

DECOMOL

FILTRATION/DECOLORIZATION



VAN DER MOLEN
PROCESS SYSTEMS

DECOMOL – the sugar decolorization system for producing a clean and clear sugar syrup. The unit uses an ion exchanger and, if necessary, filters to end up with a clear product. The DECOMOL can be customized to individual needs, the cleaning process can be structured in several steps.

BENEFITS

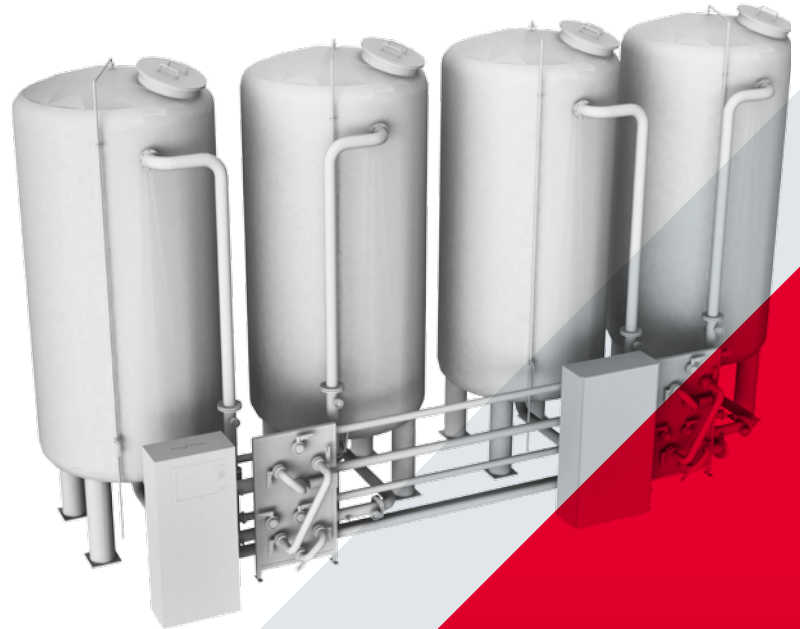
- Short payback period compared to conventional systems
- High degree of automation
- Efficient usage of raw materials
- Low production costs and less waste material
- Compact design
- Manufactured using high quality material

PROCESS ENHANCEMENT

- Closed and safe system, no risk of recontamination
- Low wear and high reliableness
- Continuous monitoring
- Recording of production data
- Existing CIP integration
- Easily integrated into existing equipment

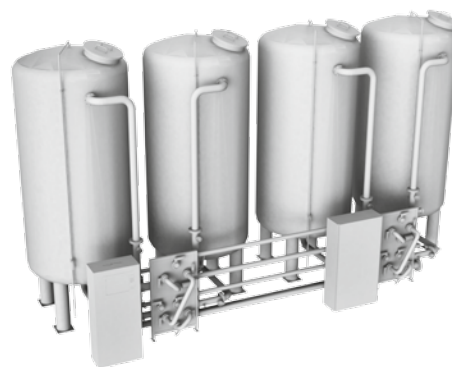
RECOMMENDED BEVERAGES

- Carbonated Drinks
- Near-Water



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TECHNICAL DATA

Nominal Capacity (Standard)	4,000–40,000 l/h
Range of Capacity	40–100% of nominal capacity
Decolorization Temperature	60–70 °C
Product Concentration	Up to 67°Brix
Decolorization Capacity (Raw Sugar)	Max. 500 ICUMSA
Software	VDM application software
Material (Product Wetted)	AISI 304 or optional AISI 316L
Control, Operation and Visualization	Siemens S7 and TIA Portal/Allen-Bradley



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