

Microwave brix analyzer for the Sugar Industry

The ProMtec Microwave brix analyzer μ ICC 2.45 is an instrument for a precise industrial in-line measurement of the brix/ concentration of the sugar solution directly in the process. The instrument is attached directly where the measurement is taken. Therefore, it provides accurate representative process value.

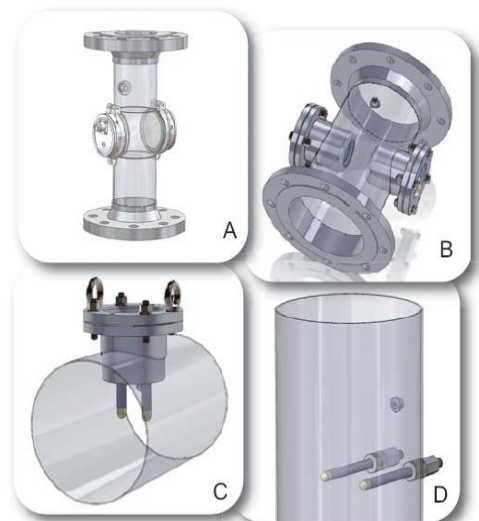
Massecuite brix

- Massecuite brix is the most important parameter during the crystallization process.
- Continuous and precise monitoring of the brix in the pan is crucial for managing the optimal crystal growth which helps in avoiding false grain formation.
- The proMtec microwave transmitter provides accurate brix measurement to control the crystallization process precisely.



Syrup brix

- Syrup brix plays a significant role in the steam economy of the plant.
- Continuous brix measurement with ProMtec's brix analyzer helps to regulate required syrup brix for the crystallization.
- The CIP (Clean In Process) sensors are installed in the pipeline at pump delivery after the last evaporator body.



Melt brix

- Continuous melt brix monitoring helps improving Melter efficiency
- A good control on melt brix helps to have consistent and efficient pan operation.
- The sensors are installed in the pipeline after the melter. The sensors are used here with weld-in sockets directly in the pipeline.

Milk of lime Baume

- Determining the density of the milk of lime during liming is important to avoid excess water in the system.
- The measured value is displayed in Baume` or kg/L with high accuracy.
- The flat sensors used here to avoid high scaling are installed in the pipeline.