Sulzer’s freeze concentration pilot plants are designed to perform small scale tests and/or small production runs for liquid food products.

The design is the same as for Sulzer’s commercial units and the test results are therefore a reliable basis for scale-up and plant design.

Our pilot units are skid mounted and mobile to be shipped worldwide. Therefore, we give you the opportunity to rent one of our pilot plants and perform the test at your location to handle the freshest feed.

The tests may also be performed in our state-of-the-art test center by our R&D engineers in Switzerland.

Successfully tested applications

- Fruit juices
- Vegetable juices
- Coffee and tea extract
- Beer, wine, cider
- Vinegar
Sulzer’s pilot plant characteristics

- Dewatering capacity: from 5 to 15 kg/hr
- Dimensions (L x W x H): from 2.00 x 1.60 x 2.55 m to 2.25 x 1.30 x 2.50 m
- Weight: from 950 to 1650 kg
- Plant volume: from 32l to 140l
- Necessary utilities: industrial three-phase electric power, pressurized air and cooling water

Sulzer’s freeze concentration process basics

Sulzer’s test campaign workflow

At our state-of-the-art test center: The test will be performed using your original feed material. This approach offers you the unique opportunity to combine freeze concentration with other separation technologies available at our test center. Based on the test results and your analytical data, Sulzer will provide you with a technical and commercial proposal. Customers are welcome to attend their test campaign.

At your location: Sulzer’s R&D engineers will start up the plant at your site and train your personnel to run the plant at your site independently. After performing the tests, results are communicated to Sulzer. Based on the test results, we will provide you with a technical and commercial proposal on an industrial scale.

Location
Sulzer Test Center
Allschwil, Switzerland

Contact
food@sulzer.com