

SUGAR CANE & SUGAR BEET MOLASSES

Molasses is a byproduct of the sugar manufacturing process produced from sugar cane and sugar beets. It is defined as the syrupy mother liquor left after sucrose has been removed from the cane juice or green juice by concentration. If only one crop of crystals has been removed, it is called A Molasses. If the second crop has been removed, the product is called B Molasses. When no more sugar can be extracted, it is called Final Molasses or Low Raw Molasses, aka Black Strap Molasses.



SUGGESTED PUMPS:



1224A-CHC SERIES™

- Cast Iron
- Jacketed for steam/oil prior to pump startup
- Prevents leakage with O-Pro® Barrier Seal
- Capacities to 500 GPM



1227A SERIES™

- 316 Stainless Steel
- Jacketed for steam/oil prior to pump startup
- Prevents leakage with O-Pro® Guard Seal
- Hardened material options
- Capacities to 320 GPM



224A SERIES™

- Cast Iron
- Jacketed for steam/oil prior to pump startup
- Hardened material options
- Capacities to 500 GPM

MARKET APPLICATIONS:

- A Molasses (High Green Syrup)
- B Molasses (Low Green Syrup)
- Final Molasses (Blackstrap Molasses)

VIKING IN THE PROCESS:

Viking pumps play an integral part in the production of sugar, transferring molasses and syrups throughout the process. Pumps in these applications see a range of viscosities based on the specific application. The last step in the process is the transfer of final molasses to storage tanks where it can be loaded onto rail cars, tanker trucks and even pipelines for distribution.

Note: O-Pro® Barrier Seal is patented.
O-Pro® Guard Seal is patent pending.

INTERESTED IN A PRODUCT? CONTACT YOUR STOCKING DISTRIBUTOR TODAY!

VIKING PUMP®



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