EVEREST BLOWERS IN USE FOR KHANDSARI UDYOG PROCESS

Khandsari is the name give to those small scale crushing units who manufacture sugar from sugar cane. The process diagram of the manufacturing procedure is as shown in the annexure attached. The detailed manufacturing process is as follows.

Sugarcane directly procured from the farmers is loaded on the chain conveyer through which it is conveyed onto the CUTTER. Here the cane is chopped off into small pieces and passed on the MILL NO.1. The chopped cane is crushed between the rollers of the mill in order to extract the juice out of it. The juice is collected separately and the leftovers of cane are passed on to the MILL NO.2. In this mill the cane is crushed once more in order to retrieve any left over traces of juice which is routed to the previous collection bin.

The leftover are conveyed further through a belt conveyer straight into the dumpers. The dumpers take the baggase (leftovers) and spread them in open fields for drying. Once the baggase is dry it is used as the fuel for the bhatti's. The cane juice in the collection bins is pumped to the SULPHITATION TOWERS. Here the juice is treated with sulphur dioxide and calcium carbonate (lime) in order to clean it. Sulphur is burnt in the SULPHUR DIOXIDE FURNACE and EVEREST BLOWERS convey the same into the sulphitation towers. Lime mixed with water is added in the towers separately.

Once the process of sulphitation is over the treated juice is passed on the RAS BHATTI where it is heated and then pumped into the SETTLING TANKS. In these tanks the impurities present in the juice settle down and the clear juice is passed on to the JUICE BHATTI. The juice is treated in the juice bhatti until its density increases i.e. until it becomes thick (sheera) after which it is passed on to the CRYSTALLISATION TANKS. The leftovers of the bhatti are passed on to the FILTER PRESS from which the precipitate extracted / retrieved is passed back into the settling tanks.

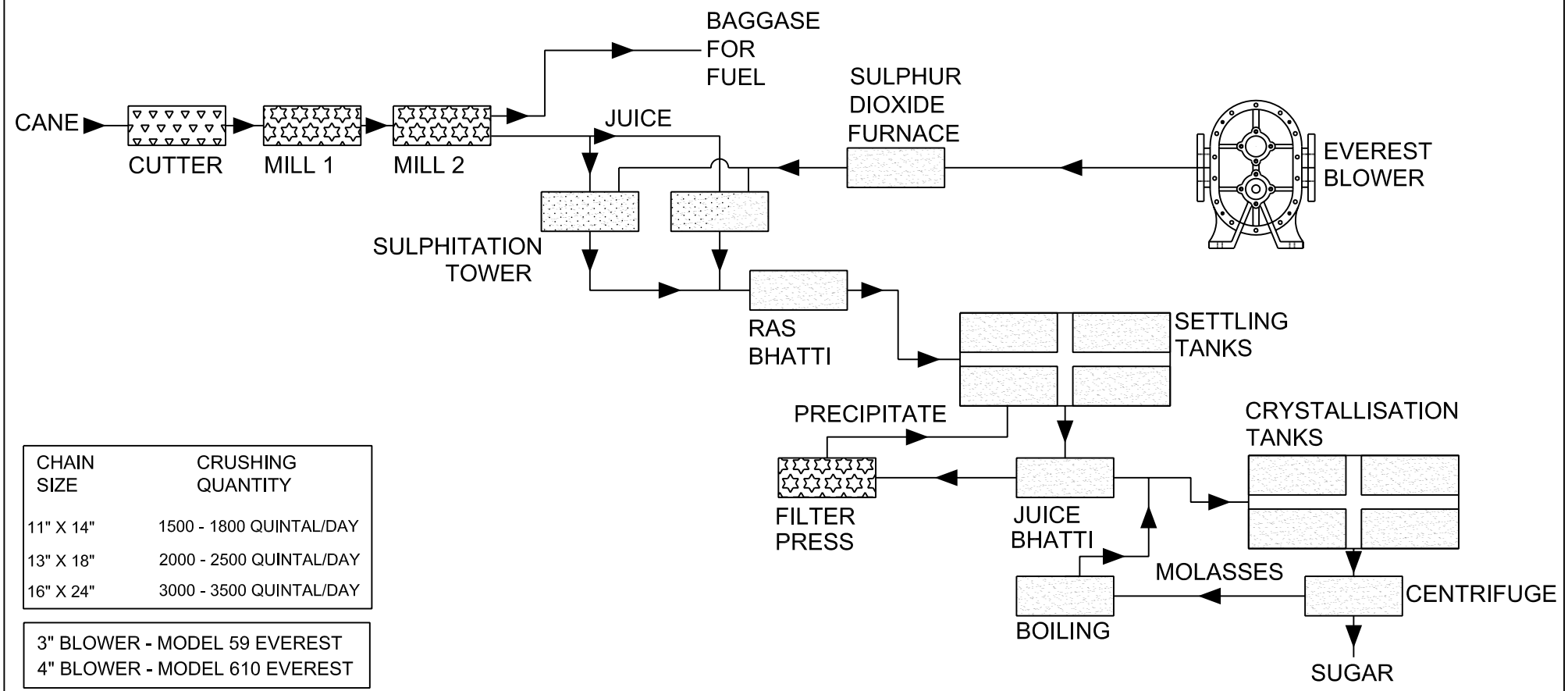
In the crystallization tanks the juice is left over for about 8 days during which crystal formation takes place. The juice is converted into a mixture of sugar crystals and molasses. From these tanks the mixture is passed on to the CENTRIFUGE where the sugar and molasses are separated. In the centrifuge itself the sugar crystals are washed with water and phosphoric acid and the separated molasses is made to BOIL once more and poured back into the crystallization tanks for further retrieval of sugar crystals.

The by-product molasses is stored separately and sold off as and when required. The sugar crystals are dried in the open, and once dry are packed in jute bags and are ready for sale.

EVEREST BLOWERS are mainly used in the process for sulphitation of cane juice. The discharge air is used to convey sulphur dioxide into the sulphitation towers. The whole process is a continuous process and hence requires a blower suitable for continuous duty operation. Everest Blowers have already proved themselves in continuous duty applications and hence are very well suited for Khandsari Udyog Process.

EVEREST TRANSMISSION
B-44 Mayapuri Industrial Area, Phase-1, New Delhi-110064, India
Telefax: 91-11-28114944, 28114955, 2816307, 2817469
EMAIL: info@everestblowers.com WEB: www.everestblowers.com

KHANDSARI UDYOG PROCESS



CHAIN SIZE	CRUSHING QUANTITY
11" X 14"	1500 - 1800 QUINTAL/DAY
13" X 18"	2000 - 2500 QUINTAL/DAY
16" X 24"	3000 - 3500 QUINTAL/DAY

3" BLOWER - MODEL 59 EVEREST
4" BLOWER - MODEL 610 EVEREST