

Viscosity Reducer for Sugar Pan

- ViscoCarboReducer-07 is a polymer-based viscosity reducer.
- It is a pan boiling aid in liquid form, specially formulated to reduce the viscosity of massecurites.

Effects of Viscosity Reducer:

- ✓ Higher viscosity has the greatest deterrent effect in sugar boiling operation.
- ✓ Viscosity affect heat transmission in vacuum pan.
- ✓ The growth of crystals is much retarded in the viscous medium.
- ✓ As viscosity increases circulation of the m/c decreases.
- ✓ Improves pan circulation
- ✓ Shortens boiling time
- ✓ Improves sugar recovery
- ✓ Aids purging
- ✓ Reduces ash content
- ✓ Lubricates crystals effectively

Application:

The normal recommended dosage is 10 – 15 ppm. The product can be dosed as supplied by gravity. If continuous vacuum pan capacity is 20T/hr, add 250 gram/hr.

Process Diagram:

