



SUGAR GRINDING

Production of storage-stable icing sugar – in one step



HOSOKAWA ALPINE

Process technologies for tomorrow.

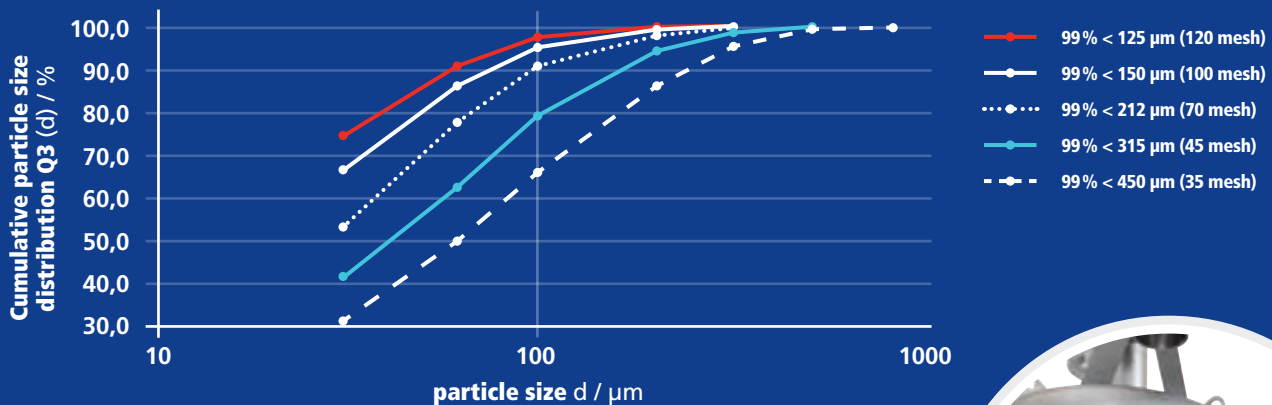


» REVOLUTIONISE YOUR PRODUCTION!

Produce icing sugar of high storage stability with one single system

- » **COMPLETE RECRYSTALLISATION INSIDE THE MILL SAVES SPACE AND REDUCES THE NUMBER OF PROCESS STEPS**
- » **STORAGE-STABLE ICING SUGAR WITHOUT THE NEED FOR ADDITIVES**
- » **TOP QUALITY IN THE STORAGE AND PRODUCTION OF CONFECTIONERY**
- » **FLEXIBLE AND RELIABLE PROCESS AS THE RESULT OF CONTINUOUS OPERATION**

TECHNICAL SPECIFICATIONS



» Put your specific application to the test in ALPINE's own application testing centre.

PSR 11

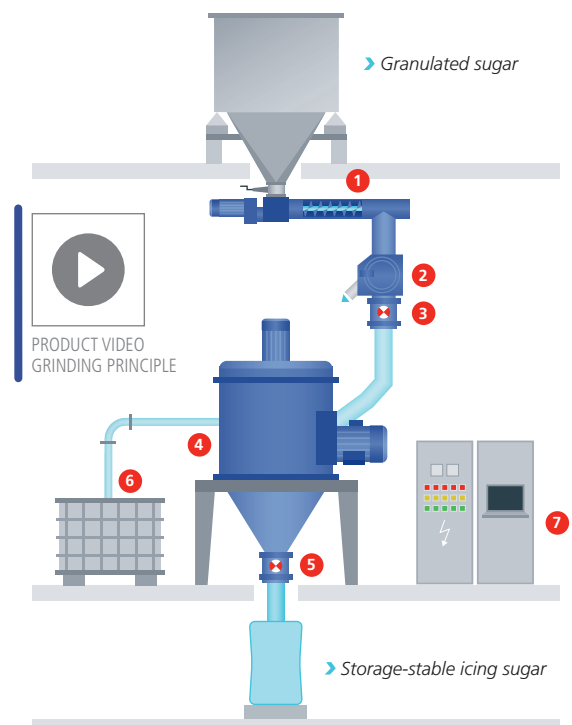


THE RIGHT PROCESS IS CRUCIAL

The granulated sugar is charged by means of a rotary valve through the mill door direct into the centre of the grinding unit. The grinding unit comprises two pin discs and is completely integrated into the mill door.

The mill door can be opened quickly and easily. Thus you are in a position to inspect and clean the grinding elements at any time without problem. The motor speed is steplessly regulated and the required fineness value set by means of a frequency converter.

The targeted regulation of the atmosphere inside the mill serves to shorten the recrystallisation time. Amorphous icing sugar is able to crystallise in the mill before it is discharged via a rotary valve.



- | | |
|-------------------|----------------------|
| 1 Dosing screw | 5 Rotary valve |
| 2 Metal separator | 6 Conditioning unit |
| 3 Rotary valve | 7 Process automation |
| 4 Mill (PSR 11) | |



TEST IT FIRST – BEFORE YOU DECIDE

Make use of our unique service and test your special system configuration during the planning phase in **Hosokawa Alpine's testing centre**. Over 60 machines and complete systems are available as well as test laboratories at two locations. The result: You receive a system concept tailored to your individual requirements. **Interested? Get in touch with us!**

SHAPE UP YOUR SUGAR

Rely on the most efficient solution with integrated recrystallisation

Freshly ground sugar is amorphous, absorbs moisture easily and tends to form deposits. Conventional processes require additives or mixers which are not only space-, time- and maintenance-intensive, but are also tied to a batch-based production.

The demand for a simplified and flexible process to produce storage-stable sugar by means of complete recrystallisation is increasing all the time. Hosokawa Alpine faced this challenge and with the Sugarplex Flow, presents the solution: by means of the innovative process management during grinding, parameters such as defined moisture, precise temperature control and optimised residence time are perfectly coordinated with one another. The crushed, amorphous sugar crystals can be brought into a stable shape in a controlled manner.

Leave nothing to chance!

The product exits the mill completely recrystallised and with a high storage stability – without the tendency to form deposits.

➤ Sugarplex Flow





FULL SERVICE – FROM ONE SINGLE SOURCE

Decide in favour of the individually coordinated **service options from BLUESERV**. Optimise your processes – comfortably and reliably – with flexible maintenance agreements, stock or call orders for spare parts, regular system checks and intensive support. Interested? Always at your service! www.blueserv.de



TECHNICAL HIGHLIGHTS

Engineered to your requirements



› PERFECT RESIDENCE TIME

The residence time of the sugar in the mill can be adjusted perfectly by means of design and process-technological modifications in order to achieve a complete recrystallisation and thus to produce shelf-stable sugar.



› IDEAL BALANCE

The integrated agitator in the grinding chamber allows an ideal balance between the set moisture level and the freshly ground icing sugar. The formation of undesirable agglomerates is thus prevented.



› PRECISELY REGULATED

The atmosphere necessary for the recrystallisation is controlled and adjusted precisely to suit the entire process by a conditioning unit.



› OPTIMUM TEMPERATURE

The use of heating sleeves serves to accelerate the start-up process and to prevent condensation on the contact surfaces in question. We guarantee a reliable and efficient process with your system.

We are convinced!

This new and innovative solution from ALPINE saves costs and resources and guarantees top product quality for our customers. No supplementary additives and shelf-stable sugar that retains its processability over a period of several months. We are staunch believers in this recrystallisation process and have been producing icing sugar of the highest quality for many months now.

Mr. Lajos Kiss / production leader / Felföldi Édességyártó Kft. / Keleti Ipartelep utca 6., 4030 Debrecen, Hungary



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Just call us - we will be happy to help.



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Our offers are decisive for the order.

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