



Alfa Laval CR 750

Disc stack separation system for citrus applications

Introduction

For more than 100 years, Alfa Laval has been supplying separators for various industries. Today, Alfa Laval has the most complete and diverse offering of separators – each fully optimized for its specific duty and supplied with all auxiliary systems and key components.

The use of disc stack separators in different food and beverage applications goes back several decades. Based on the long-term cooperation with the food and beverage industry, Alfa Laval separators are specifically designed for the requirements and demands of this industry.

CR separators are specially tailored for delicate separation tasks within citrus products processing. The unique hermetic design assures zero oxidation, maximized product yield and quality, gentle product handling and considerable reduction of power consumption.

Application

The CR range is specially designed for citrus juice processing in following applications:

- Cold pressed peel oil recovery
- De-oiling of citrus juice

Benefits

- High separation efficiency
- No oxidation of product
- No loss of aromas
- Gentle treatment of the product
- Low power consumption
- Robust and reliable design
- Easy to operate

Design

The CR 750 separation system consists of a separator, a process & service liquid unit, and an electrical & control system.

The disc stack separator is based on the Alfa Laval fully hermetic concept with bottom fed design. The design ensures gentle acceleration of the feed, which minimizes the splitting of the shear-sensitive oil droplets and maximizes the separation performance. The mechanical seal on the bowl ensures no foaming and no oxidation of the product and it also prevents loss of aroma.



Adjustable discharge volume, in combination with the timer-based triggering function, ensures discharge of solids with high dry matter content, thus minimizing product losses and resulting in a clean bowl and reliable operation.

The bowl casing is jacketed for cooling and sound dampening.

The system is modularized and can be configured from a selection of basic and other optional standardized units and control functions.

The control system includes a PLC and a user-friendly HMI to monitor and control the separation process parameters. The system can be configured for remote operation.

All metallic parts in contact with the process liquid are made of high-grade stainless steel. Gaskets and seals in contact with the product are made of FDA approved material and are approved according to food regulations (EC1935/2004).

The separation system is designed for automated Cleaning in Place (CIP).

Scope of supply

The standard CR 750 separation system includes the following main components:

- Disc stack separator
- Process & service liquid unit:
 - Valves, instruments and other components
 - Flow and back pressure regulation valves
 - Flow meter
 - Sight glasses
 - Sample valves
 - Timer triggered solids discharge function
- Electrical & control system:
 - Control cabinet with PLC and HMI
 - Motor starter cabinet with VFD
- Commissioning spares
- Set of special tools
- Documentation
- The system is available in three pipe size configurations: DN50 and DN65.

Options

- Feed pump
- Solids receiving unit (a collection device and a solids transfer pump)
- Automatic feed flow regulation valve
- Service options:
 - Commissioning
 - Operators training (basic and advanced level)
 - Basic service agreement
 - Performance agreement

Working principle

The process & service liquid unit monitors and regulates the flow and pressure of the feed and utility liquids in and out of the separator.

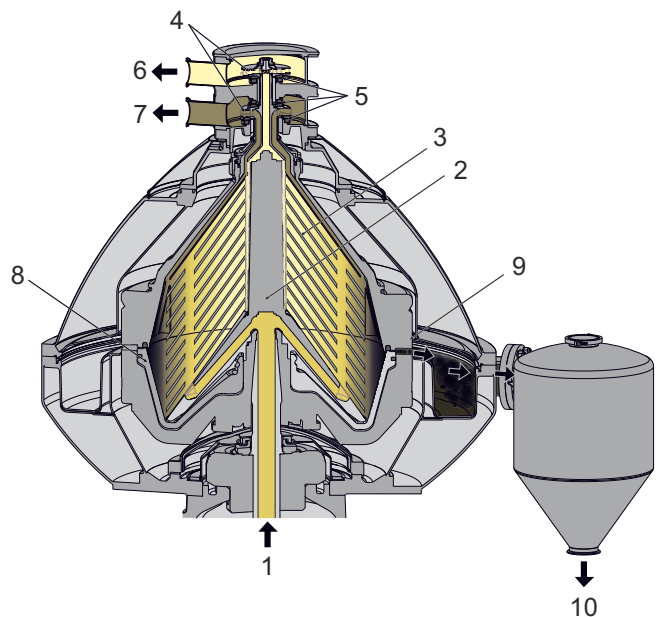
The feed enters the separator bowl from the bottom via the drive spindle. Separation takes place between the bowl discs as a result of the centrifugal force that causes the lighter liquid phase (essential oil) to move towards the centre of the bowl and heavy liquid phase (recirculated spray water) towards the periphery.

The two liquid phases are continuously pumped out of the hermetically sealed bowl by two integrated impellers through the outlet at the top of the separator.

The heavier solids collected in the periphery of the bowl are discharged intermittently through the discharge ports.

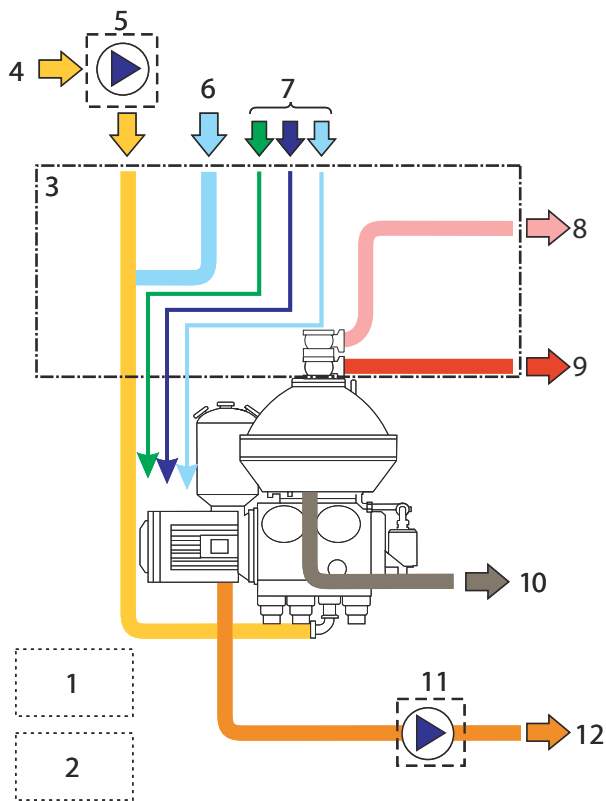
Water is used to control the movement of the sliding bowl bottom part that opens and closes the discharge ports. The discharged solids decelerate in the sludge cyclone and can be pumped out of the system by the optional solids receiving unit.

The process & service liquid unit also controls the separator's discharge system, flushing, and CIP.



The illustration shows the general function of the separator. Details may differ slightly from actual design.

1. Inlet
2. Distributor
3. Disc stack
4. Impeller
5. Hermetic seal
6. Light liquid phase outlet
7. Heavy liquid phase outlet
8. Sliding bowl bottom
9. Solids discharge ports
10. Solids outlet from cyclone



Typical flow chart of a separator system. The details may differ slightly between different systems.

1. Control cabinet
2. Motor starter panel and VFD
3. Process & service liquid unit
4. Feed inlet
5. Feed pump (optional)
6. Standby water supply
7. Utilities
8. Light liquid phase outlet
9. Heavy liquid phase outlet
10. Separator drain
11. Solids receiving unit (optional)
12. Discharged solids outlet

Technical data

Performance data¹

Maximum capacity	DN50:	15 000 litre/h
	DN65:	28 000 litre/h
Maximum motor power		55 kW (73.8 HP)

¹ Actual capacity and power consumption depend on operating conditions

Connections

Feed inlet	DIN 11851 DN50/65
Light phase liquid outlet	DIN 11851 DN25
Heavy phase liquid outlet	DIN 11851 DN50/65

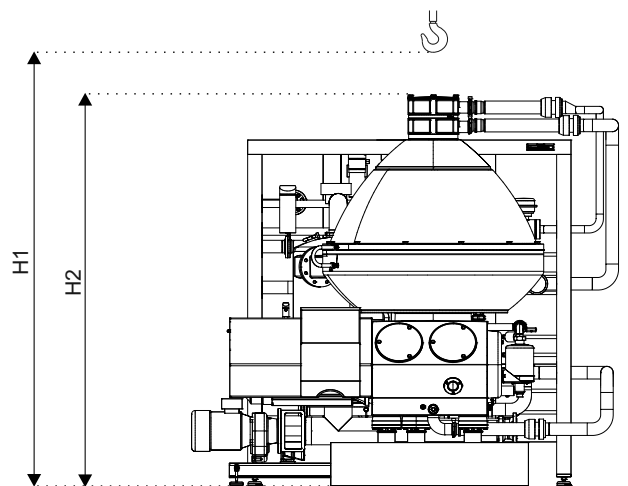
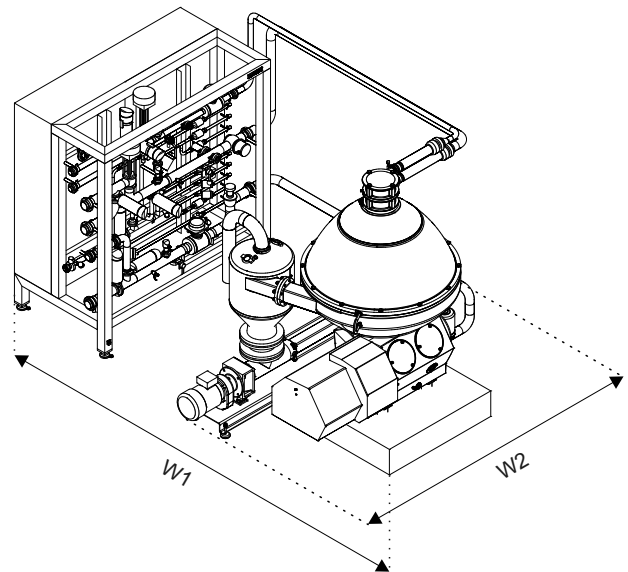
Material data

Bowl body	Super Duplex Stainless Steel, EN 1.4501, ASTM/UNS S32760
Frame top part	Stainless steel 316, EN 1.4401, ASTM S31600
Gaskets (product wetted)	FKM, FDA approved materials
Piping	Stainless steel, AISI 304L
Frame and cabinets	Stainless steel, AISI 304

Weights

System incl. separator, bowl and motor	3300 kg (7275 lbs)
Bowl	1150 kg (2535 lbs)

Dimensional drawing



Dimensions

H1 (minimum lifting height)	3000 mm (9 ft 10 1/8 inches)
H2	2200 mm (7 ft 2 5/8 inches)
W1	3600 mm (11 ft 9 3/4 inches)
W2	2450 mm (8 ft 7/16 inches)

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