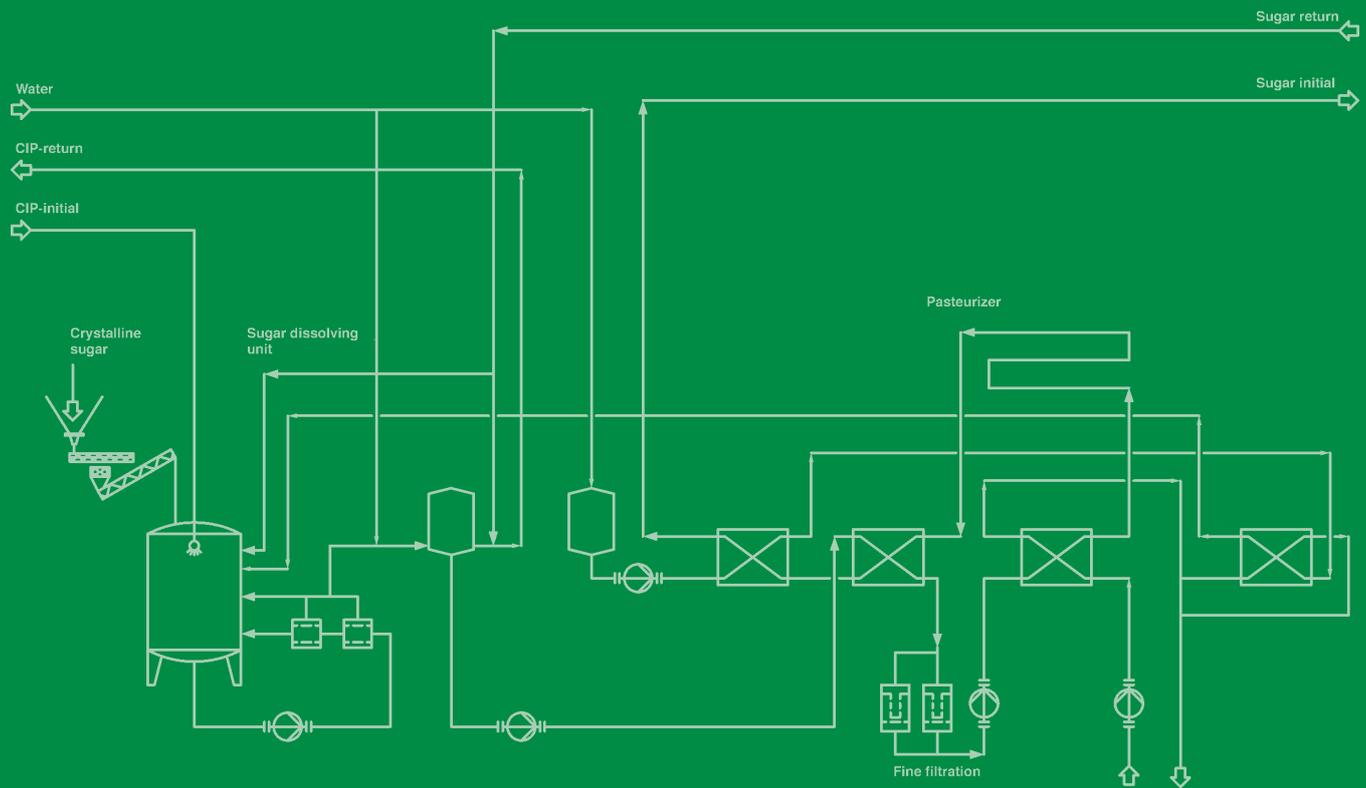


# INDAG SUGAR DISSOLVING UNIT

📍/HD-Conti SDM / SDP: Continuous production of liquid sugar



The INDAG sugar dissolving units facilitate the residue-free production of liquid sugar. The continuous dissolving of sugar saves time and is perfectly suited to high performance requirements. The integrated, fully-automated brix measurement ensures the constant brix value of the liquid sugar.



The crystalline sugar is continuously conveyed to the dissolving tank via a frequency-controlled transport device where it is mixed with the previously heated dissolving water. A circulating dissolving system generates high turbulences in the dissolving tank which guarantees a quick and continuous dissolving of the sugar crystals. The already homogeneously dissolved liquid sugar is separated from the sugar that has not been dissolved yet through the help of disk filters. The liquid sugar will only leave the circuit for further processing if the previously adjusted brix nominal value is reached. This value is constantly measured and controlled with an in-line refractometer, in order to guarantee constant product quality.

The 📍/HD-Conti SDP is additionally equipped with a pasteurizer where the liquid sugar is pasteurized and filtrated in an energy-saving way, before it is stored or further transferred for direct processing.



## Technical data of the /HD-Conti SDM and the /HD-Conti SDP

### ■ Performance

5,000 to 15,000 l/h

max. 65° Brix

Further power levels on inquiry

### ■ Control Options

Independent unit with operating panel

Integration into the process control system

### ■ Feeding options for crystal sugar

Screw conveyor for sack sugar handling

Screw conveyor for big bag handling

Sugar silo with screw conveyor

### ■ Direct preheating of dissolving water

## Additionally with the /HD-Conti SDP

### ■ Pasteurization

Plate heat exchanger

Gentle heating

Preheating of dissolving water via additional heat recovery

### ■ Redundant fine filtration



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