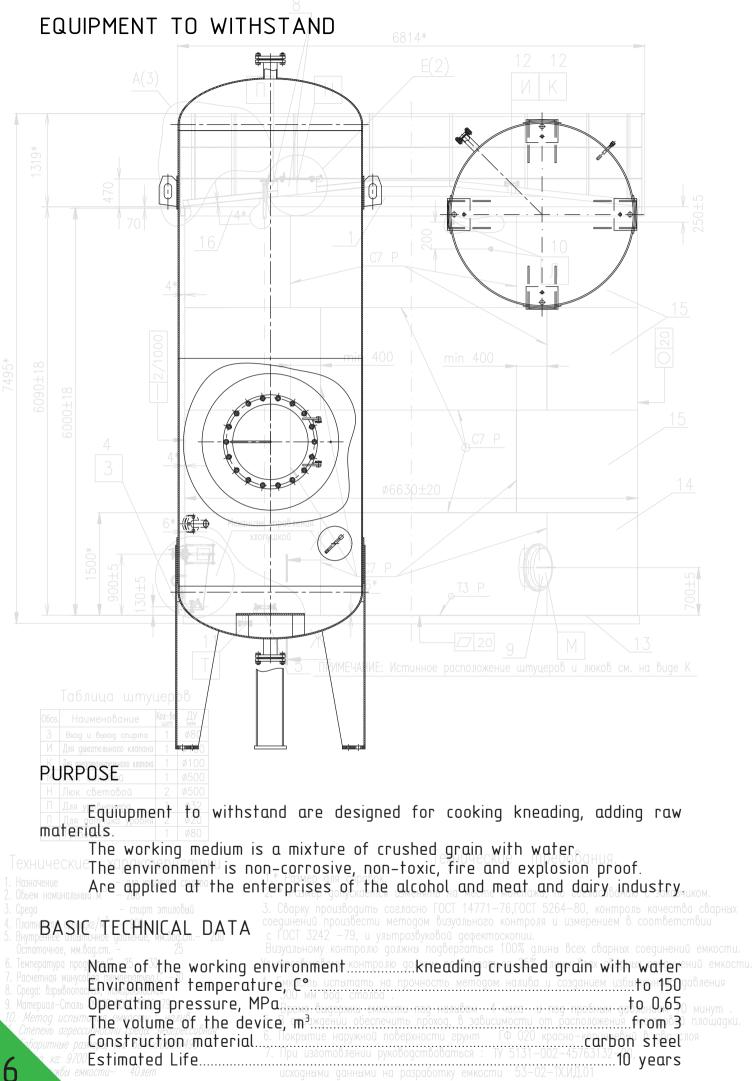
³ Vacuum saccharifiers (evaporators) are intended for saccharification of boiled mass, which is a crushed grain with water, with a content of mineral impurities up to 0.3%.

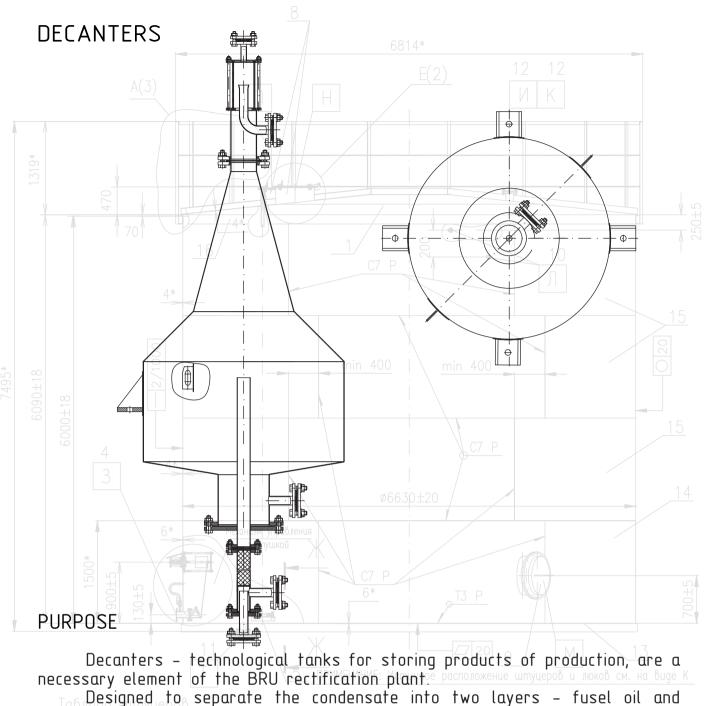
They are used at the enterprises of the alcohol industry and are installed in rooms that have category D in terms of explosion hazard according to PUE.

TEXH BASIC TECHNICAL DATA

ехнические требования.

1. Hahavekue - and spaketus crupma - and spaketus - and spake





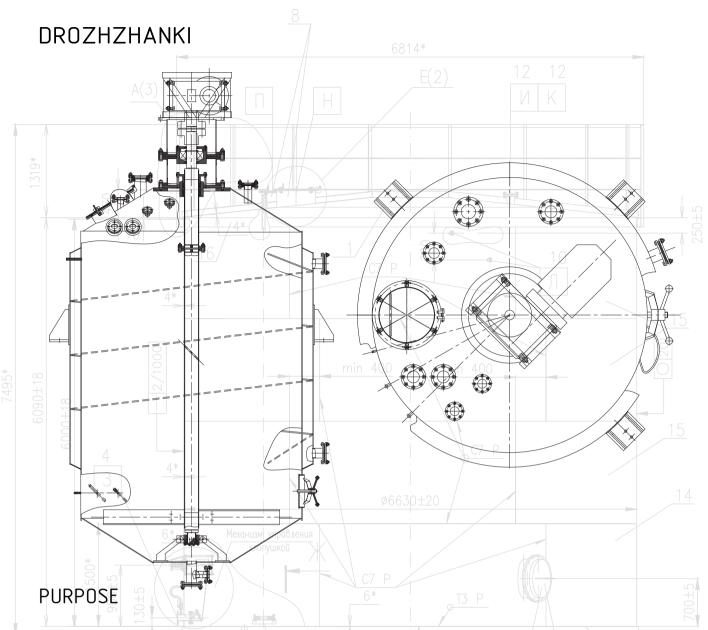
water-alcohol fraction.

And the state of t

The dispersed mixture of fusel oil and water that has passed through the decanter's contact column goes from bottom to top to the decanter, from which the upper oil layer (fusel oil) is discharged to the collector, and then it is fed to the alcohol-receiving compartment.

Texhuyeckue The water-alcohol fraction from the decanter is sent through the alcohol House cooler to the water-alcohol liquid collector.

	2.** Размер допускается изменять на месп	пе монтажа, по согласованию с заказчиком.	
	3. Сварку производить согласно ГОСТ 1477	′1—76,ГОСТ 5264—80, контроль качества сварны го контроля и измерением в соответствии	
		el-water-alcohol mixture	
Pacyembas MultycoEnvironmento temperato		to 100 grand courses and the second courses a	
Crega: Bapulloonac Operating pressure, MI	Р а .300. мм. вод. столба	atmospheric	
Memoa uchum Wocking volume, m ³	Время выдержки емкости под наливом	<u>4 часа и под пробнь</u> 0,247,0=54 0 минут	
Cmenent appect Construction material.			
Габаритные развётітаtéd ⁰⁶ Life	.7При изготоблении.руководствоваться	<u>.</u>	
Срок службы емкости– 40 лет		сти 53—02—ТХ.И.Д.01	



Drozhzhanki are designed for growing yeast and are a cylindrical apparatus with a conical lid and bottom, equipped with a paddle mixers

Inside the apparatus there is a coil, which is used for sterilization of yeast $^{\rm K}$ wort, and its subsequent cooling.

The device is equipped with a hatch and fittings for introducing wort, yeast, water, for the exit of fermentation gases, water from the coil, the exit of the finished product and wash water.

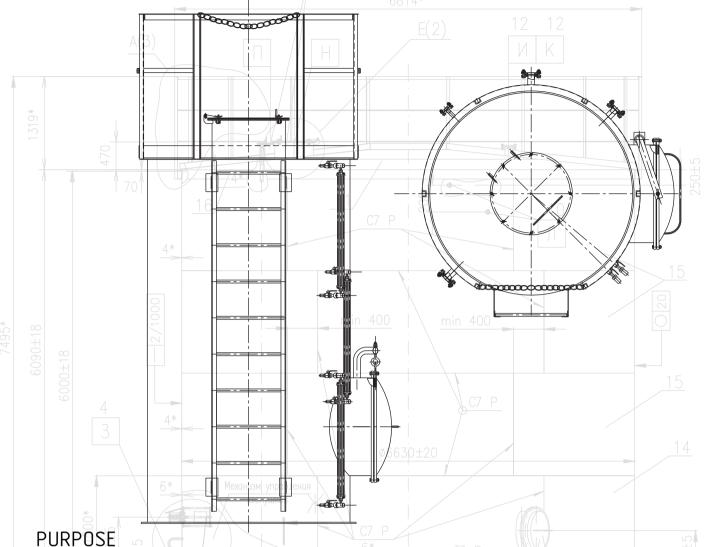
M now The outer surface of the body is coated with thermal insulation.

H Nok Drozhzhanki are used in enterprises of the alcohol, food and livestock industries and are an element of the yeast growth department.

Texn (in caccordance with BUE).

	 Размер для справок. Размер допускается изменять на месте монтажа, по согласованию с заказчиком. Сварку производить согласно ГОСТ 14771-76,ГОСТ 5264-80, контроль качества сварных соединений произвести методом визуального контроля и измерением в соответствии с ГОСТ 3242 - 79. и измередова светствои и с с СОСТ 3242 - 79. и измередова светствои и с с СОСТ 3242 - 79. и измередова светствои и с с СОСТ 3242 - 79. и измередова светствои и измерением в соответствии и с с СОСТ 3242 - 79. и измередова светствои и измерением в соответствии и с с СОСТ 3242 - 79. и измередова светствои и измерением в соответствии и с с СОСТ 3242 - 79. и измередова светствои и измерением в соответствии и и измерением в соответствии и и измерением в соответствии и и и и и и и и и и и и и и и и и и
3. среда Бухотс теснири селист Бухтуха. 4. Плотность среды,кг/м ³ — 900	
5. Внутреннее избыточное давление мя вод.ст. – 200 Остаточное мя в Матре об the working e	с ГОСТ 3242 —79, и ультрозвуковой дефектоскопии. : Пујроптеп† тролю должны подвергаться 100% длины всех сварных сі таsh ий емкости.
6. Jewnepamypa npog Environment temperati	итеросяхование в силости.
7. Pacyeminas multicolog memoenanyaal -30 8. Cpeaa: BapuboonacOperating pressure, M	итеро©яовому контролю должны подвергаться 25% длины всех сварнетося100ений емкости. Рамкость испытать на прочность методом налива и созданаттобярнегіс завления
9. Mamepual-Cmans Workingloppessure in th	
10. Memog uchum Working, volume, m ³	 В ограждении обеспечить проход, в зависимости от расположен10,0/12;5° площадки. Покрытие наружной поверхности грунт ГФ 020 краскатателение street. При изготовлении руководствоваться : ТУ 5131-002-45763132.10 уеагз
Construction4smaterial	o. Tokpamue HapyxHou nooepxHocmu zpyHm TV 020 kpackStainless steel
R KE 9/00 Estimated Life	исходными адиными на разработку емкости 53-02-13/03/02 10 years

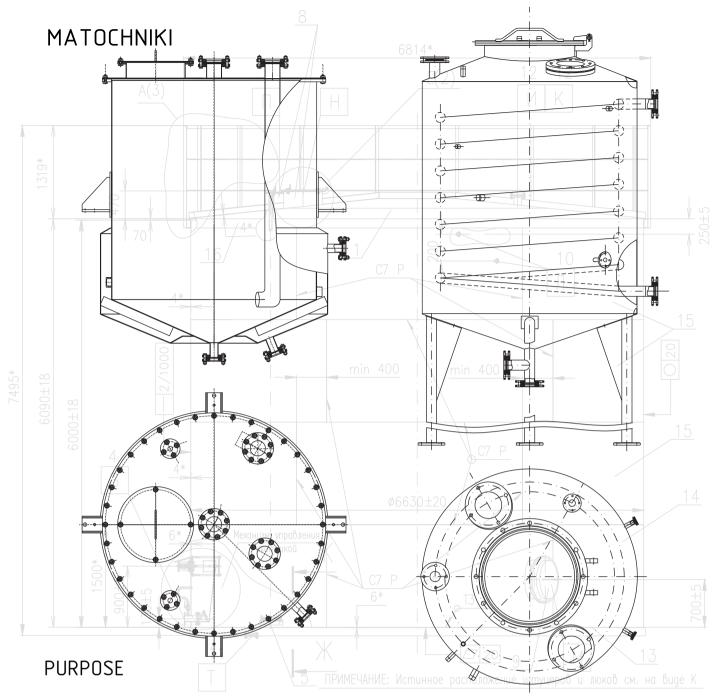
CAPACITIES FOR COLLECTION AND STORAGE



Vertical and horizontal containers of corrosion-resistant and carbon steels for collecting and storing production products: stillage, glucose, process water, necessary to ensure the operability of the heat-exchange equipment of BRU, oil, alcohol, epureate, urea, antifoam, sulfuric acid, luther water, filtrate, yeast suspension, fusel oil, TEAF, UVSL; water, formalin, steam condensate, wine products, diesel fuel, etc. 1663 Hou**TheyHareKused in** the production of food, industrial alcohol, alcoholic beverages, wine, in the alcohol and food industries.

Storage tanks should be operated only in a room of category A and class of hazardous areas B-1a according to ONTP24-86. Are made in a climatic modification of UHL of category 4.2. GOST 15150-69.

1. Назначение Туре об ^{ра} еquipment	1.* Размер для справок. 2:** Размер аопускается изменя	vertical or horizontal
		.FOCT147.liquidoando4pureemproductis8a_c6aphax
4. Плотность среды, Operating pressure,		^{визуального конатто spheric/_0,92,0^{cm8uu}}
Ocmamouhoe, MM.80perating volume, m ³ .	0,07/0,1/0,16/0,2,	/ 0,24 / 0,25 / 0,5 / 0,6 / 0,8 / 1,0 / 1,32 семкости.
6. Температура продукта,C° —25 +30	Viemp1;5//1;6//2;0//2;5//3	,0/4,0/4,5/5,0/6,3/8,0/9,0/10,0ений емкости.
7. Расчетная минусовая температура,С* — 30 8. Среда: взрывоопасная, пожароопасная	4. EMKOCTHE 12,0/13,0/15,0	/ 16,0/ 20,0/ 25,0/ 32,0/ 40,0/ 50,0 ^{ga0,rehug}
	60.0/70.0/80.0/90.0)/100.0/170.0/200.0/560.0/730.00 MURVM
10. Memog uchumarun emkocmu - Hanub 11. Cmeneris apecciconstruction material	5. В'ограждении обеспечить пр	^{oxog, 6} ³⁰⁰⁰⁰ stainless/carbon steel ⁰ ^{njour}
12. Габаритные разЕstimat/éd)0Lifé	б. Покрытие наружной поверхно	сти грунт 10 020 красно-коричнерни в ава слоя повитьсяту в 131-002-казка 132-10 уеагs
13. Macca, K2: 9700		



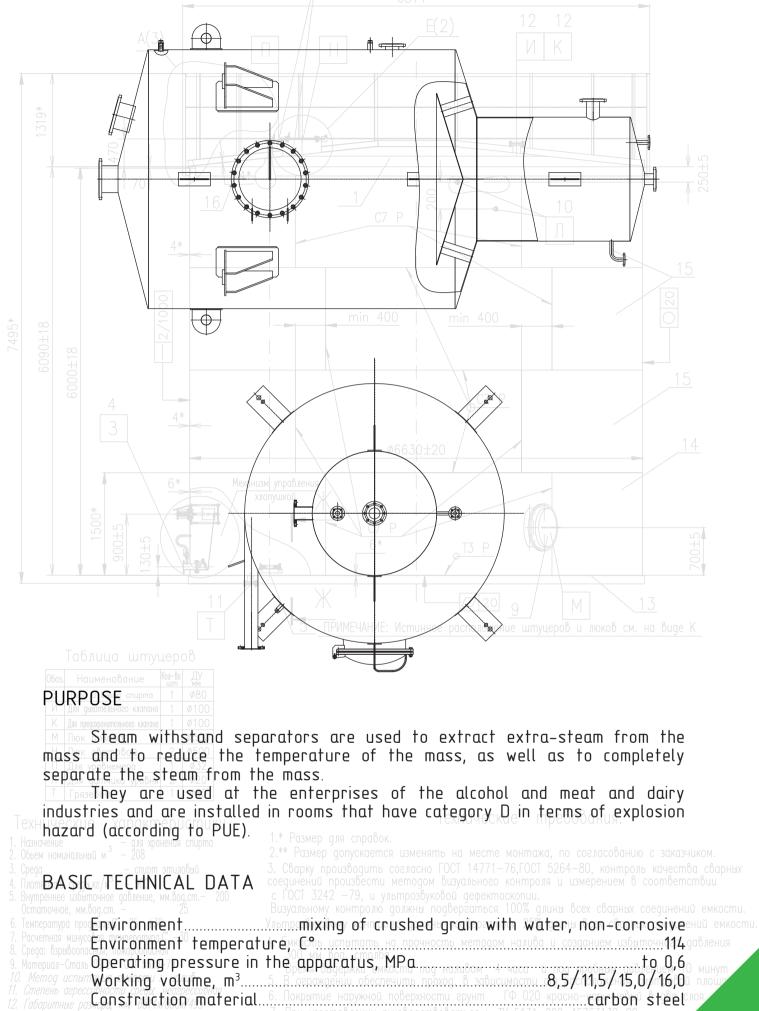
The matochnik of the EPP brand (version with a jacket, a mixing device) and MTCHK (with a coil) are used at the enterprises of the alcohol, food, livestock industries and are an element of the yeast growth department and are intended for growing yeast

They are a cylindrical apparatus with a conical bottom and a flat cover. Outside the apparatus, a jacket is made, which is used for sterilization of yeast wort and its subsequent cooling.

The devices are equipped with a hatch and fittings for entering wort, yeast, water; for the exit of fermentation gases, water from the jacket, the exit of the finished product and wash water, can also be equipped with a mixing device. Texhure matochnik are installed in rooms having category D in terms of explosion hazard (in accordance with PUE).

2. Uobem номинальный м — 200	2. Газмер допускается азменять на месте монттажа, по согласованию с заказчиком.
	3. Сварку производить согласно ГОСТ 14771—76,ГОСТ 5264—80, контроль качества сварных
4. Dom BASICKE/TECHNICAL DATA	
	Визуальному контролю должны подвергаться 100% длины всех сварных соединений емкости.
6. Temnepamypa npog Emvirönment, temperat	∐терс©9ковому контролю должны подвергаться 25% длины всех сварнь†о°е30ений емкости.
	the apparatus, MParhocme методом налиба и созданаттоspheric дабления
9. Mamepuar-Cmarb Operating ?pressure in	jacket/8coilxxMP.a.cmu.neg.uenu8eu4.uacau.neg.npo6uuu.g0,3/u0,510_muuym_
	5. В'ограждении обеспечить проход, в зависимости от расположения 155/12 05 площадки.
	6. Покрытие наружной поверхности грунт ГФ 020 краснятийний у steelcros 7. При изготовлении руководствоваться : ТУ 5131—002—45763132—6, уеагs
	7. При изготовлении руководствоваться : ТУ 5131—002—45763132—20.
	b years
	исходными данными на разработку емкости 53—02—1Х.ИД.01

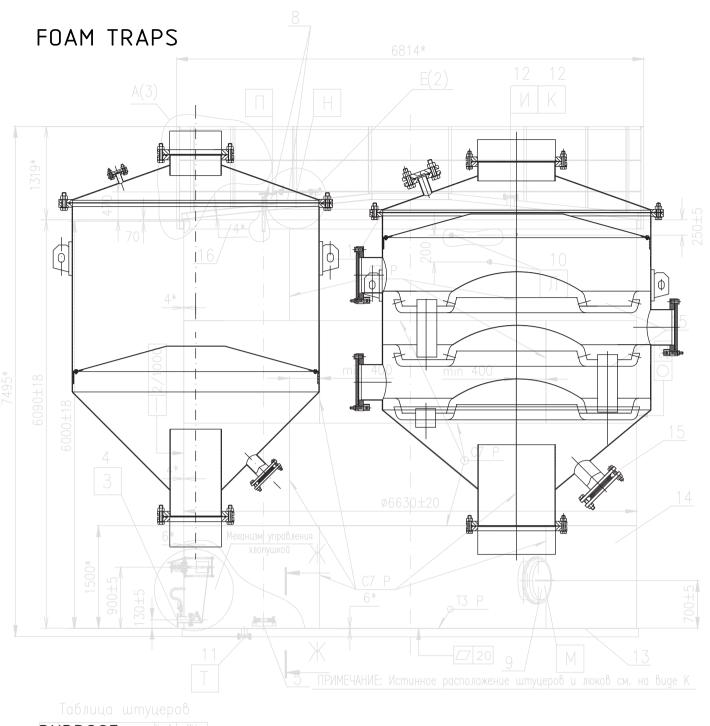
STEAM WITHSTAND SEPARATORS



13. Масса, кг. 9700

4. Срок службы емкости— 40ле

исходными данными на разработку емкости 53—02—ТХ.ИД.0



PURPOSE HUR MILL

Foam traps are a necessary element of the BRU rectification plant, a plant for processing molasses.

and yDesigned to strap spray and foam mash, reactor columns.

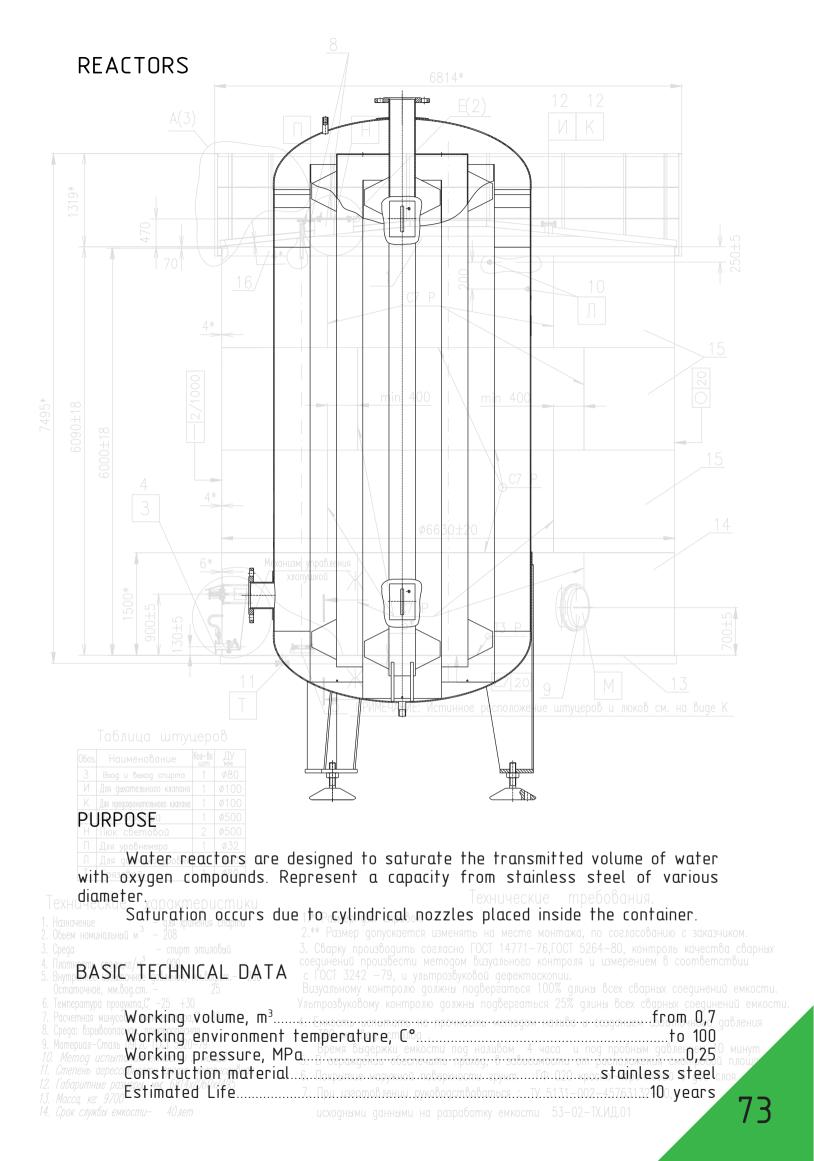
" They pare a vertical cylindrical container with a diameter of 400-1600 mm with three single-cap plates or a reflector.

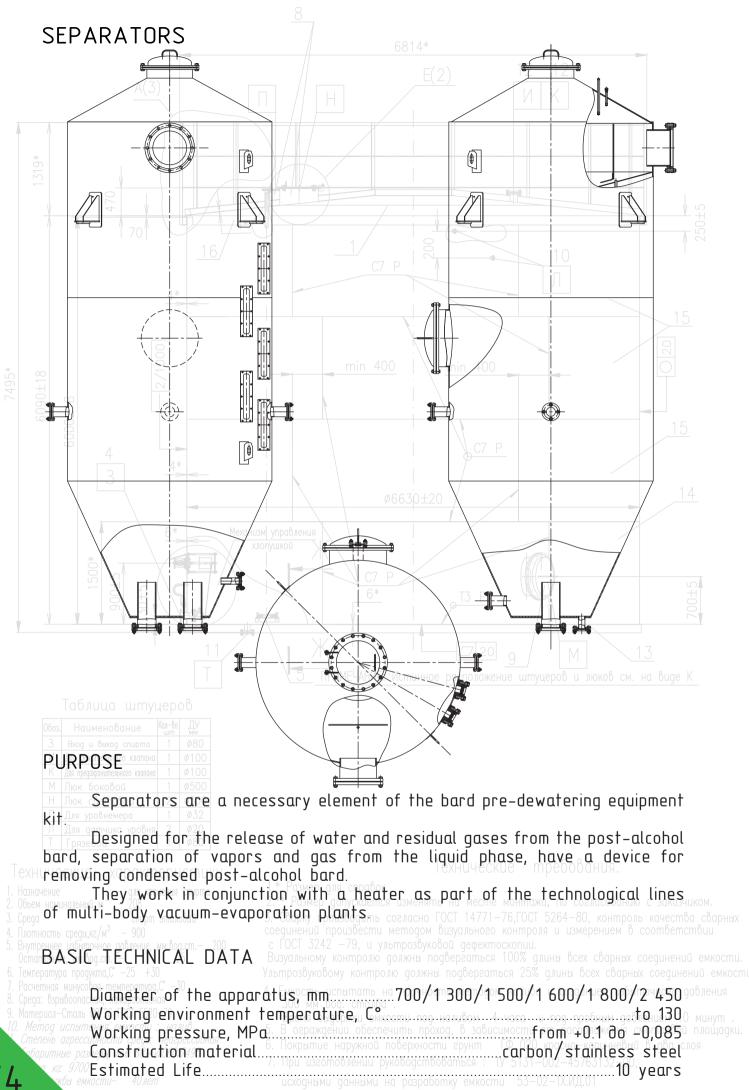
TexhuveckueTheyparePusedKat the enterprises of the alcohol, chemical, petrochemical und pharmaceutical industries ** Размер для спросок.

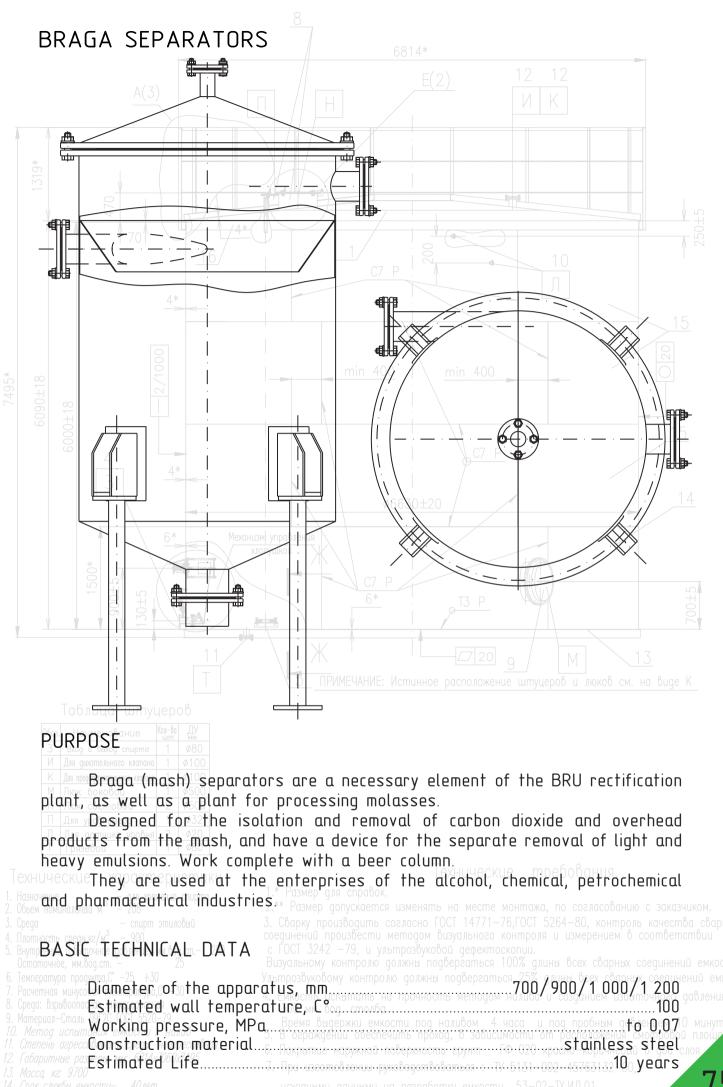
BASIC TECHNICAL DATA

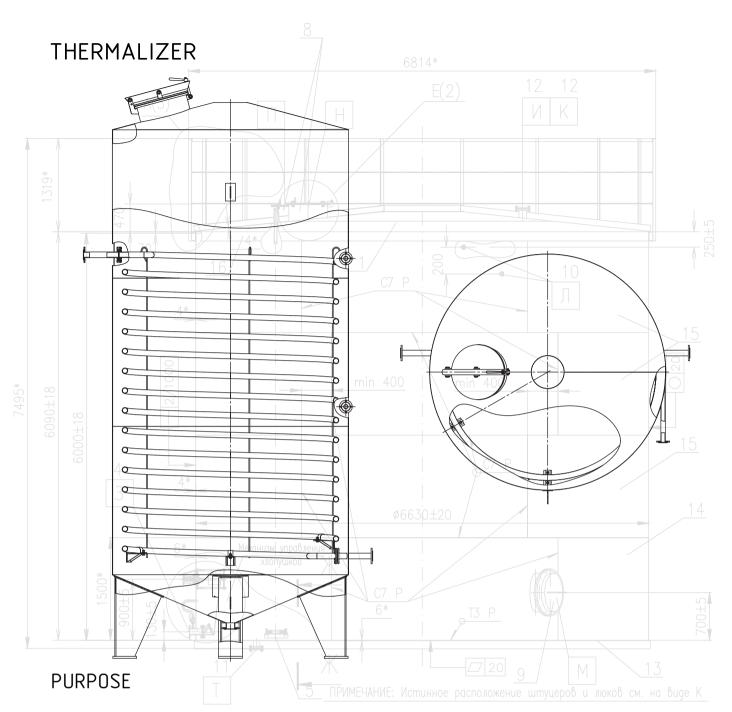
Working environment 4. Environment 4. Environment in a novincemb memogon in water-alcoholo vapors gabierug Environment temperature, peng bagepanu envocing nog novidom 4 vacan u nog novincember 940 multim

- Working pressure in the water camera, MPacca. 6. sabucumocmu om pachonovenus cmo0,030 nnowagku. Working volume, m³ 6. Покрытие наружной поверхности грунт ГФ 020 красно-коричне from 91,7слоя Construction material. 7. При изготовлении руководствоваться : TV 5131-002-stainless steel







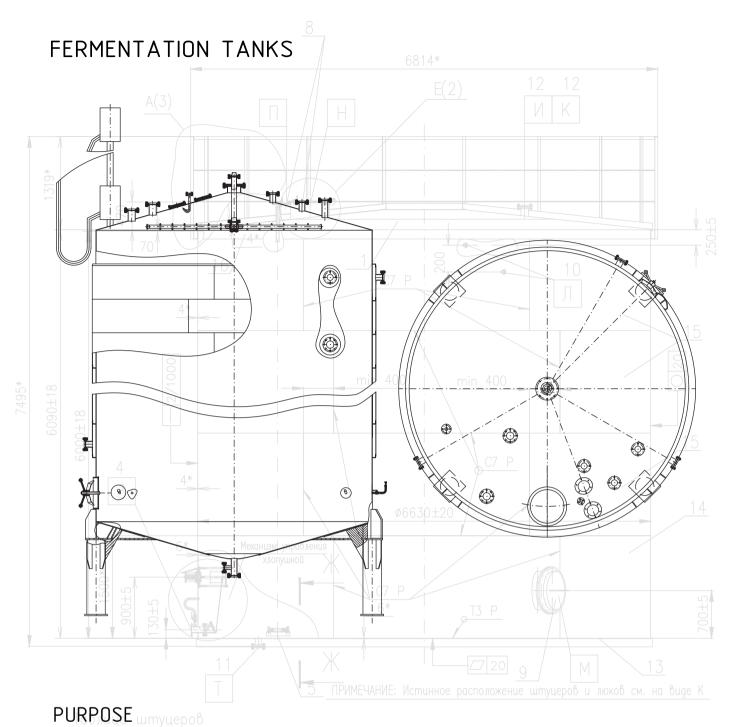


Tabi**Thermalizers** are part of the equipment for the production of dry fodder yeastumenobanue (Martin AX)

Designed for thermolysis of yeast before drying. During thermolysis, the liquid yeast concentrate is heated to 70–100 ° C and held for 45–60 minutes in order to biologically neutralize the concentrate and facilitate subsequent drying. Thermalizers are a cylindrical closed vessel, inside which a paddle mixer rotates (pump mixing of the product is allowed).

To heat the yeast concentrate, a coil heated by steam is installed in the Texhuthermolysers. Texhuthermolysers.

		cated in the top cover to remove steam racobaruo c заказчиком.
		3. Сварку производить согласно ГОСТ 14771—76,ГОСТ 5264—80, контроль качества сварных соединений произвести методом визуального контроля и измерением в соответствии
		с ҐОСТ 3242 –79, и ультрозвуковой дефектоскопии. Визуальному контролю должны подвергаться 100% длины всех сварных соединений емкости.
	Tewnepamypa npogWorking Cenvironment.	Ультрозвуковому контролю должны подвергаться 25% yeast ^в сопсепtrate ^{ieний} емкости.
	Mamenual-Cmark Working (1+0mnerature	4. Емкость испытать на прочность методом налива и созданием избыто 22:0 давления С° 800 мм вод. столва . С° Время выдержкы емкости под наливом 4 часа и про пробным до 50.0 минут .
10. 11	Memog uchum Working pressure, MP	али и под провыши должно индинизации и наса и под провыши должно от индени. ал. В ограждении обеспечить проход, в зависимости от распо аtmospheric u площадки. 6. Покрытие наружной поверхности грунт ГФ 020 красители steel Спокрытие наружное спокрытие спокрытие в составители спокрытие на споредние и поверхное поверхное на спокрытие наружное поверхное на спокрытие на спокрытие на споредние и поверхное на спокрытие на сп
	баритные разConstruction4material.	6. Ποκρωπμε μαργχκιού ποθερχιοςπου εργικη ΤΦ U2U κρας ταιπίθε ς steel
6	ка 9700Estimated Life	7. При изготовлении руководствоваться : ТУ 5131-002-4576313210, уеагs



. енование (Кол-во) ДУ

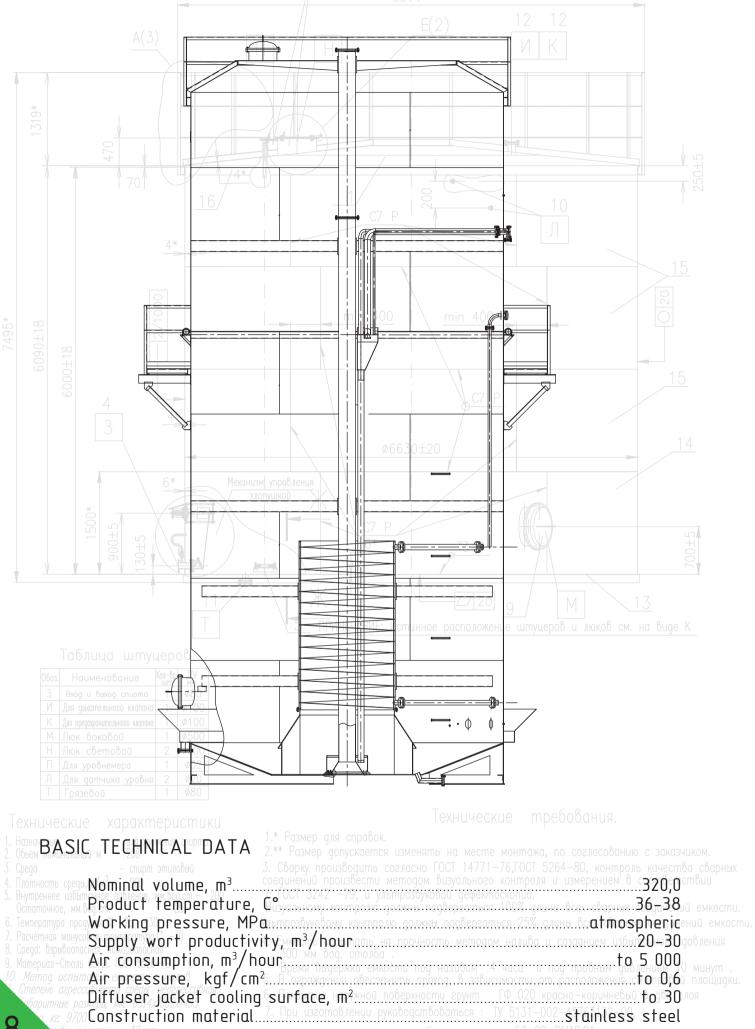
Fermentation technological tanks are intended for the fermentation of wort for the purpose of subsequent production of mash.

Tanks are used at the enterprises of the alcohol industry and are installed in rooms that have category D in terms of explosion hazard (according to PUE).

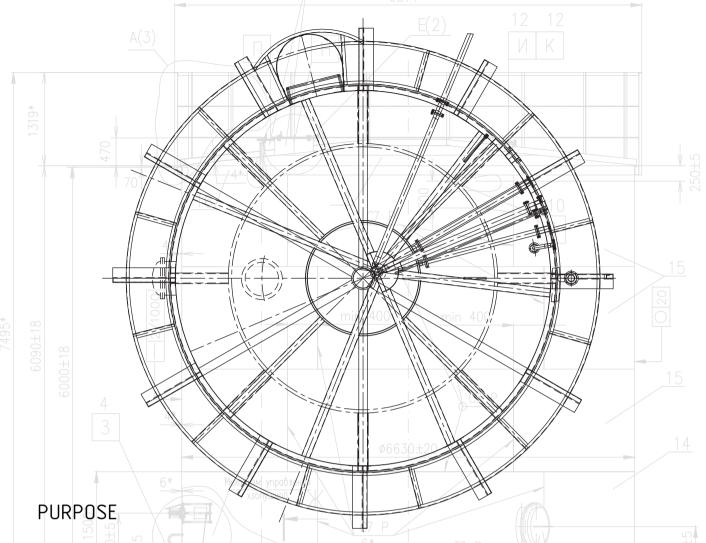
BASIC TECHNICAL DATA

Объем номинальны Working environment 2.** Размер допускается изменять на месте монтажа, по согласованию mashчиком. Среда Working volume, m³. 3. Сварку производить согласно ГОСТ 14771—76,ГОСТ 5264—80, 100,0/160,0 в сварных Плотность среды. Working temperature, C⁶ ГОСТ 3242 — 79, и ультрозвуковой дефектоскопии. Внутреннее извытическопии. Остаточное, мм.вод.ст. – in the apparatus зизуальному, контролю должны подвергаться. 100%, длины всех. сварных 22+28 й емкости. Температура продукта, С -25 in 3the jacket ог сойрозбуковому контролю должны подвергаться 25% длины всех сварны 10-20 ений емкости. и материал-стата в ласстоя вадетия и под проеным даолението время выдержки емкости под наливом. 4 часа и под проеным даолението о мину О. <u>Memog испытания емкос**п**и theujacket or collograждении обаспачить проход. В зависимаюти от расположения смороб</u>й плои лааритные размерь ммс оргахирования и политика в политика и политика Политика и по

YEAST TANKS (YEAST GENERATORS)



YEAST TANKS (YEAST GENERATORS)



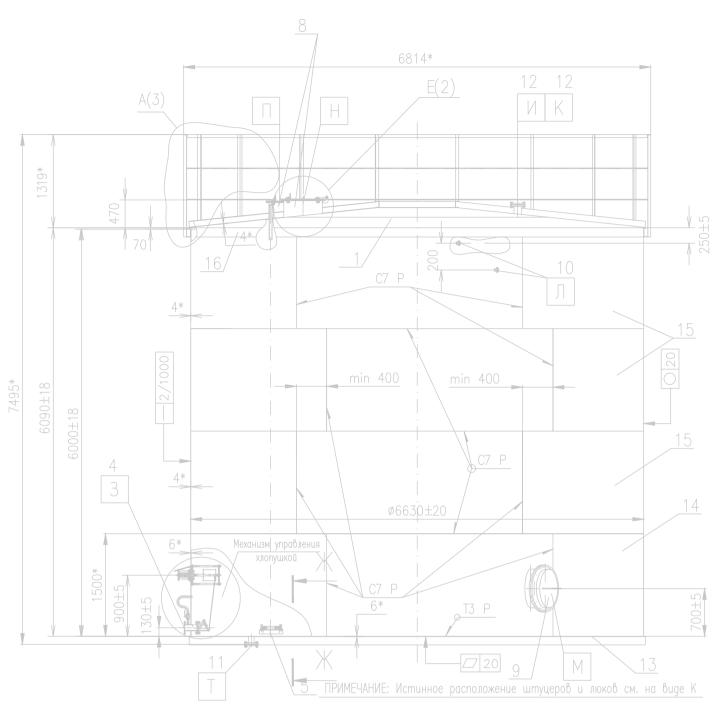
They are used at the enterprises of the alcohol, food, and livestock industries and are an element of the yeast growth department.

Designed for continuous cultivation of a pure yeast culture on the must of hydrolysis production.

They are a cylindrical stainless steel apparatus with a conical lid and a bottom.

During the start-up of the apparatus, specially prepared seed yeast is fed into it. To obtain them, they take a pure yeast culture (free of impurities, for example, cells of other microorganisms), which is grown under sterile conditions, first in the laboratory, and then in the pure culture department at the factory. Air enters the yeast apparatus through a pipe, on the lower end of which a cell is fixed. The wort flows from the pipe into the cuvette, spreads over it and passes over its edge. Air leaves through a narrow (25 mm high) annular gap between the cuvette and the bottom of the apparatus at a speed of 20 m/s, captures the wort and emulsifies it. Foam with excess air rises through the diffuser (hollow steel cylinder with double walls), fills the entire apparatus, is extinguished by its own gravity, descends down the periphery of the apparatus and again rises through the diffuser. Thus, continuous circulation of the contents of the apparatus without the use of mechanical mixing devices. If necessary, ammonia water is supplied to the apparatus to maintain the optimal pH of the medium.

After the normal process parameters are established, the supply of sowing yeast is stopped. Yeast grows in the foam when there is a plentiful supply of oxygen from small air bubbles. The device is equipped with a hatch and fittings for introducing wort, pure culture, water; for the exit of fermentation gases, water from the coil, the output of the finished product and wash water.



Обоз.	Наименование	Кол-во wm	ДУ мм
3	Вход и выход спирта	1	Ø80
И	Для дыхательного клапана	1	ø100
Κ	Для предохранительного клапана	1	ø100
М	Люк боковой	1	ø500
Н	Люк световой	2	ø500
	Для уровнемера	1	ø32
	Для датчика уровня	2	ø20
Т	Грязевой	1	Ø80

- Обьем номинальный м 3

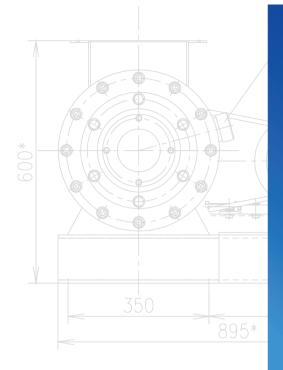
- 3. Среда 4. Плотность среды,кг/м³ 900 5. Внутреннее избыточное давление, мм.вод.ст.–
- Температура продукта,С°—25 +30
- Расчетная минусовая температура, C° 30
- Среда: взрывоопасная, пожароопасная 9. Материал-Сталь 09Г2С ГОСТ 5520-79
- 10. Метод испытания емкости : налив
- 12. Габаритные размеры, мм. 6814x7060x7495 13. Масса, кг. 9700
- 14. Срок службы емкости-

- 1.* Размер аля справок. 2.** Размер допускается изменять на месте монтажа, по согласованию с заказчиком. 3. Сварку производить согласно ГОСТ 14771—76,ГОСТ 5264—80, контроль качества сварных
- соединений произвести методом визуального контроля и измерением в соответствии с ГОСТ 3242 –79, и ультрозвуковой дефектоскопии. Визуальному контролю должны подвергаться 100% длины всех сварных соединений емкости.
- Ультрозвуковому контролю должны подвергаться 25% длины всех сварных соединений емкости.
- 4. Емкость испытать на прочность методом налива и созданием избыточного давления 300 мм вод. столба .
 - Время выдержки емкости под наливом 4 часа и под пробным давлением 10 минут
- В ограждении обеспечить проход, в зависимости от расположения смотровой площадки.
- 6. Покрытие наружной поверхности грунт ГФ 020 красно-коричневый в два слоя



Section 10. DRYING EQUIPMENT

ROTARY DRYING UNITS





PURPOSE OF EQUIPMENT

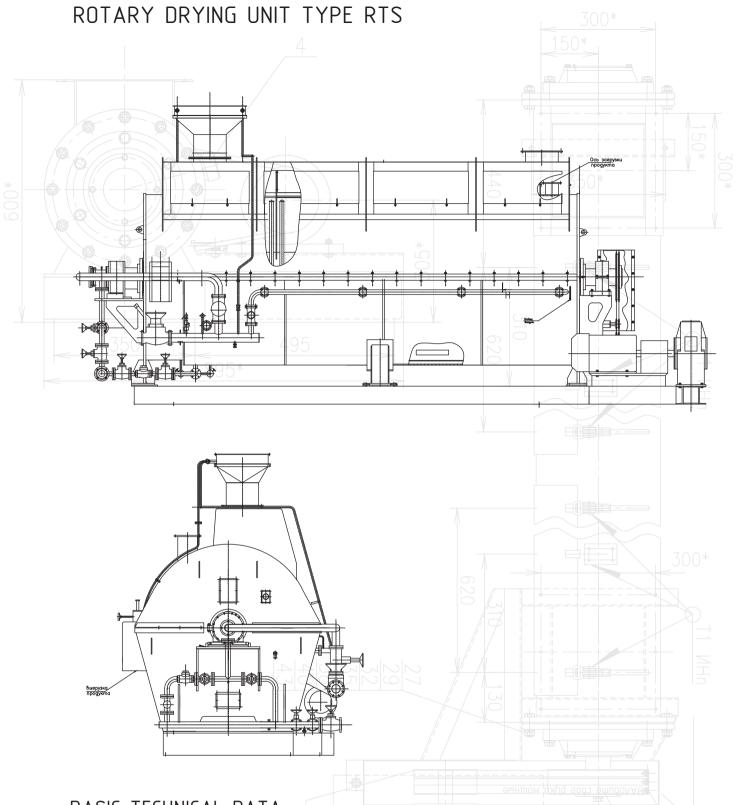
Rotary drying unit type RDS (rotary disk dryer), RTS (rotary tube dryer) are designed for drying various raw materials, previously squeezed on a decanter or separator, and other materials in continuous operation to final moisture.

The design of the RDS dryer allows the drying of dazzling and hard-to-dry, porridge-like and bulk materials, including waste from the fish, meat, brewing, alcohol industries for processing into feed flour for poultry farms, fish farms and other livestock farms, drying sunflower meal, etc.

The RTS drying unit is designed for drying protein raw materials of plant and animal origin in a continuous mode and allows the drying of various pasty, porridge-like and bulk materials.

Due to indirect heating of the raw materials, the product obtained after such drying does not have traces of carcinogens and extraneous odors, the ash content of the resulting product does not exceed the established standards for use as feed additives.

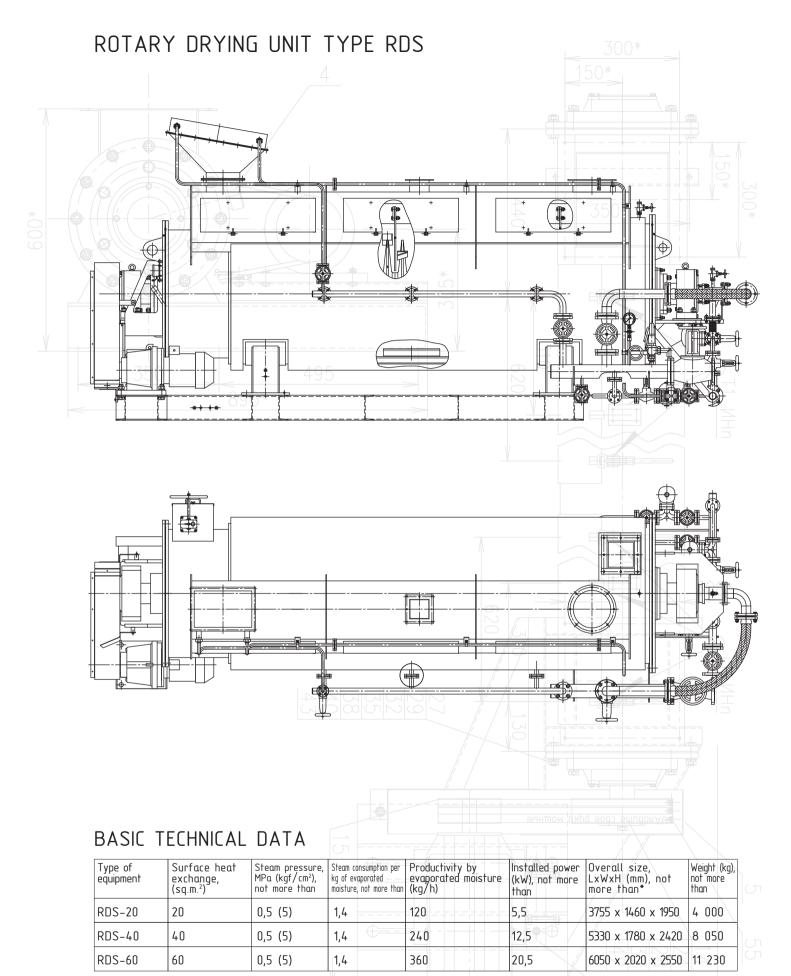
RTS-type drying units are used as part of the line for processing post-alcohol grain stillage grains into fodder flour, as well as in RMU lines (fish and flour plants), where the raw materials are preliminarily dehydrated in a centrifuge, evaporator or other device to a moisture content of 55-72% installation and dried to a moisture content of not more than 10%.



BASIC TECHNICAL DATA

				-			/ .7 \		
Type of equipment	Surface heat exchange, (sq.m²)	Steam pressure, MPa (kgf/cm²), not more than		rated — —	evaporated moisture	(kW), not more	Overall size, LxWxH (mm), not more than*	Weight (kg), not more than	
RTS-75	75	0,5 (5)	1,4		450	19,5	6050 x 2020 x 2550	12 800	
RTS-160	160	0,5 (5)	1,4	C=	960	56	7305 x 2785 x 3490	21 800	
RTS-200	200	0,5 (5)	1,4		No less than 1200	66	7305 x 2985 x 3620	23 800	Ŭ

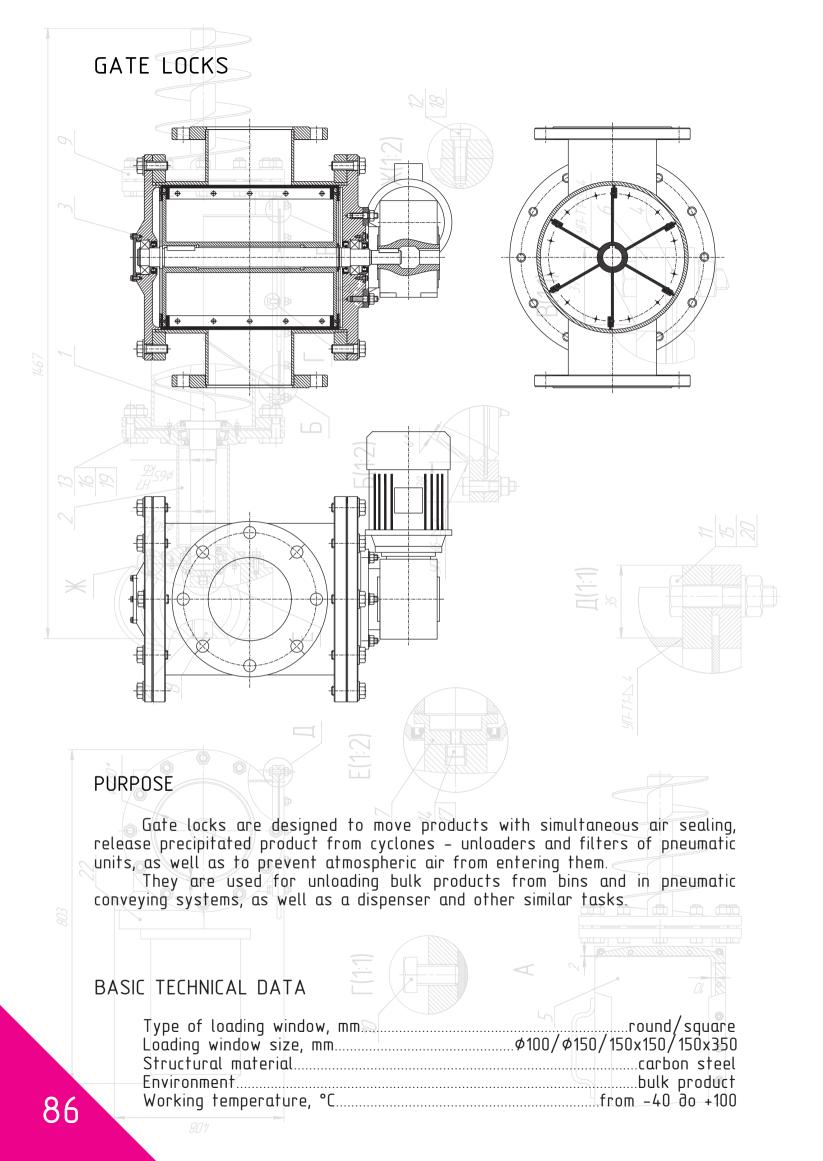
 st - The ventilation system is not included in the overall dimensions.

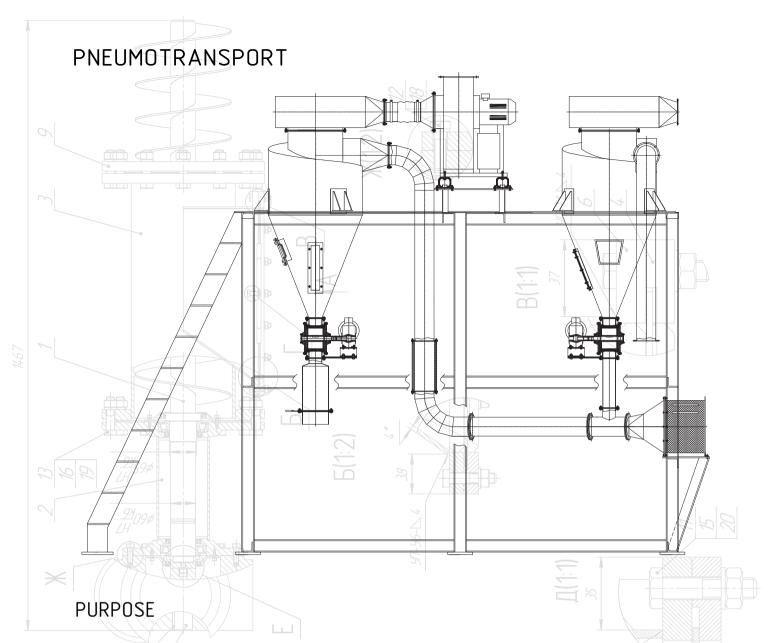


* - The ventilation system is not included in the overall dimensions.



Section 11. TRANSPORTATION EQUIPMENT



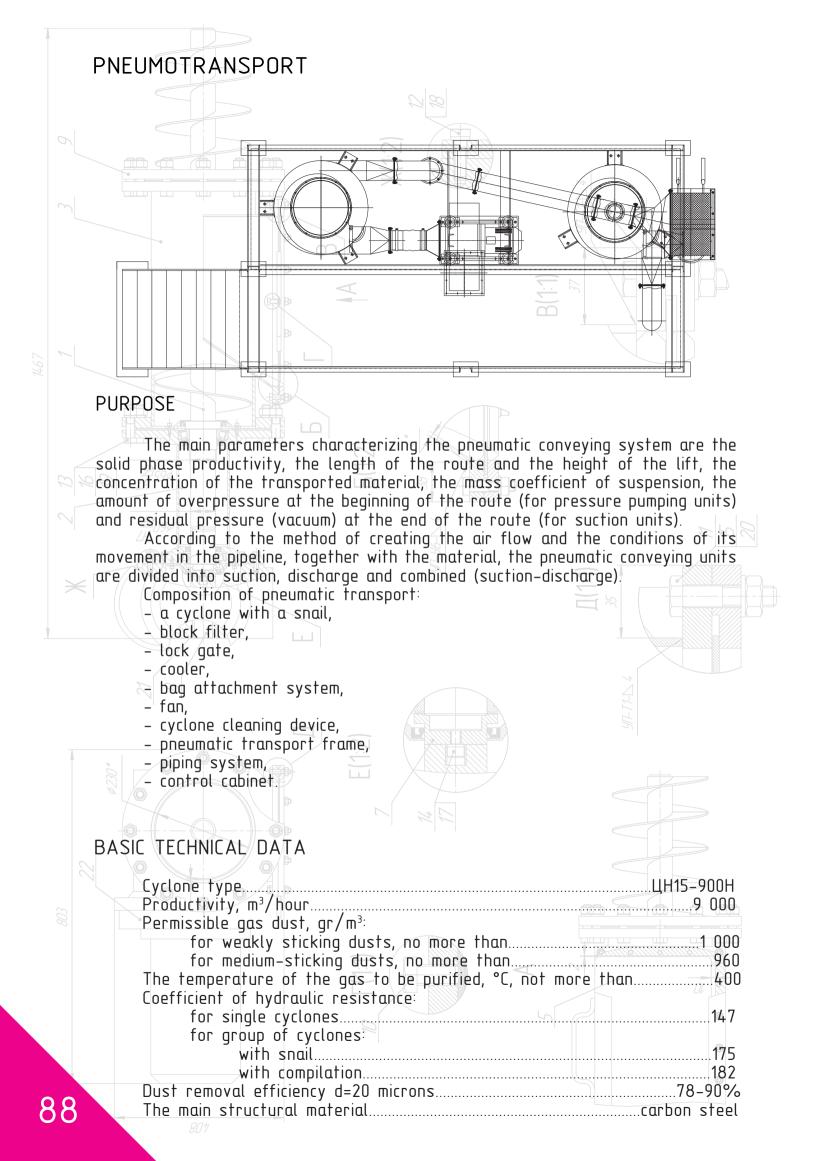


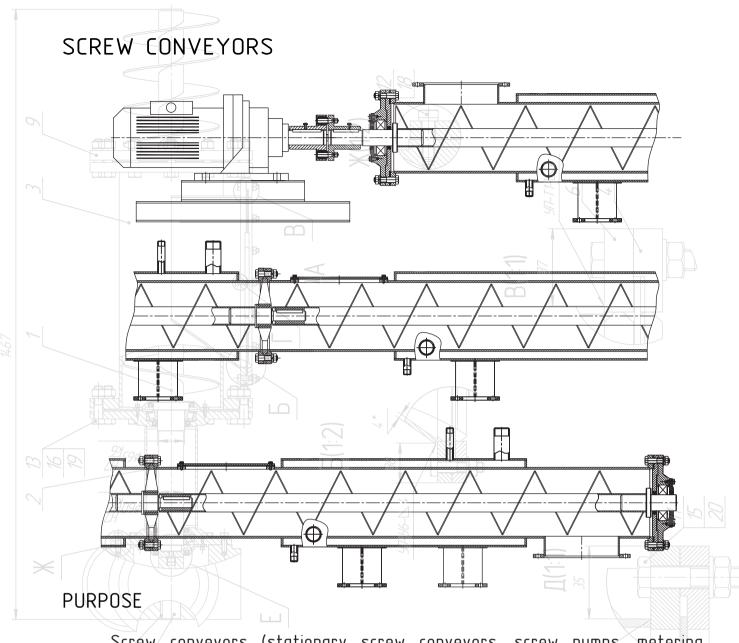
Pneumatic conveying units are a set of devices that facilitate the movement of bulk materials (dust, powder, granular, crushed, etc.) using compressed air or discharged gas. With granules of transported material up to 10 mm, pneumatic transport is preferable in almost all cases to other transport systems.

Pneumotransport is widely used for moving bulk materials due to their significant productivity and long range in the most cramped production conditions, i.e. the use of areas unsuitable for other methods of transportation, saving production space, the complete absence of residues and losses of the transported product in the lines, high sanitary and hygienic conditions for its transportation, with the exception of violations of the technological and hygienic conditions of the air in production rooms due to the lack of dusting, ease of installation, reducing staff and simplifying maintenance, flexibility in operation and the ability to fully automation.

A pneumatic conveying apparatus allows suitable bulk and granular substances to be transported through the pipeline by air flow in the vertical, horizontal and inclined directions.

The disadvantages of pneumatic transport include a relatively high specific energy consumption per unit mass of the transported product, the complexity of the manufacture and operation of equipment for cleaning transporting and exhaust air, significant wear of material pipelines and grinding of the transported product. However, the correct choice of the method and equipment for pneumatic transportation of this product allows you to partially or completely eliminate them.





Screw conveyors (stationary screw conveyors, screw pumps, metering augers) are designed for transportation in horizontal and inclined (at an angle of up to 40°) positions, at temperatures up to 80°C dusty, powdery, small-sized (piece size up to 20 mm), non-abrasive and abrasive bulk cargo.

They are a stationary transporting device of continuous operation, the working body of which is a screw rotating in a closed trough.

Conveyors consist of a drive mounted on a common frame with a conveyor, gutter sections with bearings mounted on them and interconnected by gaskets, sections of screws interconnected by a suspension bearing sleeve using studs, gutter covers, bearings, loading and unloading nozzles.

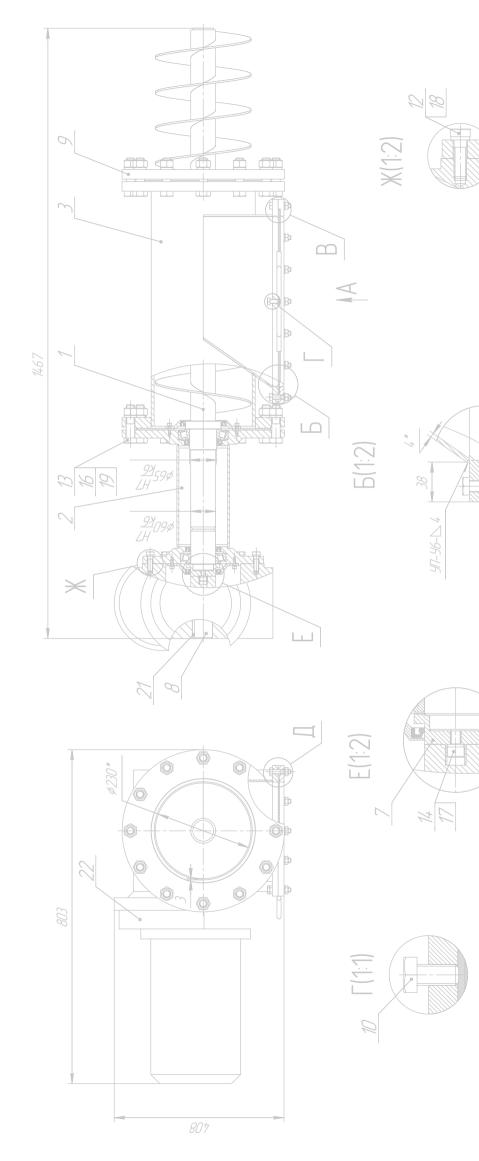
Rotation from the drive is transmitted to the screw via a chain drive.

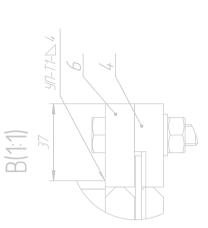
The conveyors are loaded through the loading nozzle mounted on the cover of the gutter.

The unloading of the gutter is made through the discharge pipe mounted on the bottom of the gutter at the end of the conveyors.

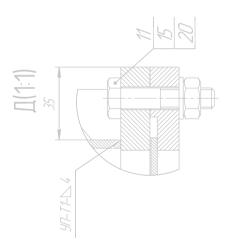
BASIC TECHNICAL DATA

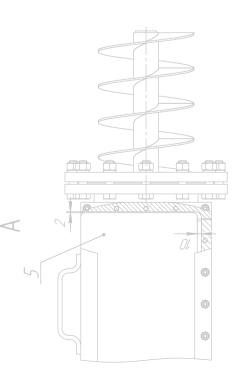
Standard section length, mm	
Fluid temperature	
Material of constructionstainless	/ carbon steel





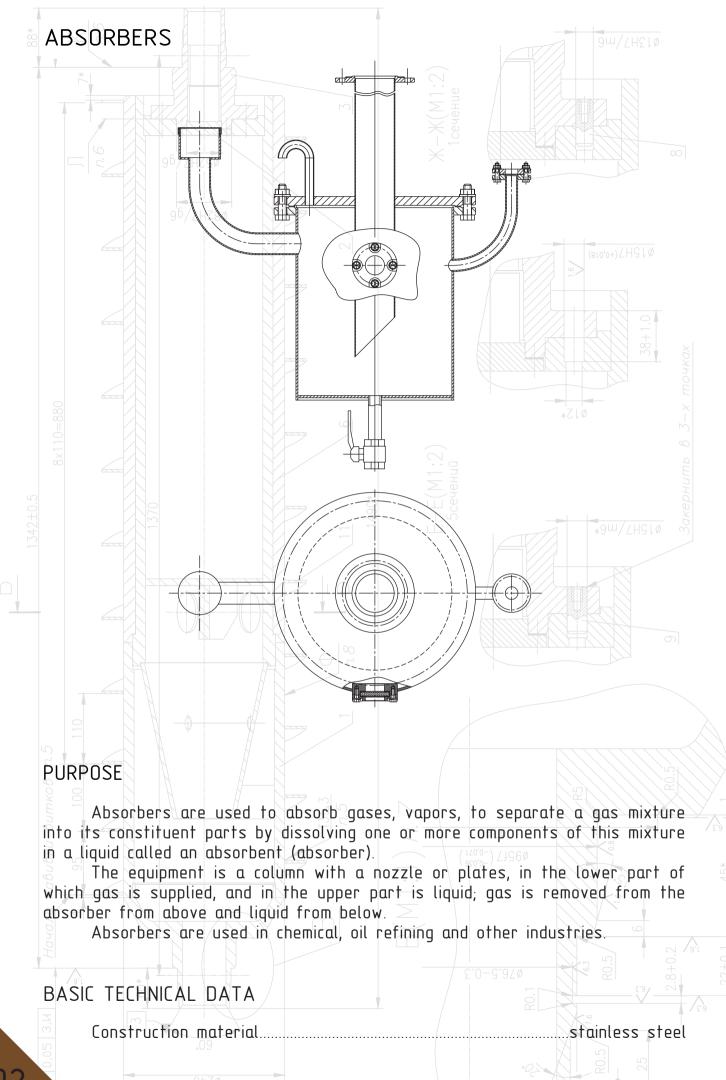
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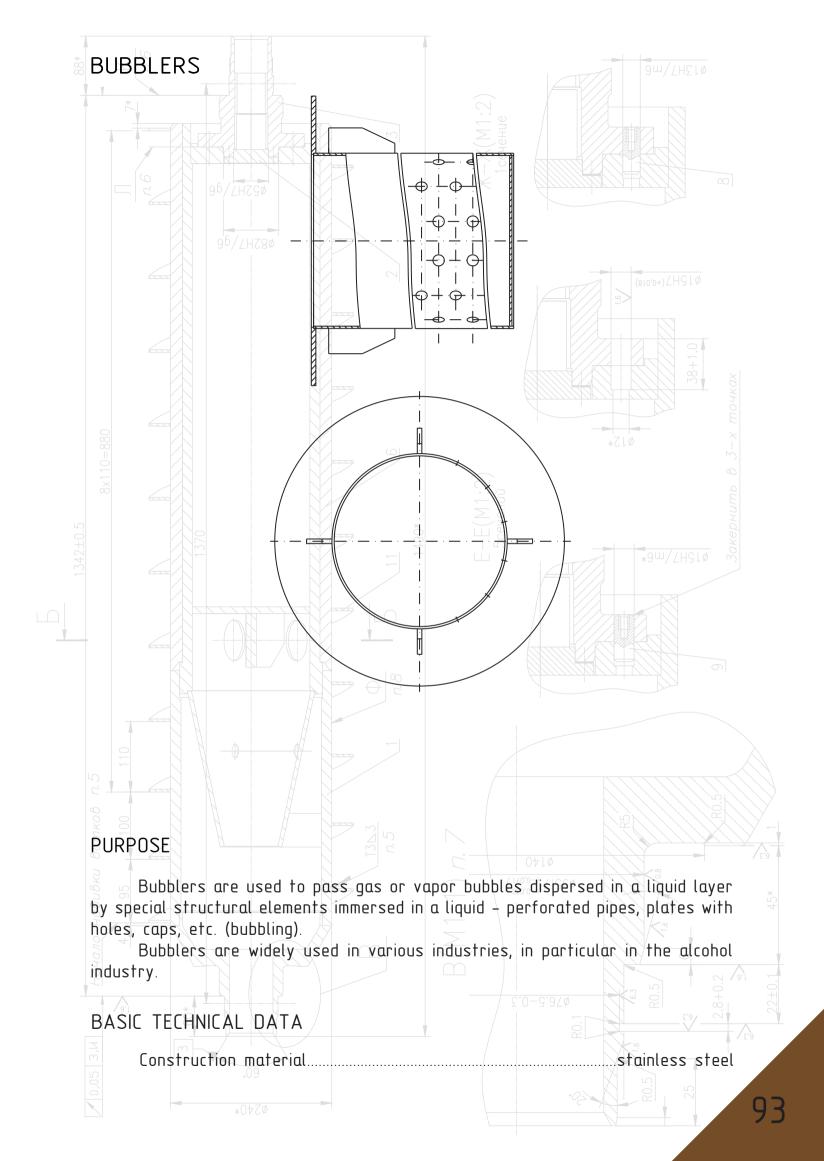


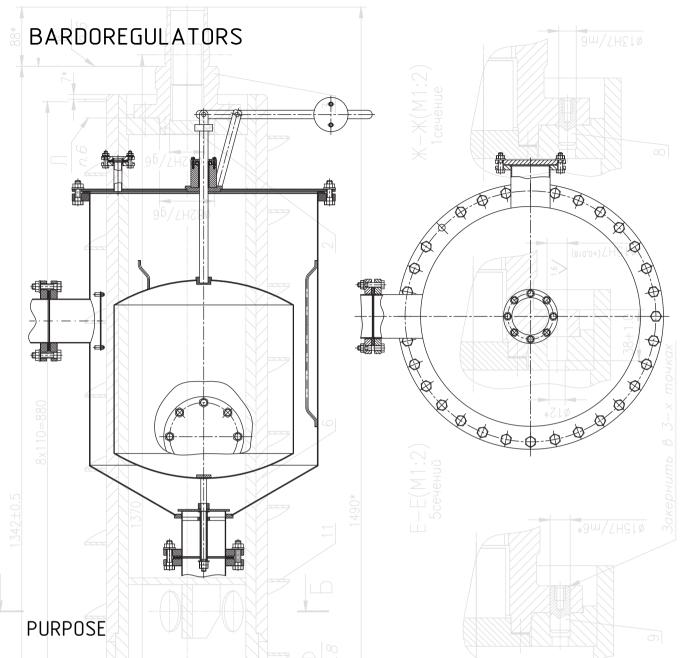




Section 12. OTHER EQUIPMENT







Bardine regulators of the BAR brand are used at the enterprises of the alcohol, chemical, petrochemical and pharmaceutical industries.

They are a necessary element of the rectification installation BRU, installation for processing molasses.

Designed to drain the bard from the mash column and prevent steam from leaving the column.

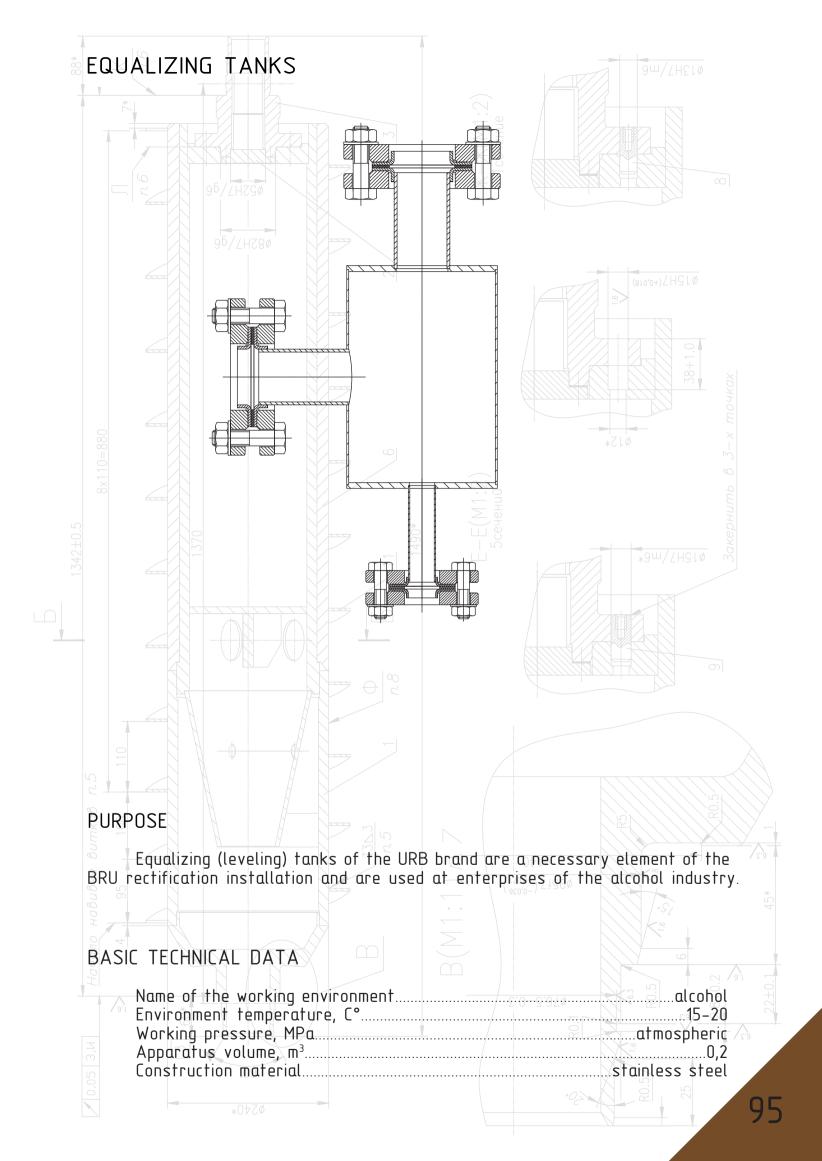
The bardoregulator is a cylinder with a float inside it.

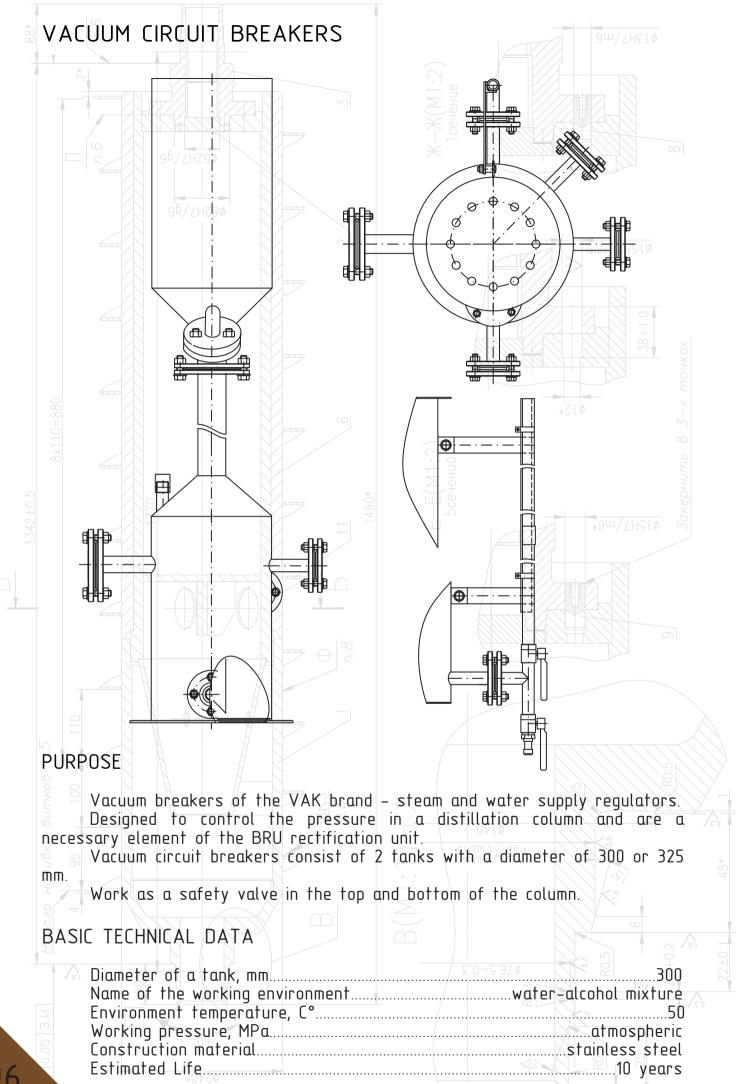
Bard from the mash column through the nozzle enters the bardoregulator. After filling it with liguid to a certain level, the float floats up and pulls

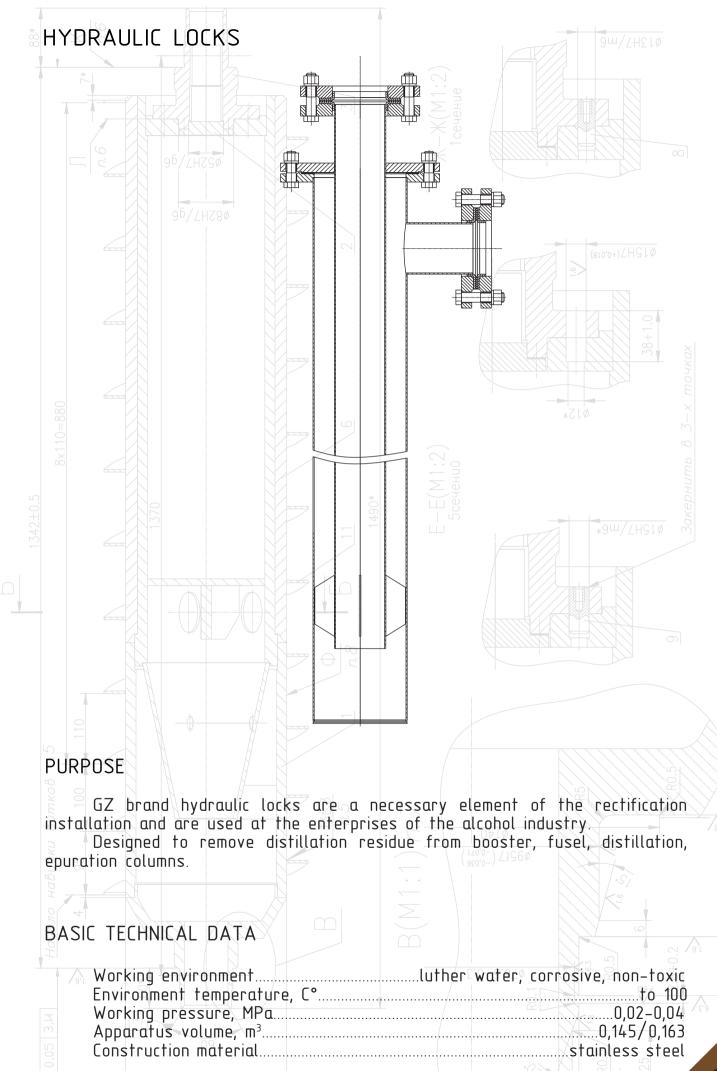
a valve behind it, opening the outlet, as a result of which part of the stillage flows out.

BASIC TECHNICAL DATA

Cylinder diameter, mm.	20-9920 700/800/900 bard
Name of the working environment	
FOVICODMENT TEMPERATIICE I	
Working pressure, MPa	0,03
Apparatus volume, m ³	0,285
Construction material	
*U76\$	







PURPOSE

Decanters of the D-305 type - continuous horizontal precipitation with screw discharge of sediment for processing two-phase suspensions with a stainless steel rotor.

They are used for the processing of post-alcohol distillery stillage and beer grains and are part of the bardo-dewatering plant, as well as part of the technological lines for obtaining fish feed flour and technical fat.

The main unit of the decanter is a cylindrical rotor located horizontally. The rotation of the rotor is carried out from the engine by means of a belt drive.

A screw is coaxially located inside the rotor and is designed to transport the precipitated solid phase sediment to the discharge windows of the rotor.

Rotation of the screw is reported by the rotor through the reducer. The screw rotates in the same direction as the rotor, but at a lower speed. The difference in the speed of rotation of the screw and the rotor is necessary for the forced movement of the sediment along the inner surface of the rotor.

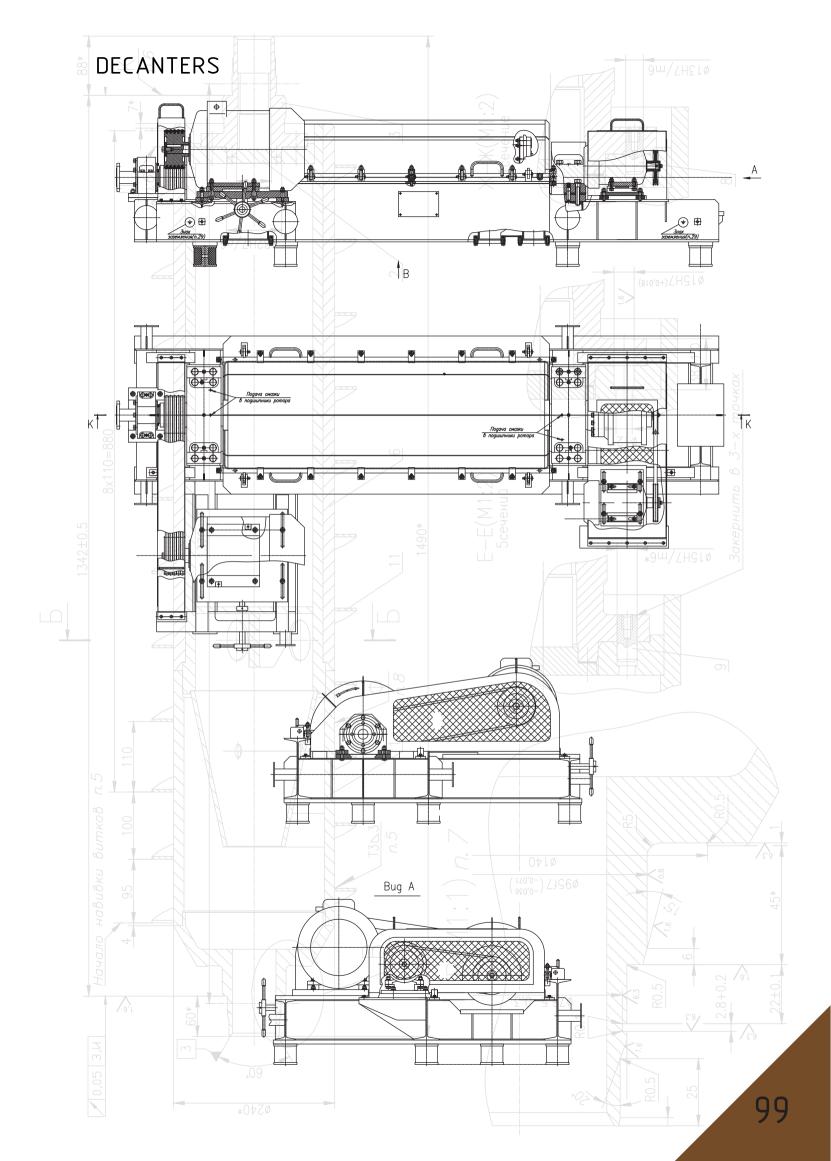
Through the left hollow trunnions of the rotor and the screw passes the supply pipe, through which the suspension is fed to the distributor welded into the inner cavity of the screw. Through the windows in the shell of the screw slurry enters the rotor.

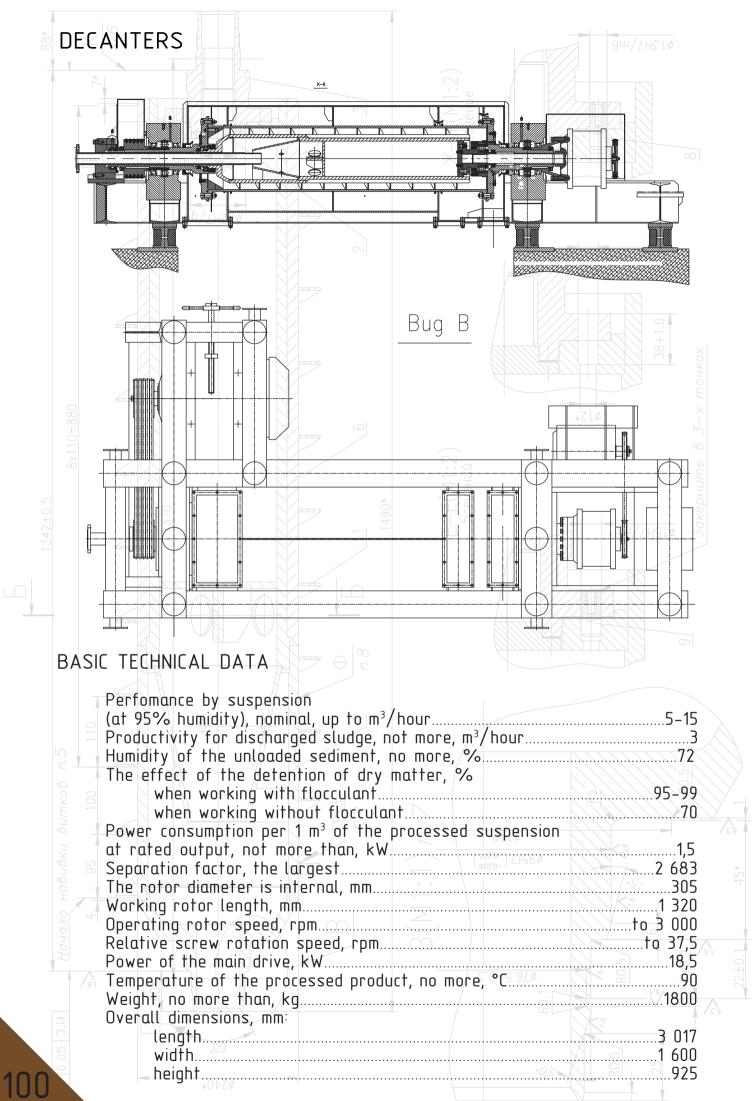
Under the action of centrifugal forces in the suspension, the solid phase is separated from the liquid phase. The solid phase is deposited on the walls of the rotor and transported by the screw towards the conical part of the rotor. At the end of the sediment path to the discharge windows, in the dehydration zone, moisture is squeezed out of the sediment.

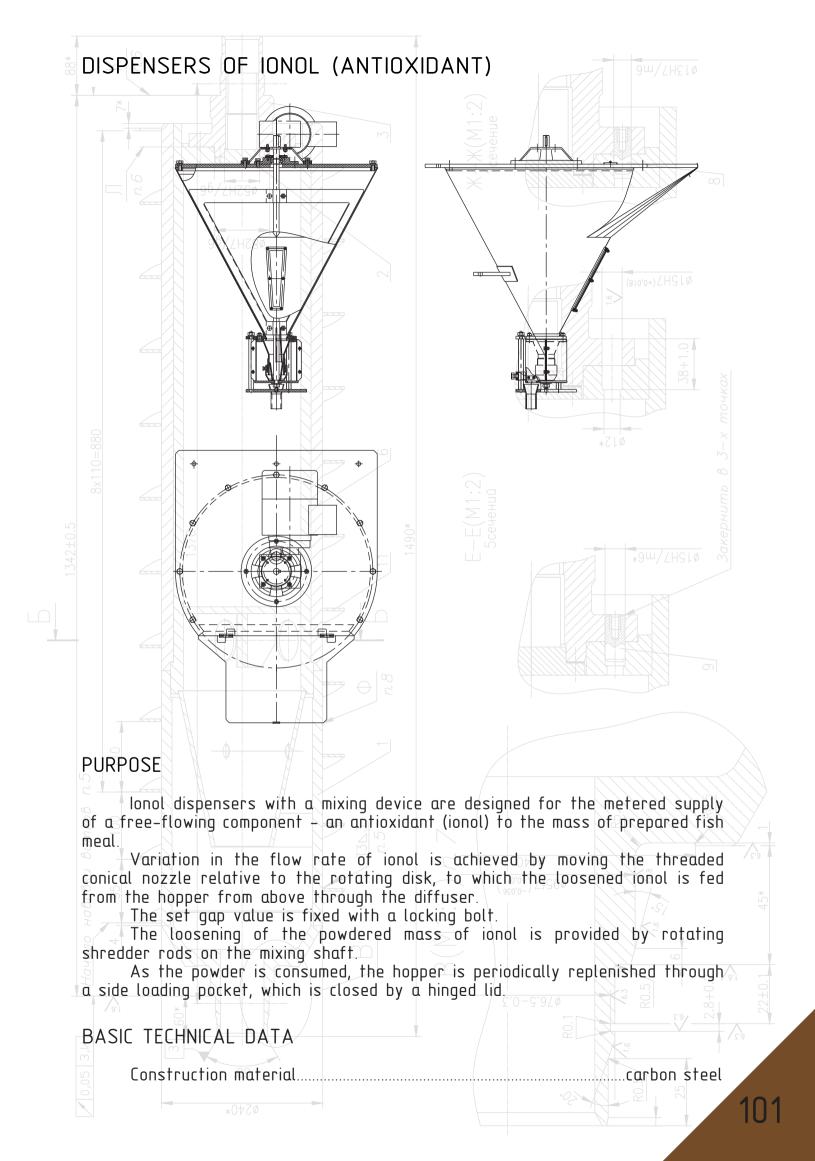
Under the action of the screw pressure, the solid phase is ejected through the discharge windows in the left axle into the sludge discharge compartment of the decanter bed.

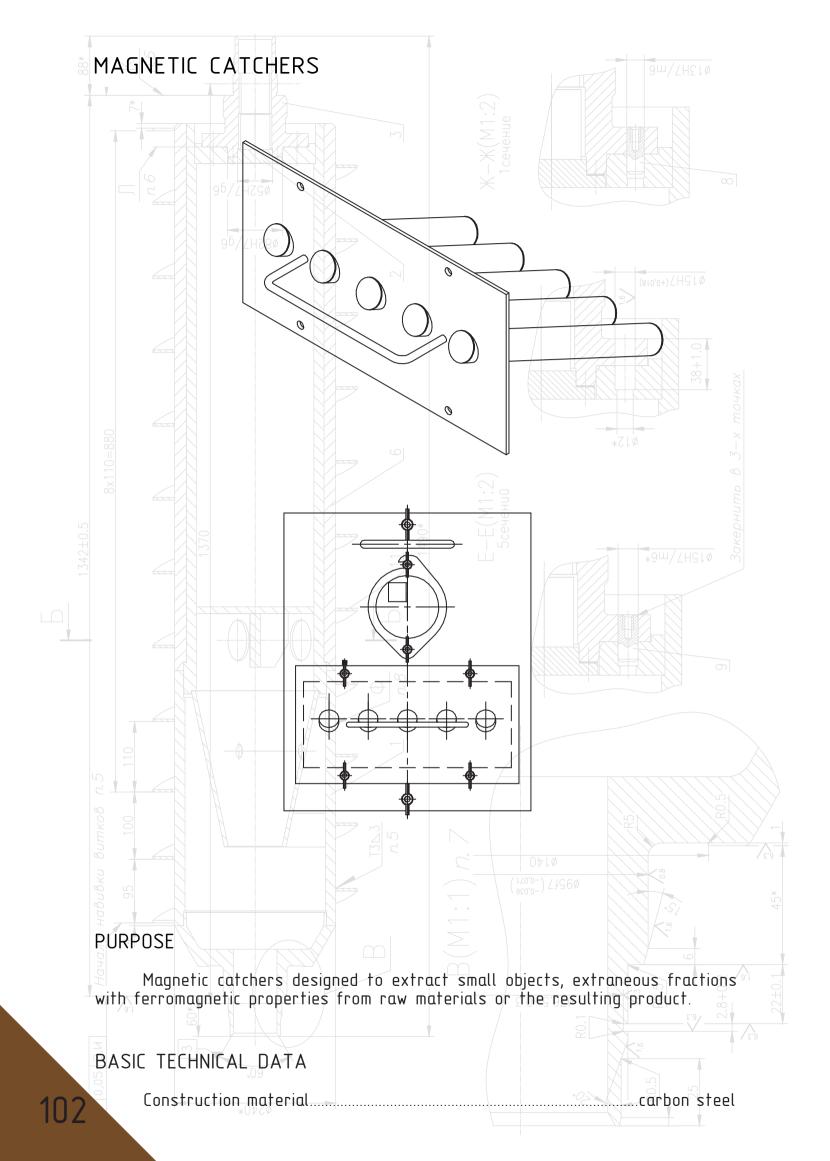
The clarified liquid phase (fugate) through the drain windows in the right axle of the rotor is output to the fugate drain compartment of the decanter frame.

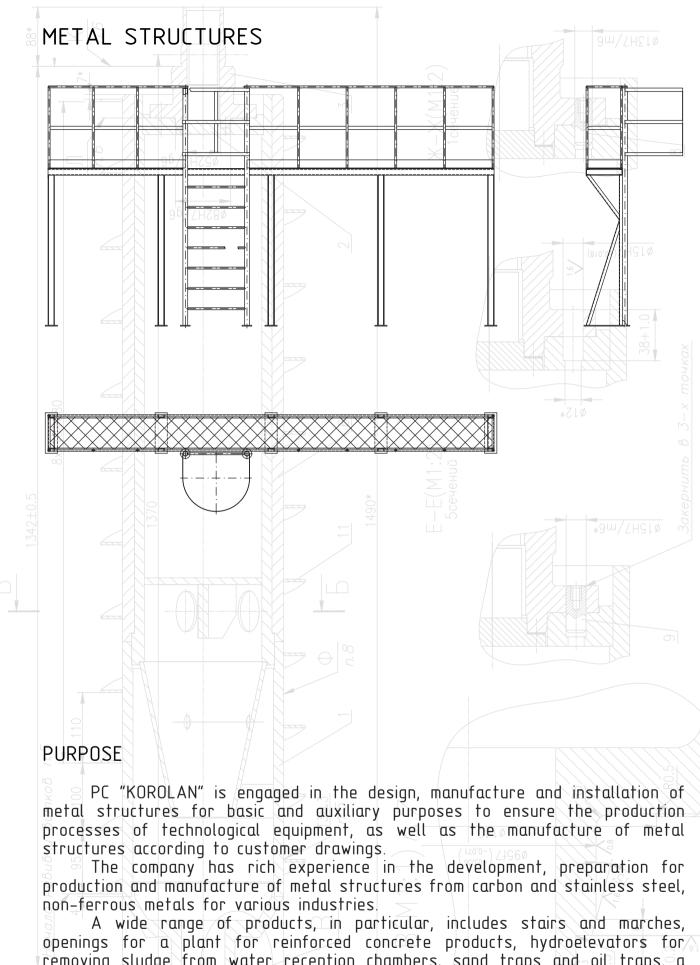
In the process of separating the solid phase from the liquid sludge discharge and discharge of fugate occur continuously.





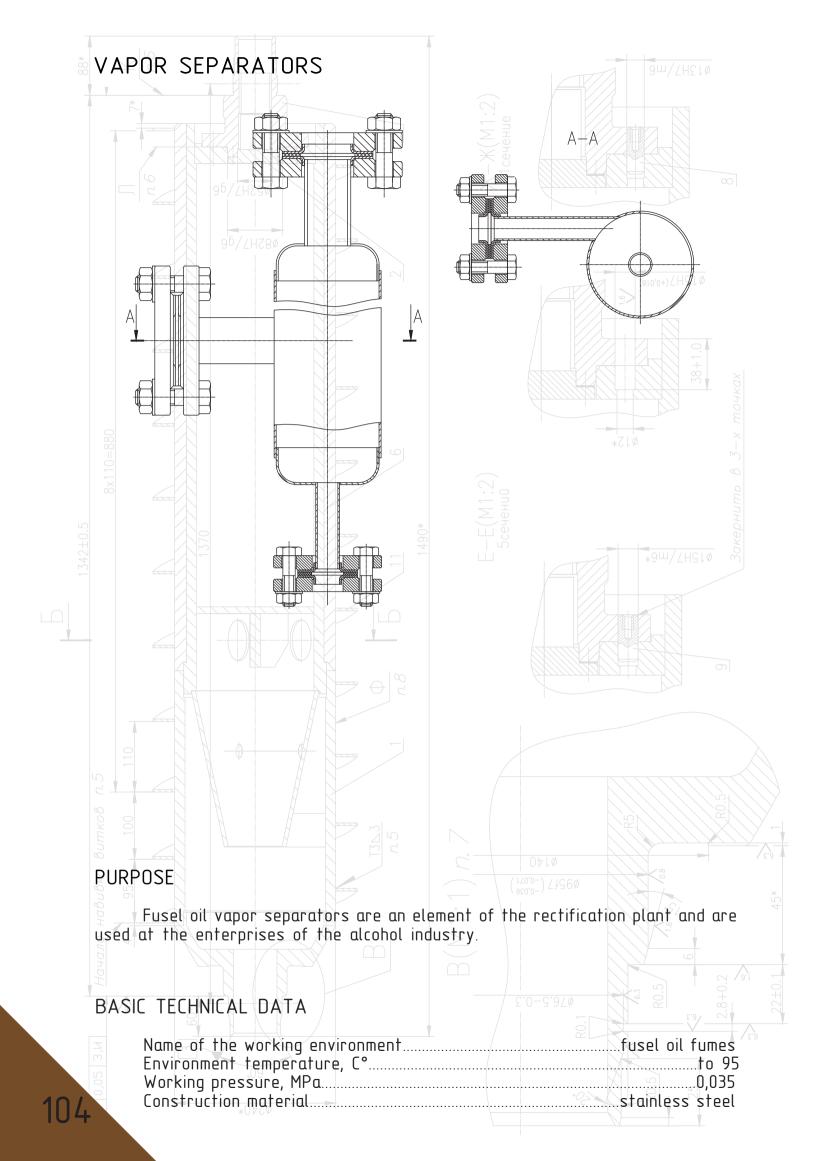


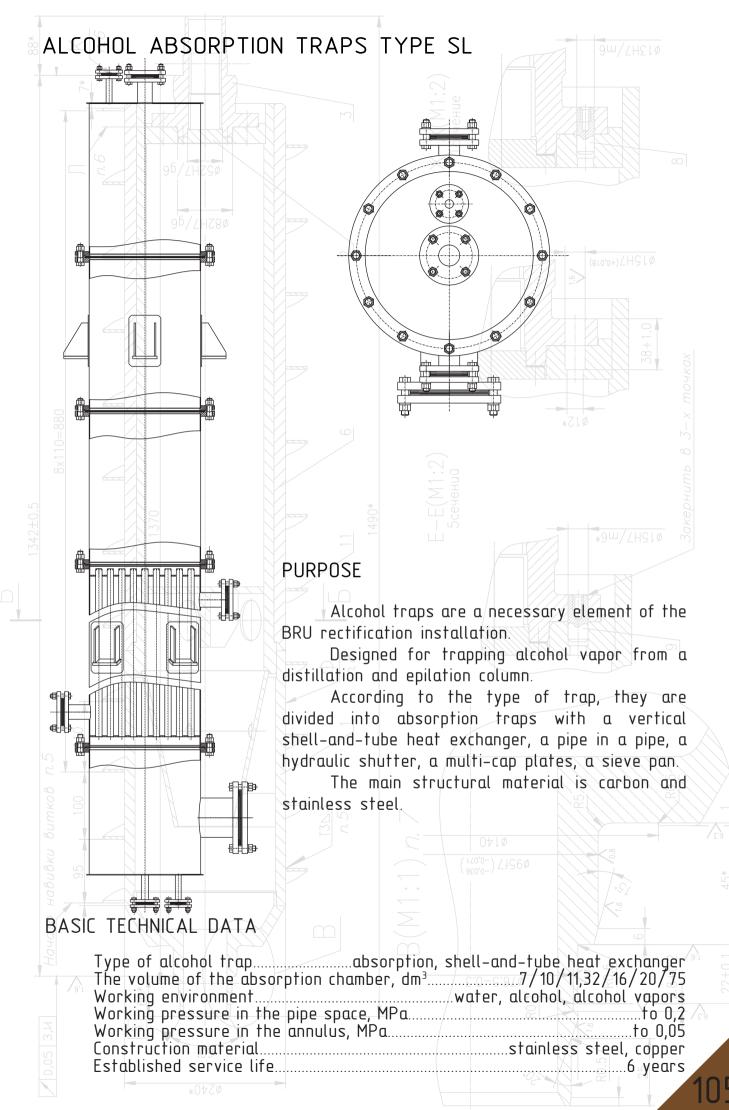


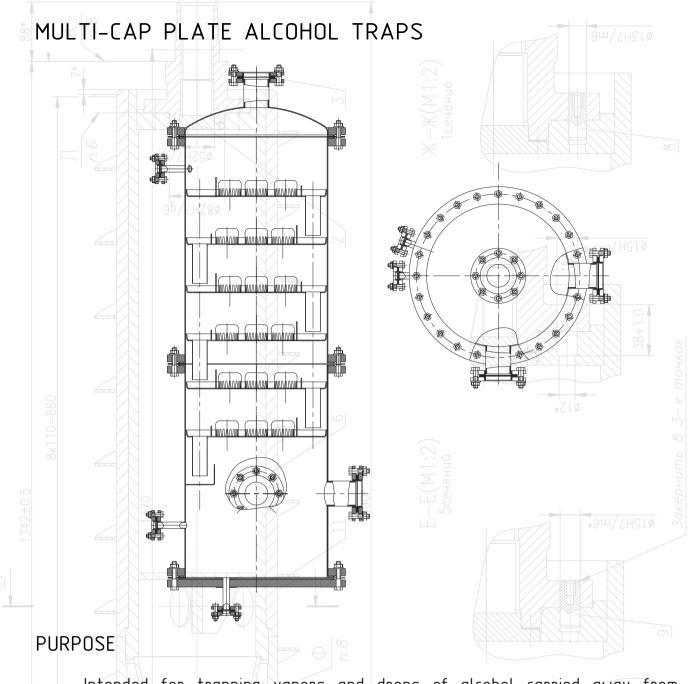


removing sludge from water reception chambers, sand traps and oil traps, a vibrating screen, a vibratory bed, a frame of drying plants and other technological equipment, a sand bath. It is possible to place orders for mass production, single orders of

non-standard equipment with the development of drawing documentation or according to customer drawings.







Intended for trapping vapors and drops of alcohol carried away from fermentation tanks by carbon dioxide in distilleries and trapping vapors of alcohol released during its storage in capacitive equipment.

The design of the alcohol trap is a cylindrical apparatus, inside of which at equal distances there are six multi-cap plates.

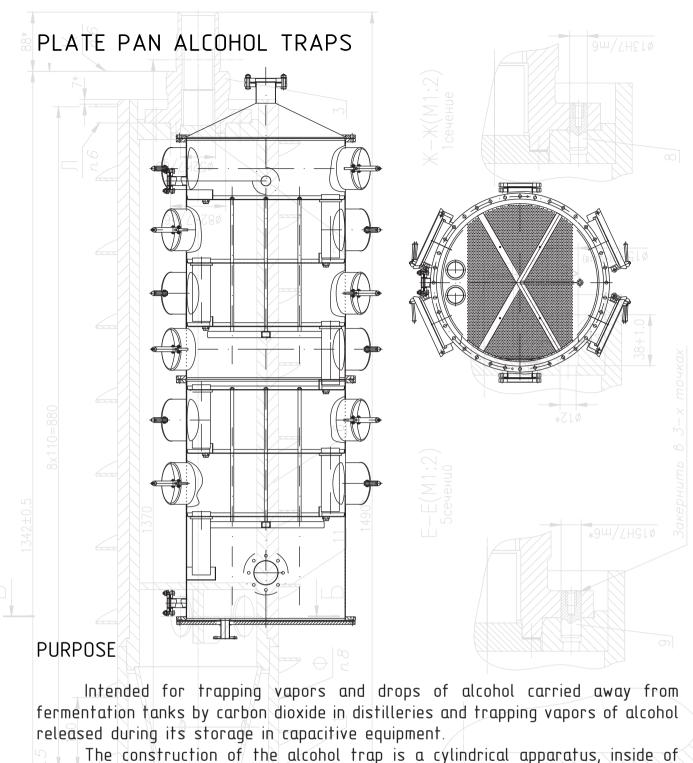
The alcohol trap works according to the counterflow principle: alcohol vapors move from bottom to top, and water moves from top to bottom.

The water supply is regulated in such a way that the water-alcohol mixture emerging from the alcohol trap has a strength of no higher than 1.5-1.7% vol.

At a higher concentration, there is no complete trapping of alcohol.

BASIC TECHNICAL DATA

Type of alcohol trap	
Working environment	hydroalcoholic liquid
Working volume	from 0,04 m ³
Working pressure, MPa	to 0,03
Construction material	stainless steel
Estimated Life	
*U7CØ	



which six sieve plates are placed at equal distances.

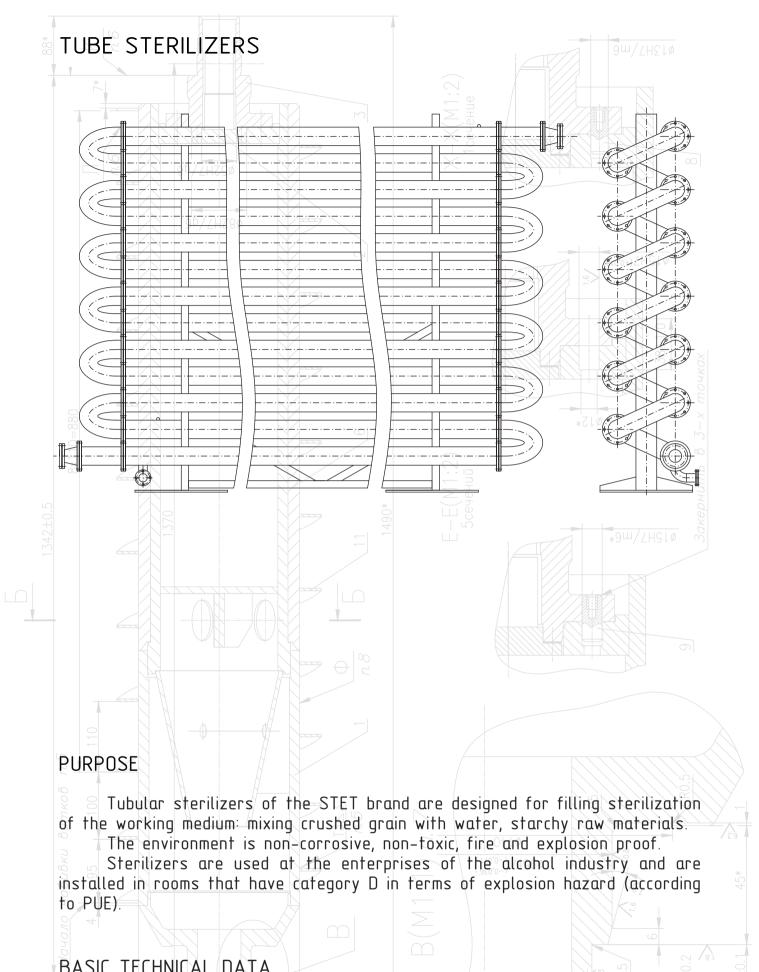
The spit trap works according to the counterflow principle: alcohol vapors move from bottom to top, and water moves from top to bottom.

The water supply is regulated in such a way that the water-alcohol mixture emerging from the alcohol trap has a strength of no higher than 1.5–1.7% vol.

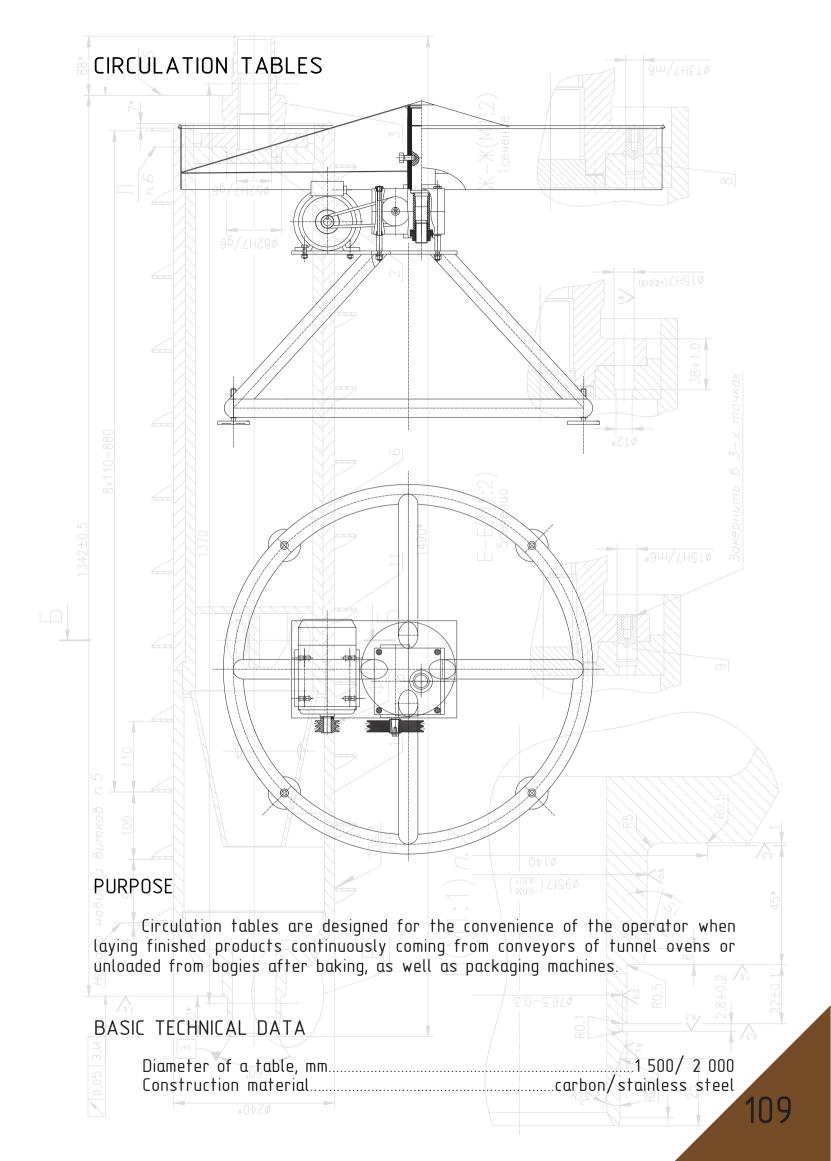
At a higher concentration, there is no complete trapping of alcohol.

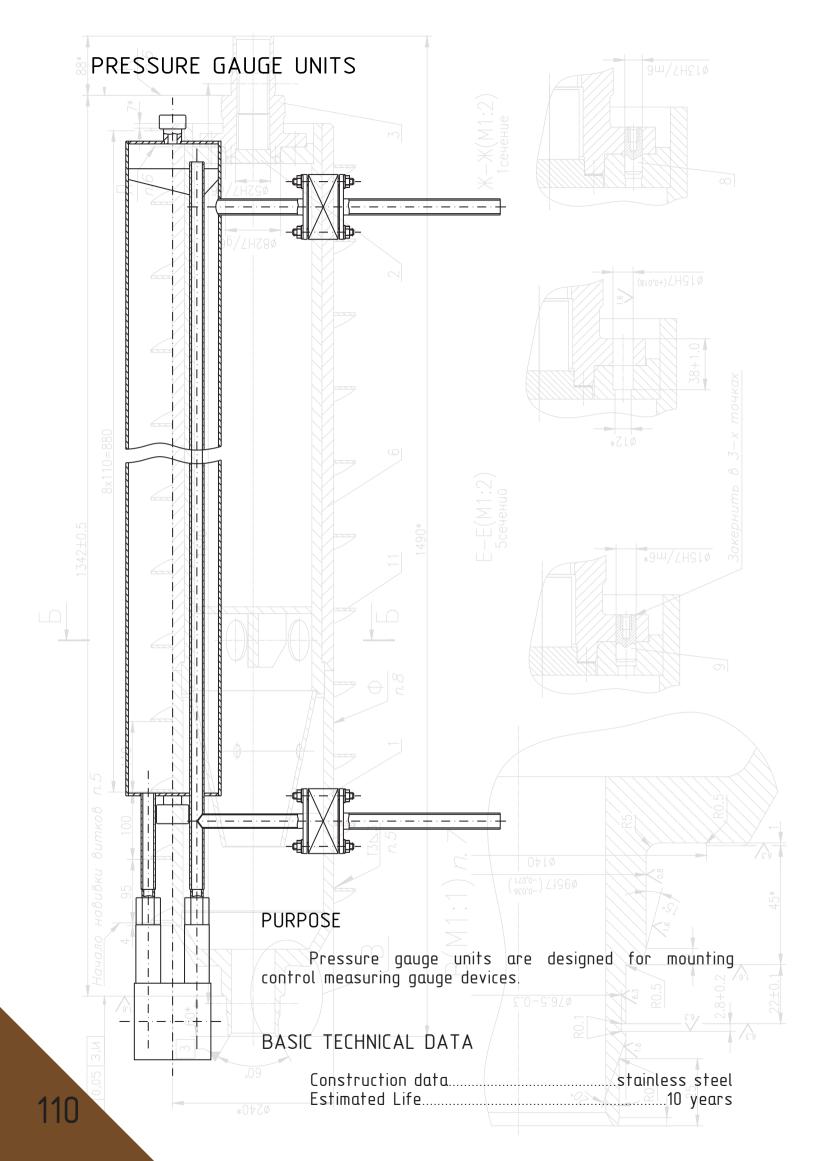
BASIC TECHNICAL DATA

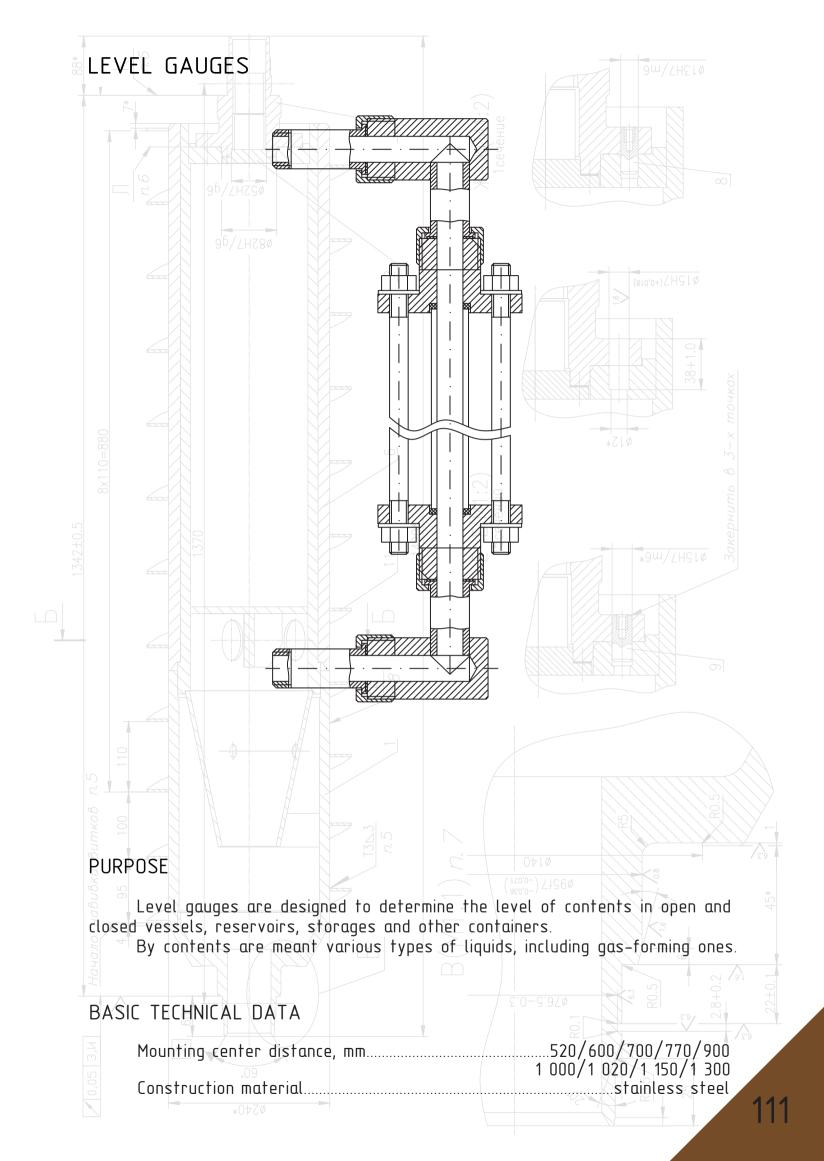
Type of alcohol trap	
Working environment	hydroalcoholic liquid
	to 2,5 m ³
Working pressure, MPa	to 0,035
	stainless steel
*0720	

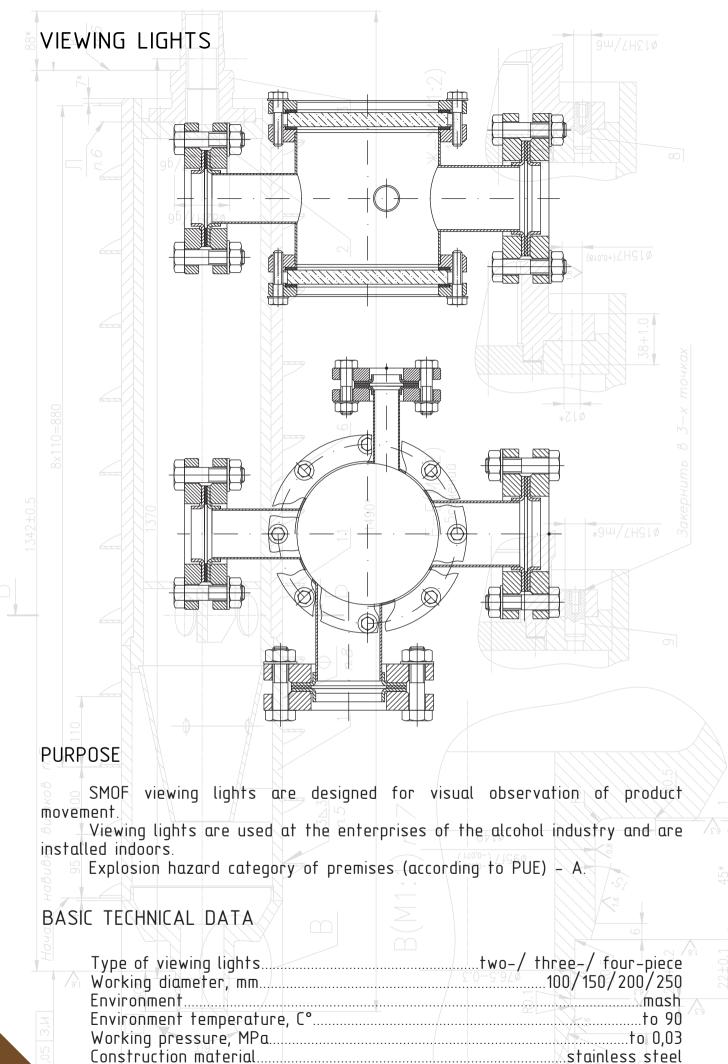


BASIL TELHNILAL DATA	
Working environment	water + grain (or potatoes) + steam
Environment temperature (°	$f_{0} = \frac{18}{10} + \frac{164}{10}$
Working volume, m ³	
Working pressure, MPa	to 0,6
Construction material	
Estimated Life	10 years
\$540∗	

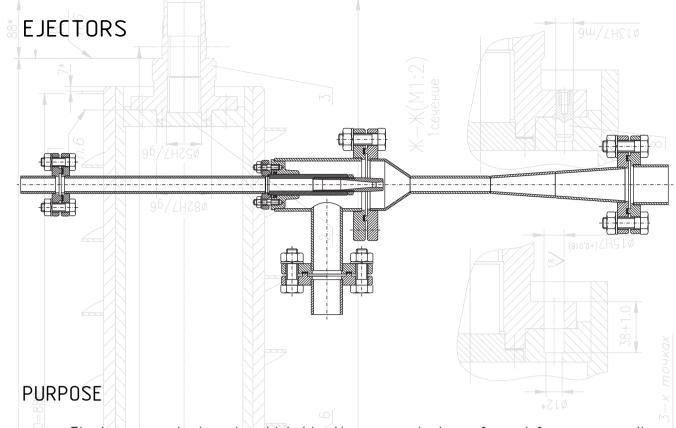








Estimated Life______ 10 years



Ejectors are devices in which kinetic energy is transferred from one medium moving at a higher speed to another.

Working according to the Bernoulli law, ejectors create a reduced pressure of one medium in a tapering section, which causes suction in the flow of another medium, which is then carried away and removed from the suction point by the energy of the first medium.

Steam ejectors – jet devices for aspirating gases from a confined space and maintaining vacuum.

The working steam enters the nozzle, where it expands to a pressure equal to the pressure in the receiving chamber, and acquires a high speed.

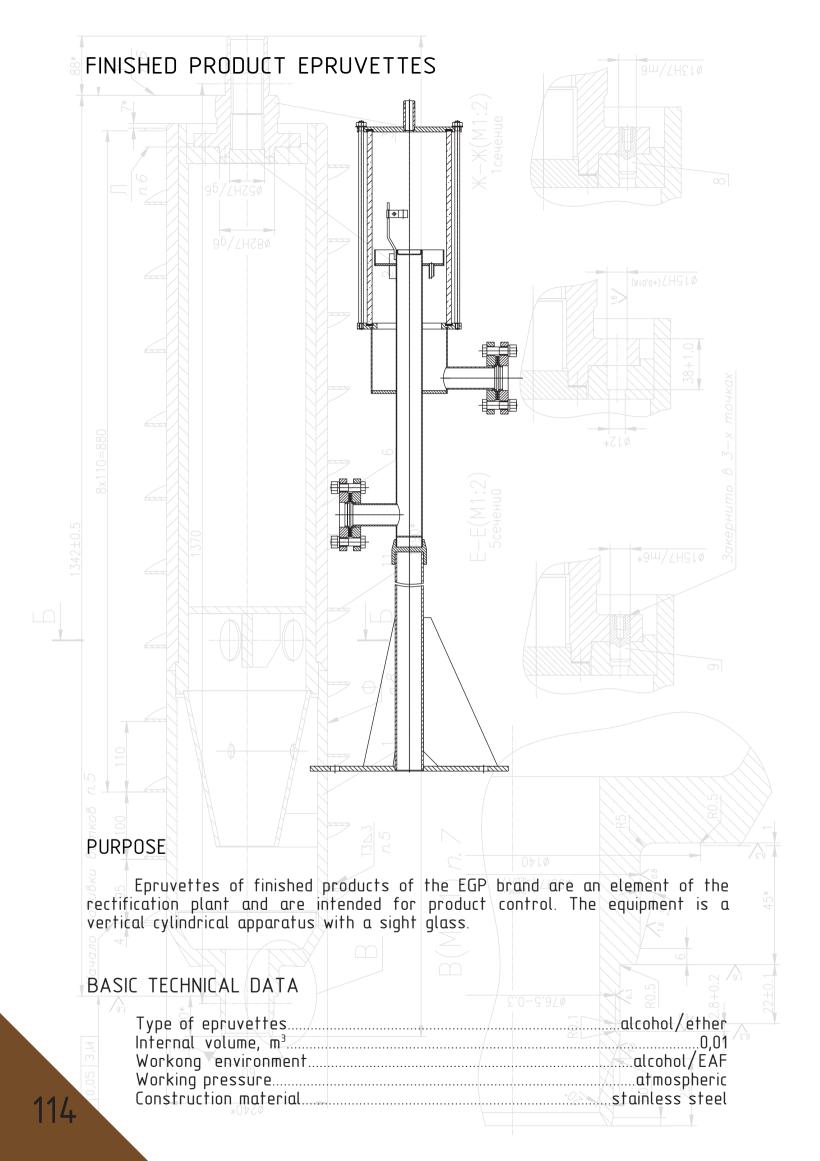
A jet of working steam flowing out of the nozzle captures the vapor-air mixture injected into the receiving chamber of the ejector from the condenser and enters with it into the tapering part of the diffuser or mixing chamber.

The latter consists of a conical part and a cylindrical section.

In the mixing chamber, including in the cylindrical section, the velocity is equalized over the flow cross section, accompanied by an increase in pressure. Further compression of the mixed stream (a mixture of working steam and injected medium) – the conversion of the kinetic energy of the stream into potential energy – to the desired pressure value occurs in the expanding part of the diffuser.

BASIC TECHNICAL DATA

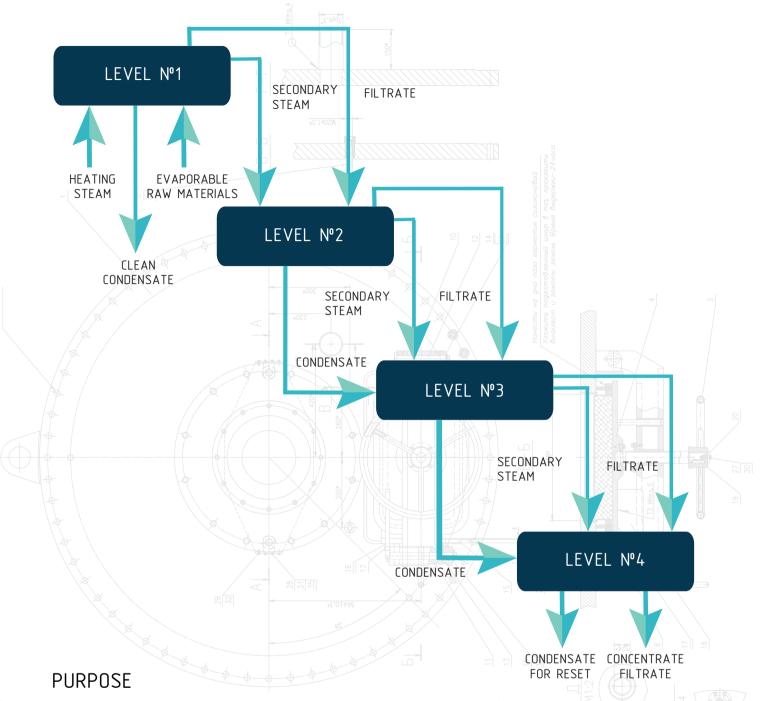
	vapors of fusel alcohol, vapors of water 151,85
Eiected steam temperature. C°	90
Compressed steam temperature. C°	90 <u>20-992</u> 120
Working steam pressure, MPa	0,5
The vapor pressure ejected, MPa	
Compressed steam pressure, MPa	
Construction material	stainless steel





Section 13. TURNKEY TECHNOLOGICAL LINES

THE TECHNOLOGICAL LINE FOR THE EVAPORATION OF RAW MATERIALS



It is intended for evaporation and drying of raw materials in the agricultural, fish processing, meat processing, alcohol industries: obtaining juice, wine concentrates, adhesive broth concentrate, tomato paste production, evaporation of alcohol stillage filtrates (vacuum-evaporating multi-unit plants, bardo-dewatering plants).

The evaporated filtrate passes sequentially through 3 (three) or 4 (four) blocks of the evaporator.

Heating steam is supplied only to the first unit of the evaporator.

Next, each subsequent block is heated by the secondary steam from the previous one.

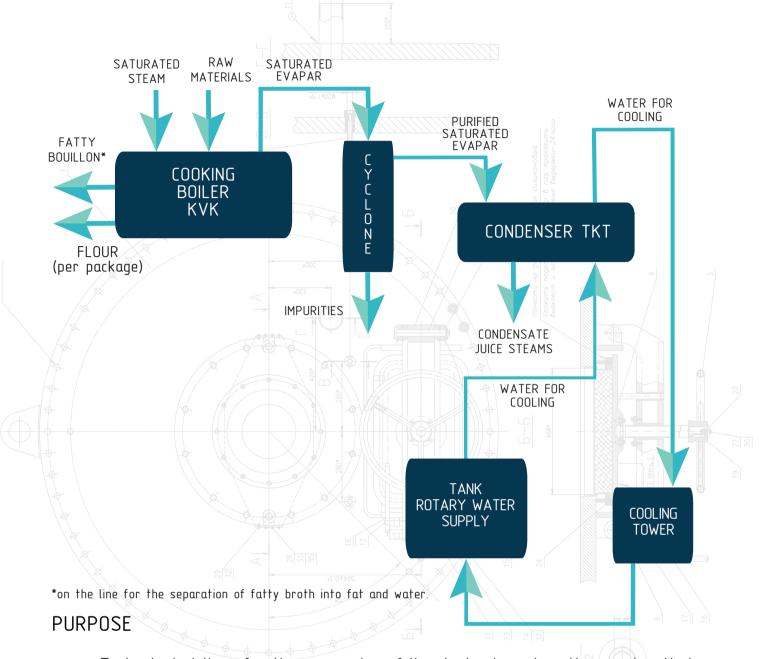
The temperature in each subsequent unit of the evaporator is reduced by reducing the pressure at which the evaporated filtrate boils.

Technological lines designed for dehydration of the product allow solving the problem of waste disposal of the food and agricultural industries, as well as the housing and communal services sector, and receiving the product without impurities of harmful substances present during gas combustion.

BASIC TECHNICAL DATA

look Section 1.

TECHNOLOGICAL LINE FOR THE PROCESSING OF LIVESTOCK, PIG AND POULTRY WASTE (MEAT, AGRICULTURAL INDUSTRY)



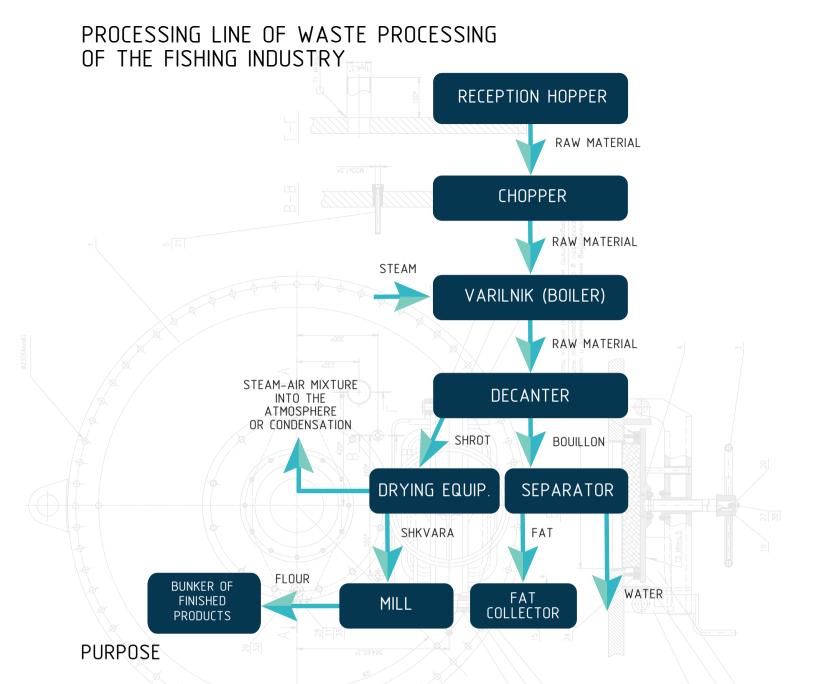
Technological lines for the processing of livestock, pig and poultry wastes that require high-temperature processing under pressure are intended for industrial use with the goal of producing feed components (bone, meat and bone, feather flour, etc.). Raw materials by weight are laid in the internal case of the boiler, depending on its quality and composition. Dry saturated steam with a pressure of up to 8 bar is supplied to the boiler jacket and shaft. It is allowed to supply steam with a pressure lower, but this affects the reaction rate in the feed. Under the influence of temperature and pressure in the housing, a series of changes take place successively in the feedstock: hydrolysis, sterilization, atmospheric or vacuum drying. At the final stage, drying takes place to a moisture content of 8–12%.

PC "KOROLAN" carries out the design, manufacture, installation and launch of processing lines in a turnkey automatic, semi-automatic and manual cycle.

BASIC TECHNICAL DATA

Productivity of the line for raw materials, tons/ day......

117



Technological lines for the high-temperature processing of waste from the fishing industry are intended for the production of compound feed (fish meal) and technical fat.

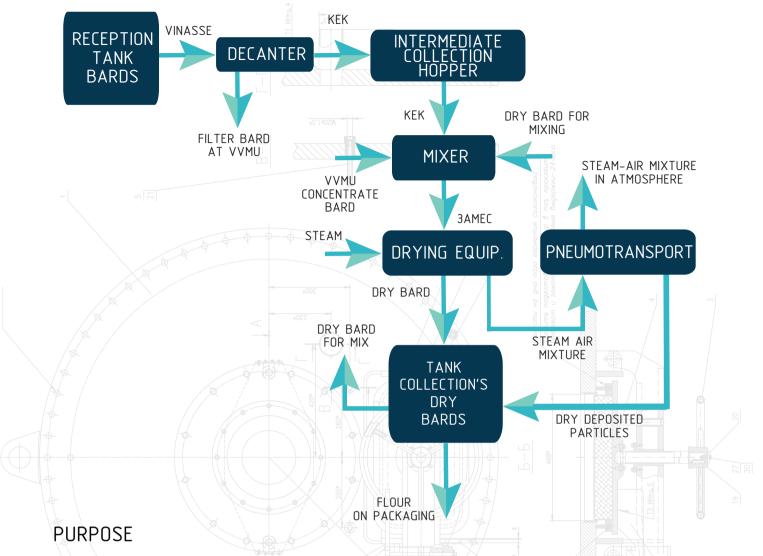
The production of fishmeal begins with the preparation of raw materials for processing. Stable parameters of raw materials at the inlet are the main guarantor of stable quality of the product at the outlet. A strong change in the state of raw materials leads to poor-quality separation of flour from fat. Poor cooking quality of fatty raw materials leads to increased fat content of the product or poor quality of fat due to its poor separation from cake. When using heterogeneous raw materials, it is necessary to select technological parameters during the operation of the line to obtain the optimum quality of the obtained flour and fat.

Of all types of processing of fatty raw materials, the scheme with decanter separation of meal from fat (fatty broth) has proven itself best. For high-quality separation in recent decades, decanters and tricanters have established themselves as indispensable elements.

The difference between using a tricanter and a decanter is the need to use a separator when using a decanter to dehydrate fat.

BASIC TECHNICAL DATA

DRYING LINE FOR POST-ALCOHOL BARD



Drying lines for post-alcohol stillage are designed for the production of animal feed.

The post-alcohol distillery vinasse with a solids concentration of 9–10% from the distillation workshop is fed to the distillation tank, from where they are pumped to decanters, where it is separated into a liquid fraction (distillery distillate filtrate) and a dispersed fraction (kek).

The filtrate vinasse fed to multi-body vacuum evaporator unit (VVMU) for the subsequent evaporation and concentration.

Kek through an intermediate collection hopper is fed to the mixer, there is also a concentrate of distillery stillage from VVMU for mixing. Recycling from the dry product collection hopper also enters the mixer. The resulting raw material goes to the dryer.

After the drying process, the dry bard with the help of a screw or pneumatic transport is unloaded into the hopper for collecting the dry product, from where it is partially mixed with the mixer. The vapor-air mixture from the dryers is discharged through the aspiration system to the atmosphere, and the dry deposited particles are also transported by pneumatic transport to the dry product collection hopper.

Dry feed product with a moisture content of 10% is served on packaging in kraft bags and shipped to vehicles.

BASIC TECHICAL DATA

Productivity of the line for raw materials, tons/day......from 4,3 Productivity of the line for evaporated moisture, tons/day......from 2,9

BLOOD PROCESSING LINE STEAM BI OOD COAGULATE HEATED BLOOD COAGULATOR BUNKER WITH MIXER DECANTER STEAM-AIR MIXTURE DEHYDRATED PLAZMA INTO THE ATMOSPHERE COAGULATE OR CONDENSATION STEAM DRYING EQUIP FLOUR BUNKER OF FINISHED FLOUR ON PACKAGING

PURPOSE

Technological lines for processing blood from animal waste, pig breeding, and poultry farming are intended for industrial use with the aim of producing blood meal as a component of animal feed.

The high moisture content in the blood necessitates its preliminary removal before subsequent heat treatment to obtain feed flour. To achieve this goal, blood and uniform elements are subjected to heating – coagulation.

In the process of heating, there is a change in the properties of proteins contained in blood and blood products. The most characteristic and main changes during heating are thermal denaturation of soluble protein substances. In the process of denaturation, a change in the structure of the protein molecule occurs, which leads to noticeable changes in properties without compromising composition. Preliminary moisture removal from the coagulate before drying is important, as it allows to reduce heat consumption and is carried out using decanters (centrifuges).

The subsequent process of drying raw materials on rotary dryers allows you to get flour for animal feed with the required parameters for moisture and protein content.

BASIC TECHNICAL DATA

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