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MINISTERO DI AGRICOLTURA, INDUSTRIA E COMMERCIO

DIREZIONE GENERALE DELL'AGRICOLTURA

# ANNALI DI AGRICOLTURA

1887

PROCEDIMENTI DI ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

STUDIATI

NELLE FABBRICHE DI ZUCCHERO IN GERMANIA

ALL'INGENERE

B.<sup>TO</sup> RICCARDO DEBARBIERI



ROMA

TIPOGRAFIA EREDI BOTTA

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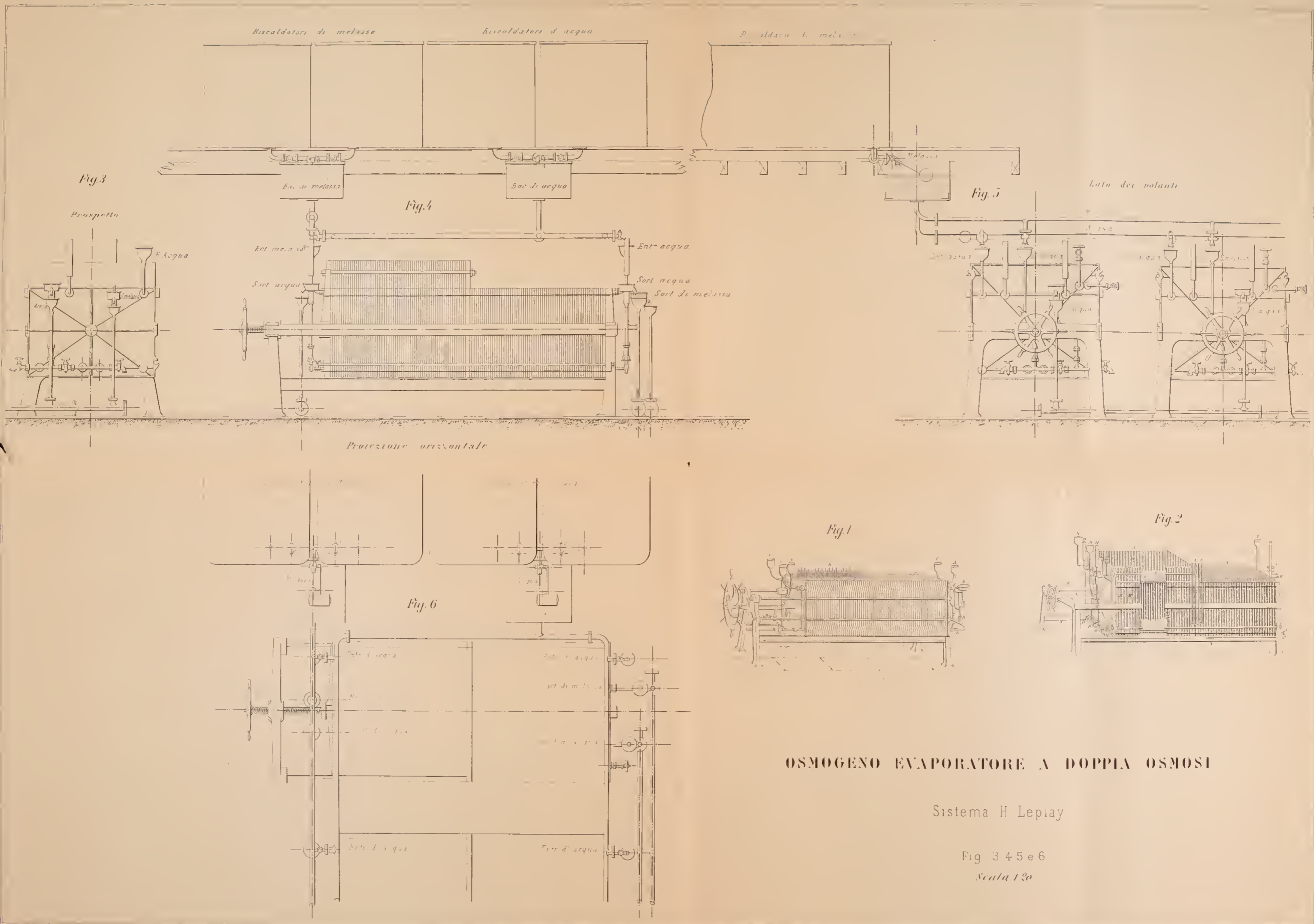
B.<sup>TO</sup> RICCARDO DEBARBIERI



ROMA

TIPOGRAFIA EREDI BOTTA

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OSMOGENO EVAPORATORE A DOPPIA OSMOSI

Sistema H Leplay

Fig. 3 4 5 e 6

Scala 1/20



ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Eluzione Manoury

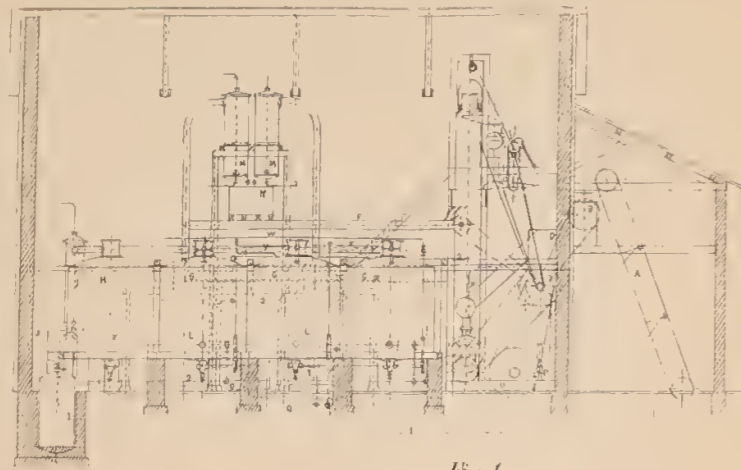


Fig. 1

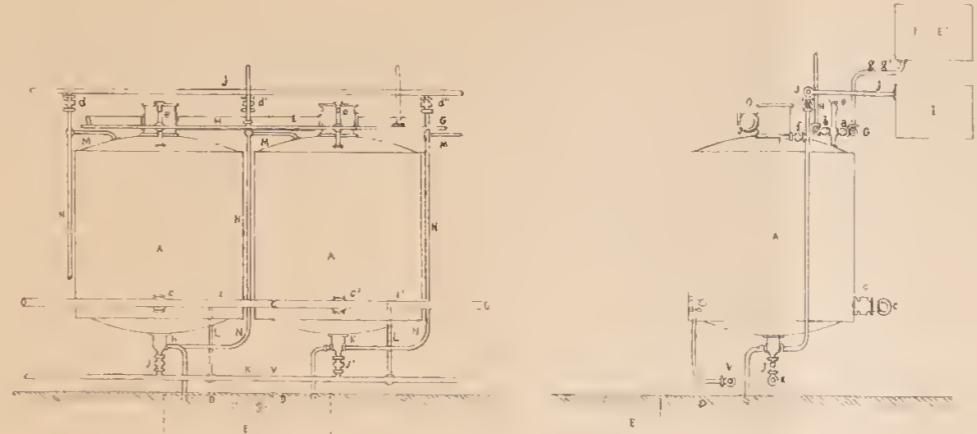
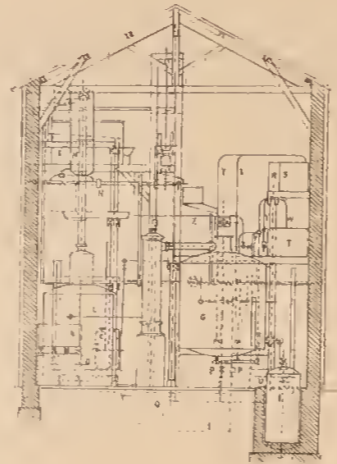


Fig. 2

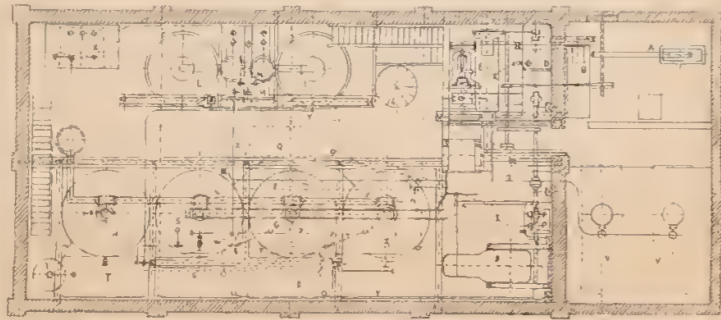


Fig. 3

Leggenda della Tavola II

- |   |   |
|---|---|
| A Cilindro di sale  | M Condensatore per la colata di distillazione             |
| B Bruciatore  | N Bac per ricevere l'alcool dei cori                      |
| C Mescolatore della calce e della melassa                           | O Bac per fare il miscuglio d'alcool a 40°                |
| D Bac di Melassa  | P Pompa per l'alcool                                      |
| E Bacito per separare il succinato dalla polvere di calce           | Q Bac per ricevere l'alcool di scolo                      |
| F Vite di distribuzione del succinato nei maceratori                | R Bac d'alcool a 40°                                      |
| G Maceratore  | S Bac per ricevere l'alcool di scolo aspirato dalla pompa |
| H Vaso per ricevere il succinato dopo la macerazione                | T Bac per l'alcool compresso                              |
| I Minutario per mandare il succinato nelle caldare di condensazione | U Macchina a vapore                                       |
| J Condensatore d'alcool dei maceratori                              | V Scambiatore di vapore                                   |
| K Bac per ricevere l'alcool del condensatore                        | X Condotta della melassa                                  |
| L Caldara per la distillazione                                      | Y Condotta d'alcool a 40°                                 |
|   | Z Condotta d'alcool puro                                  |
|   | AA Condotta d'alcool compresso                            |
|   | BB Condotta d'alcool di scolo                             |
|   | CC Condotta di vapore                                     |
|   | DD Condotta di acqua fredda                               |

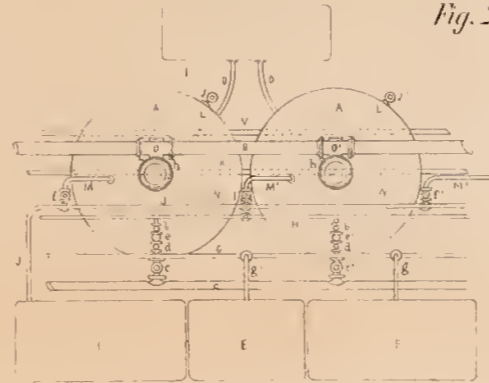


Fig. 4

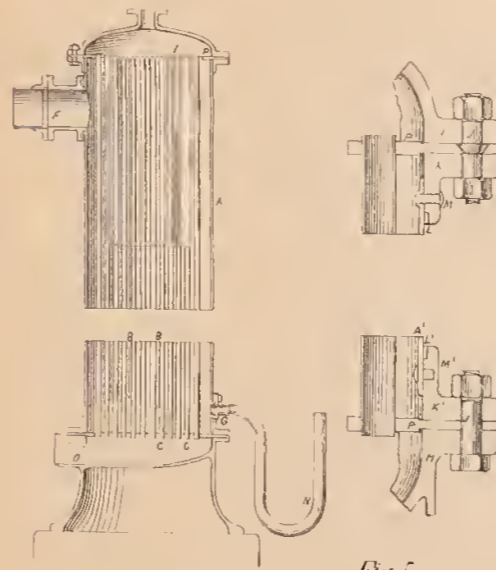
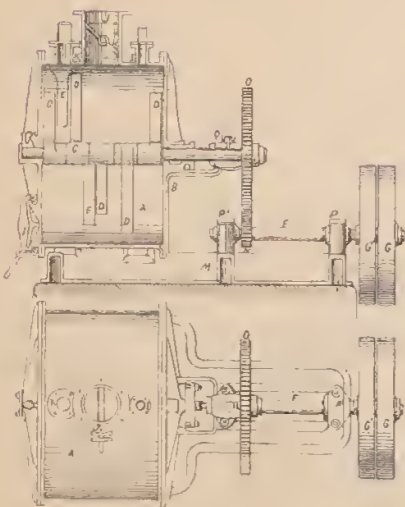


Fig. 5

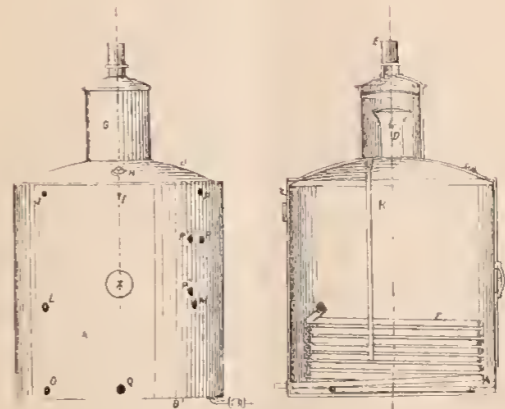
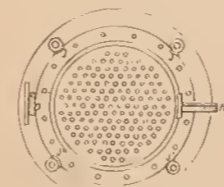
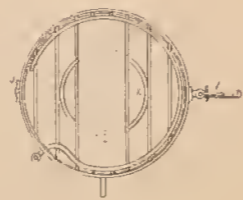
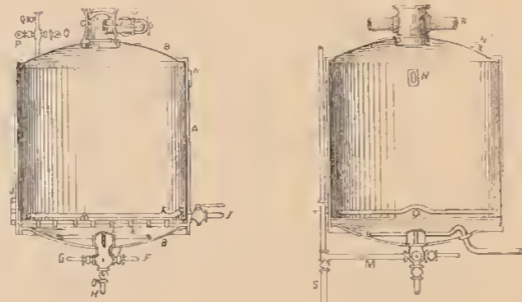
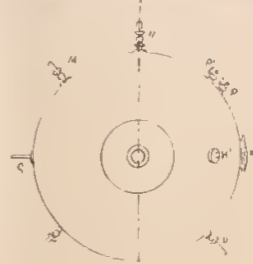


Fig. 6



# ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Separazione (Ausscheidung) di Steffen

Fig. 1

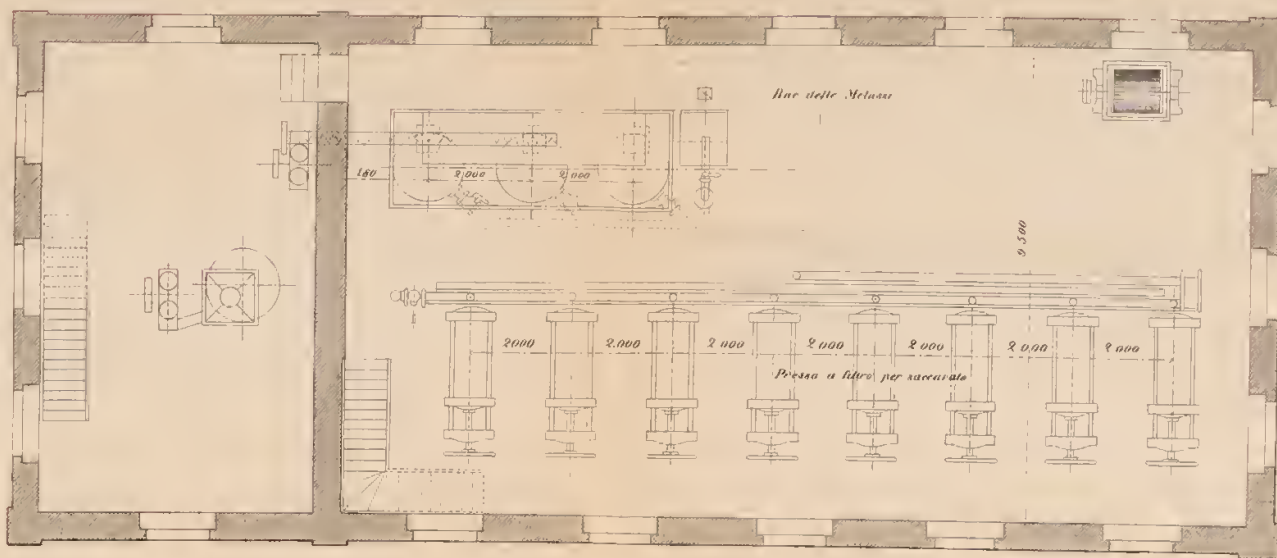


Fig. 2

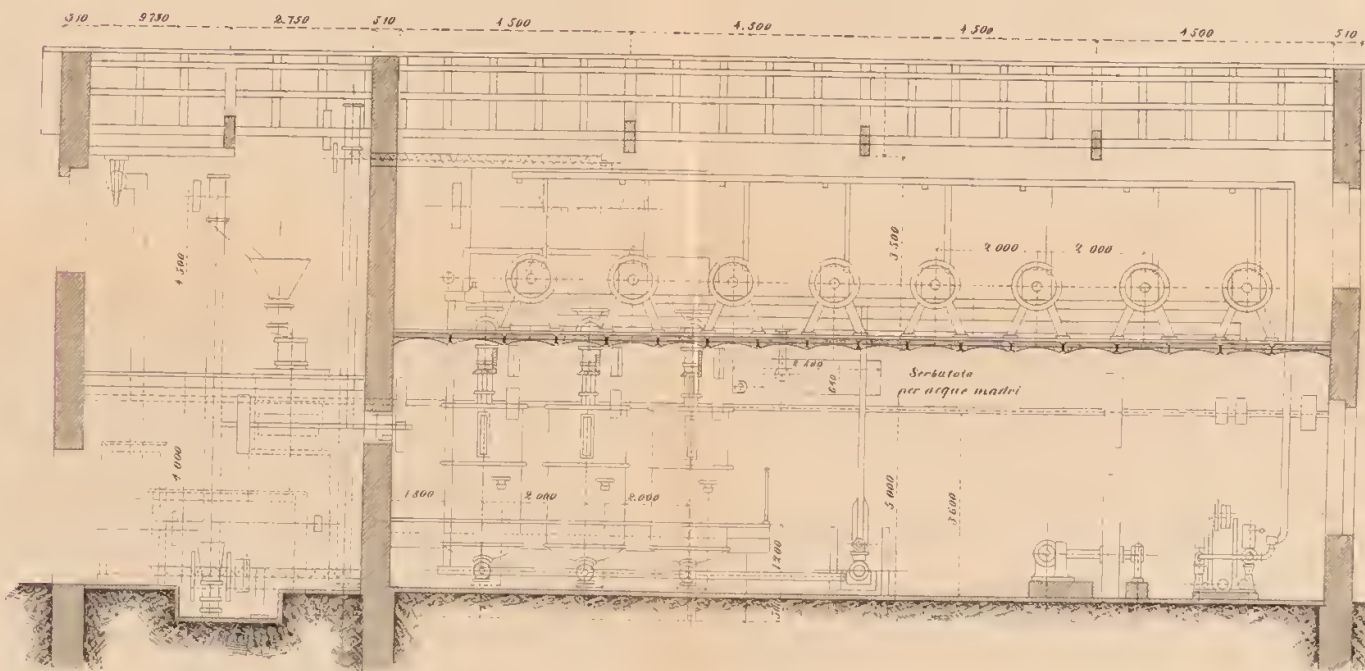
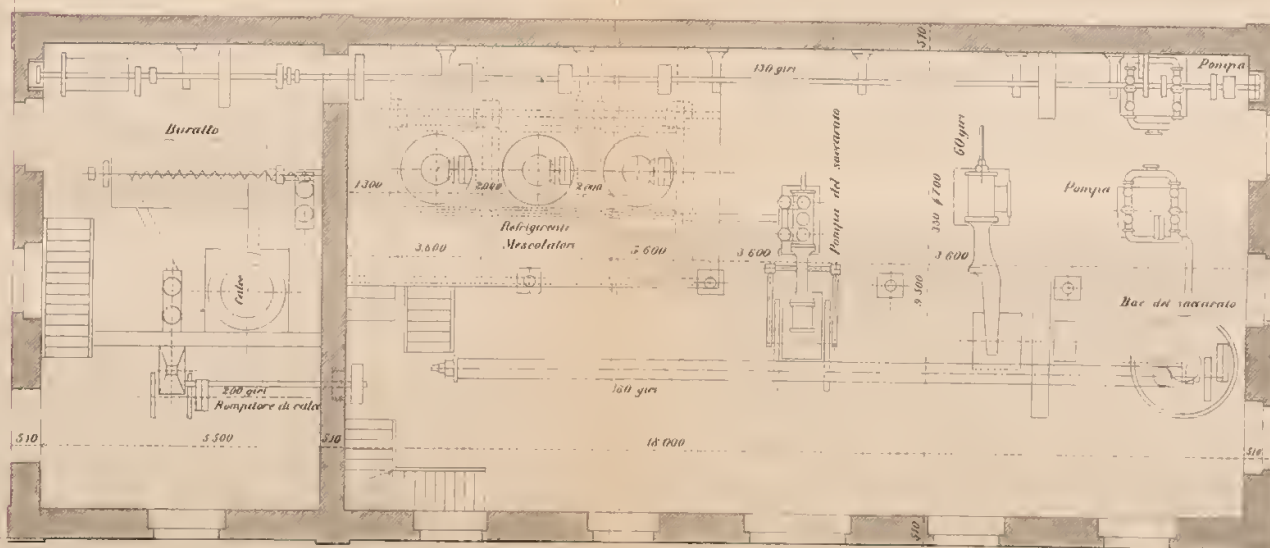


Fig. 3



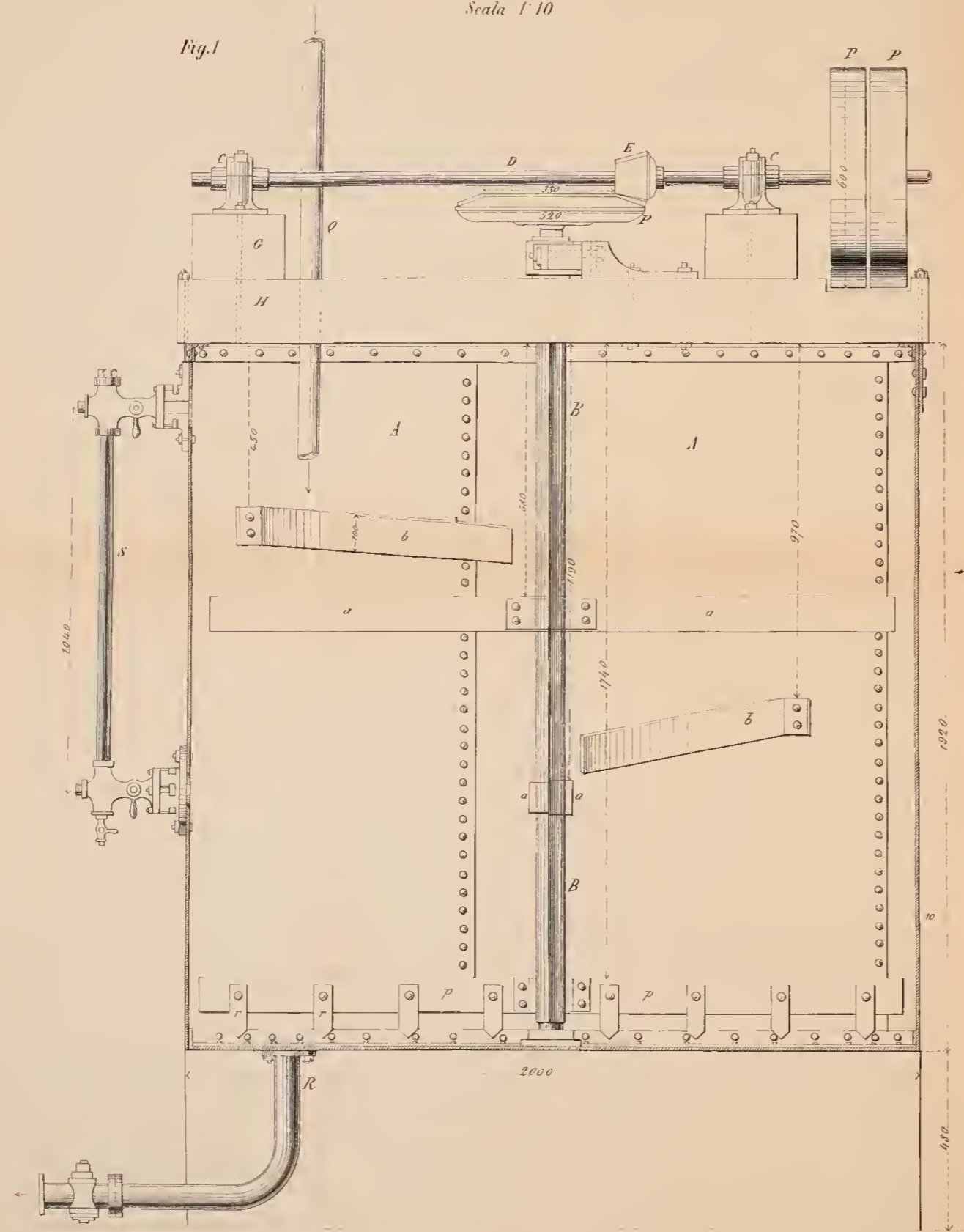
Scala 1/100



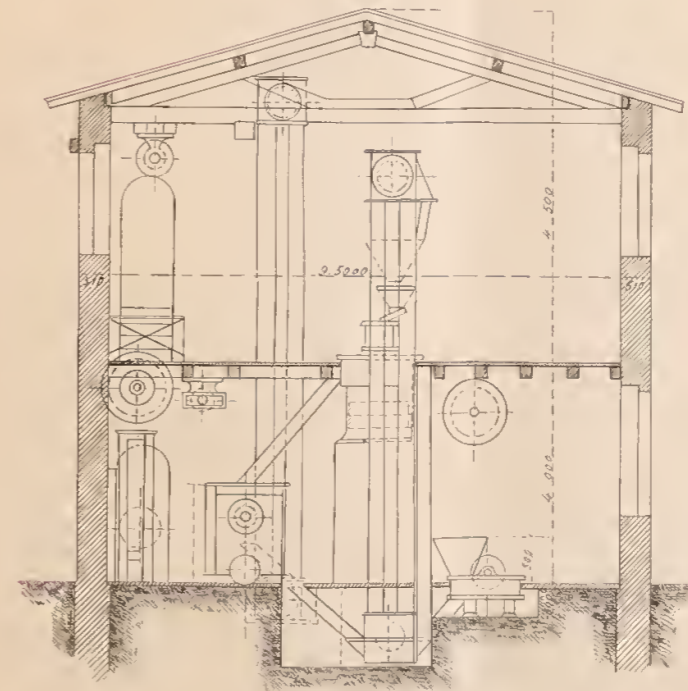
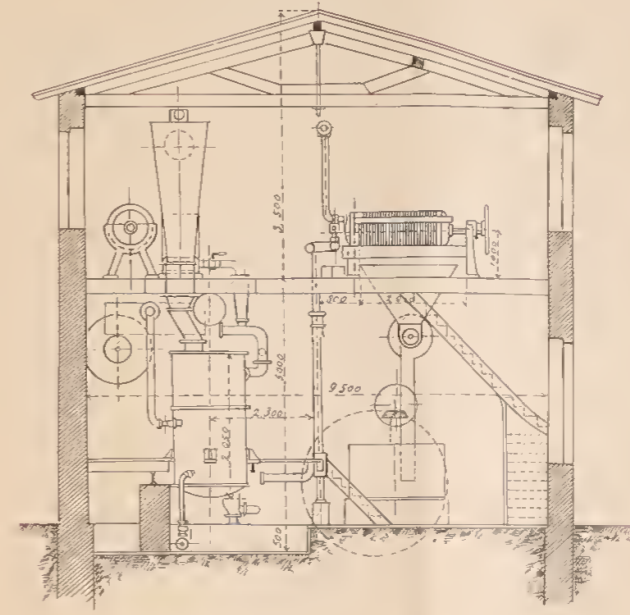
# ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Separazione (Ausscheidung) di Steffen

Scala 1:10



Scala 1:100



# ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Separazione (Ausscheidung) di Steffen.

Fig. 1

Scala 1:20

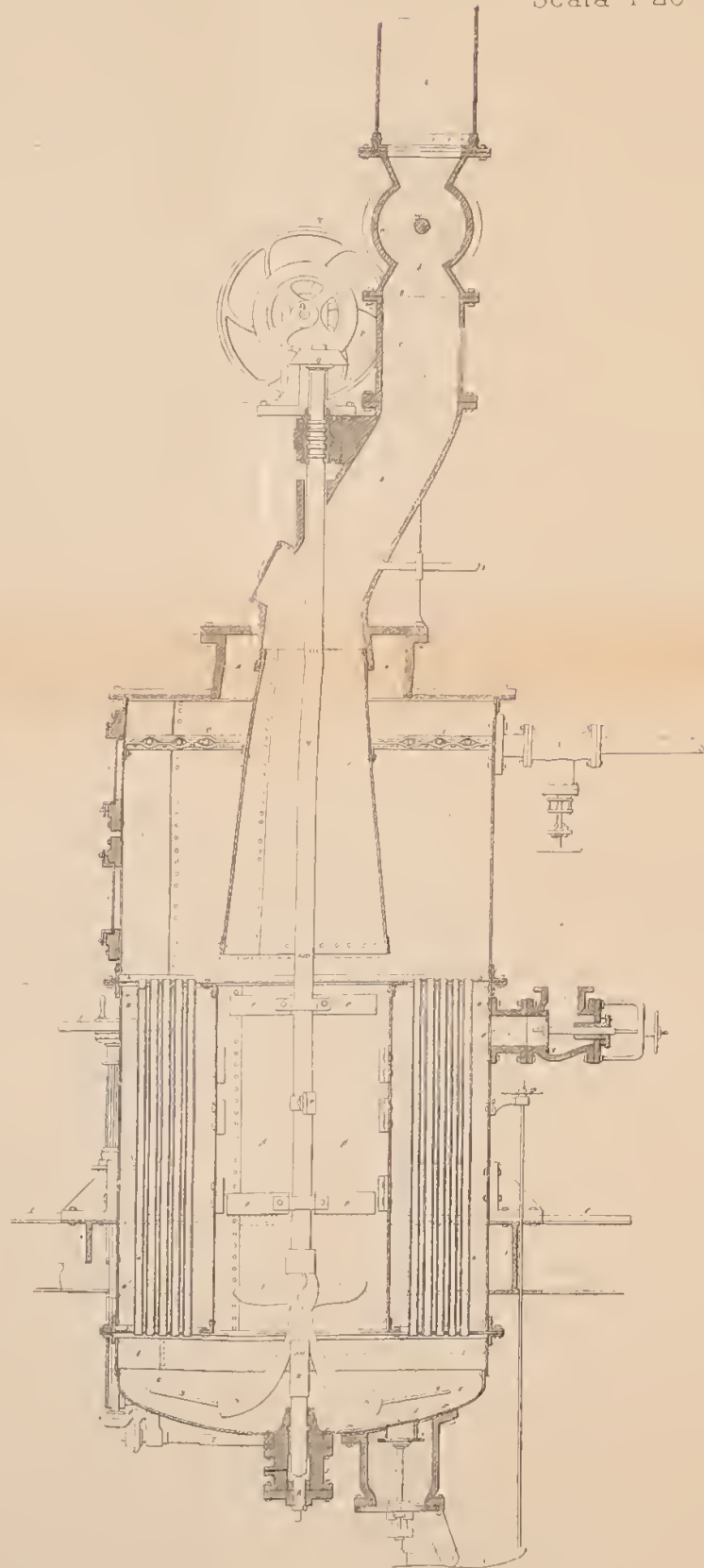
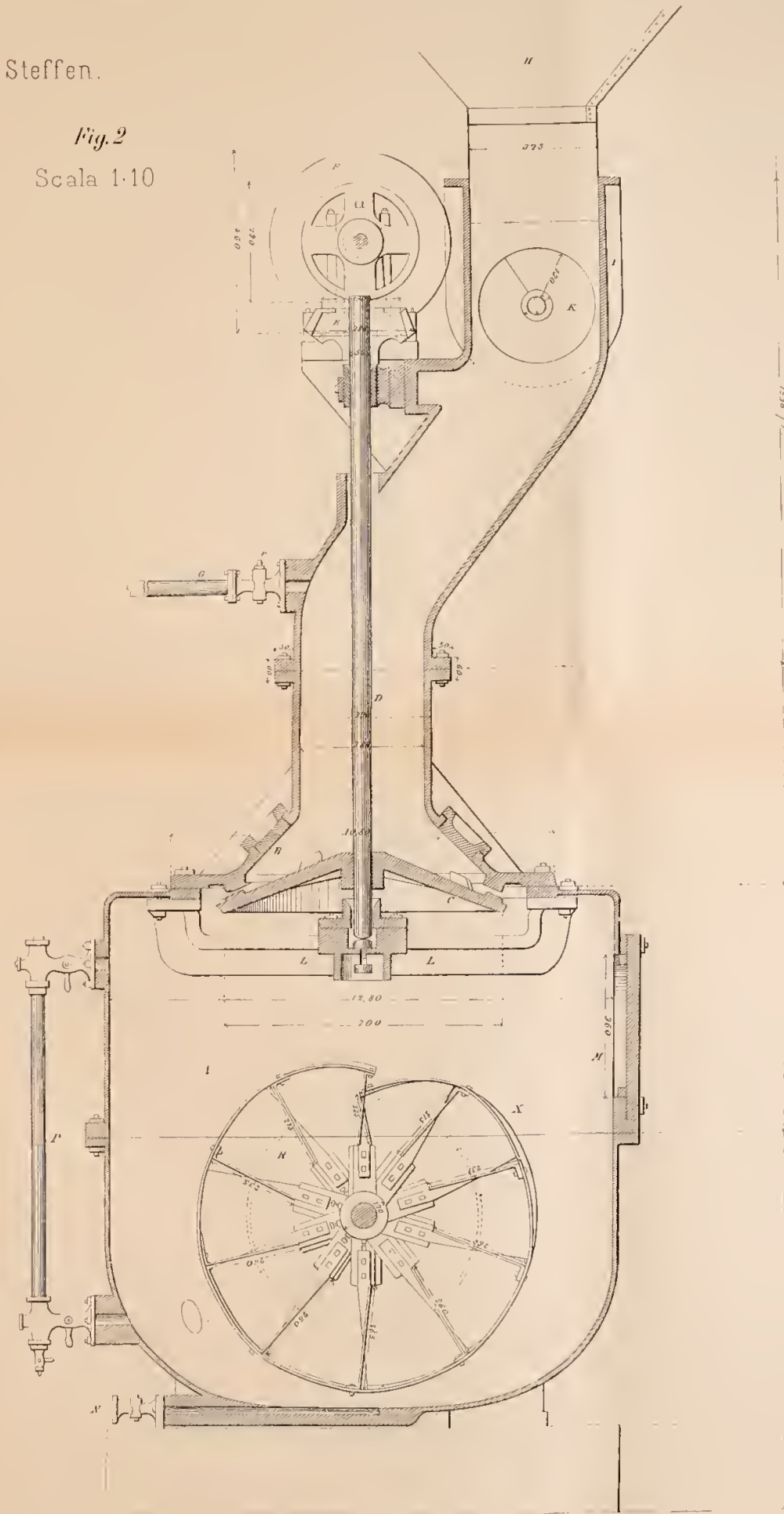


Fig. 2

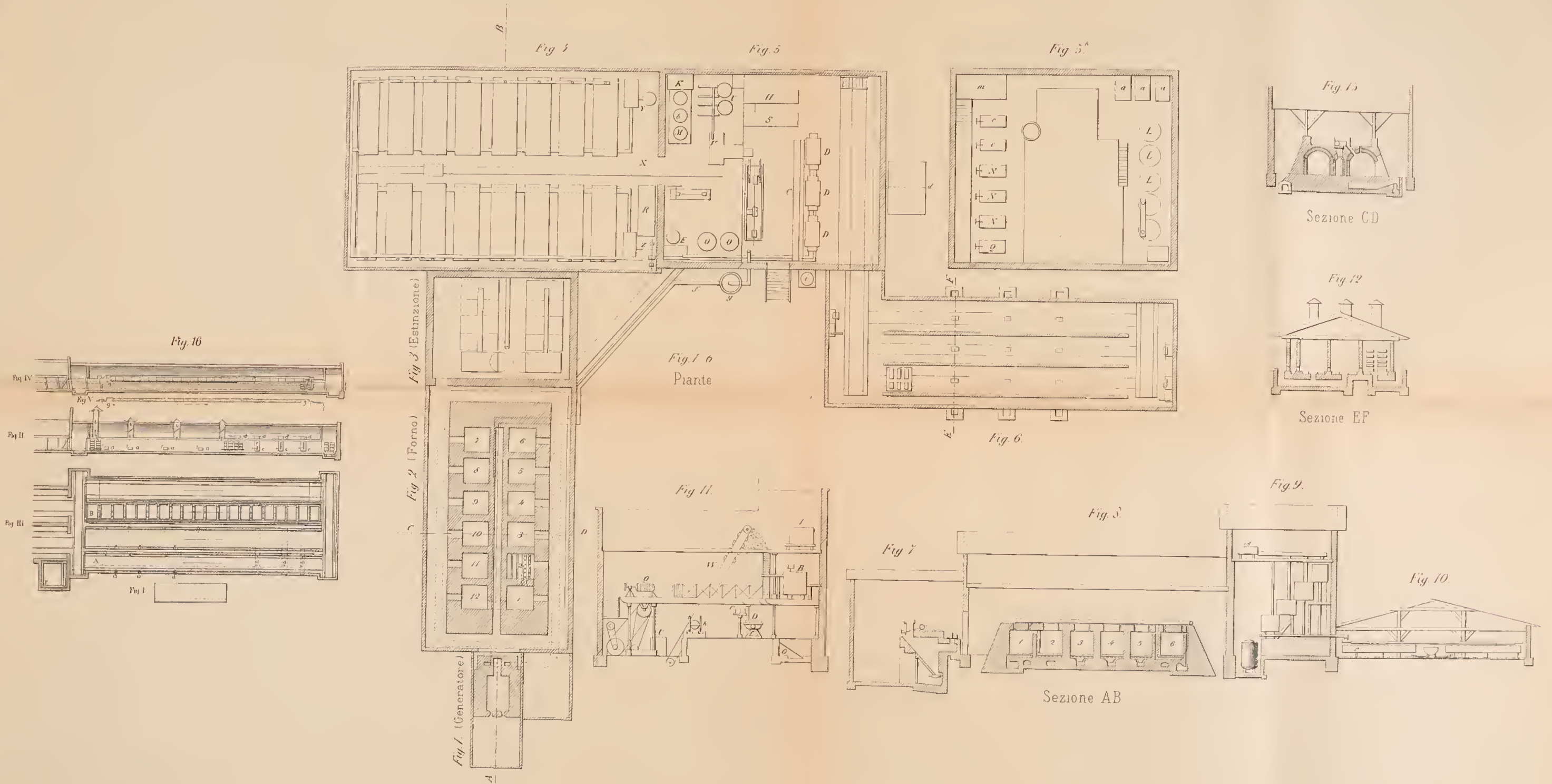
Scala 1:10





### ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Procedimento basato sulla formazione del saccarato bibasico di stronzio



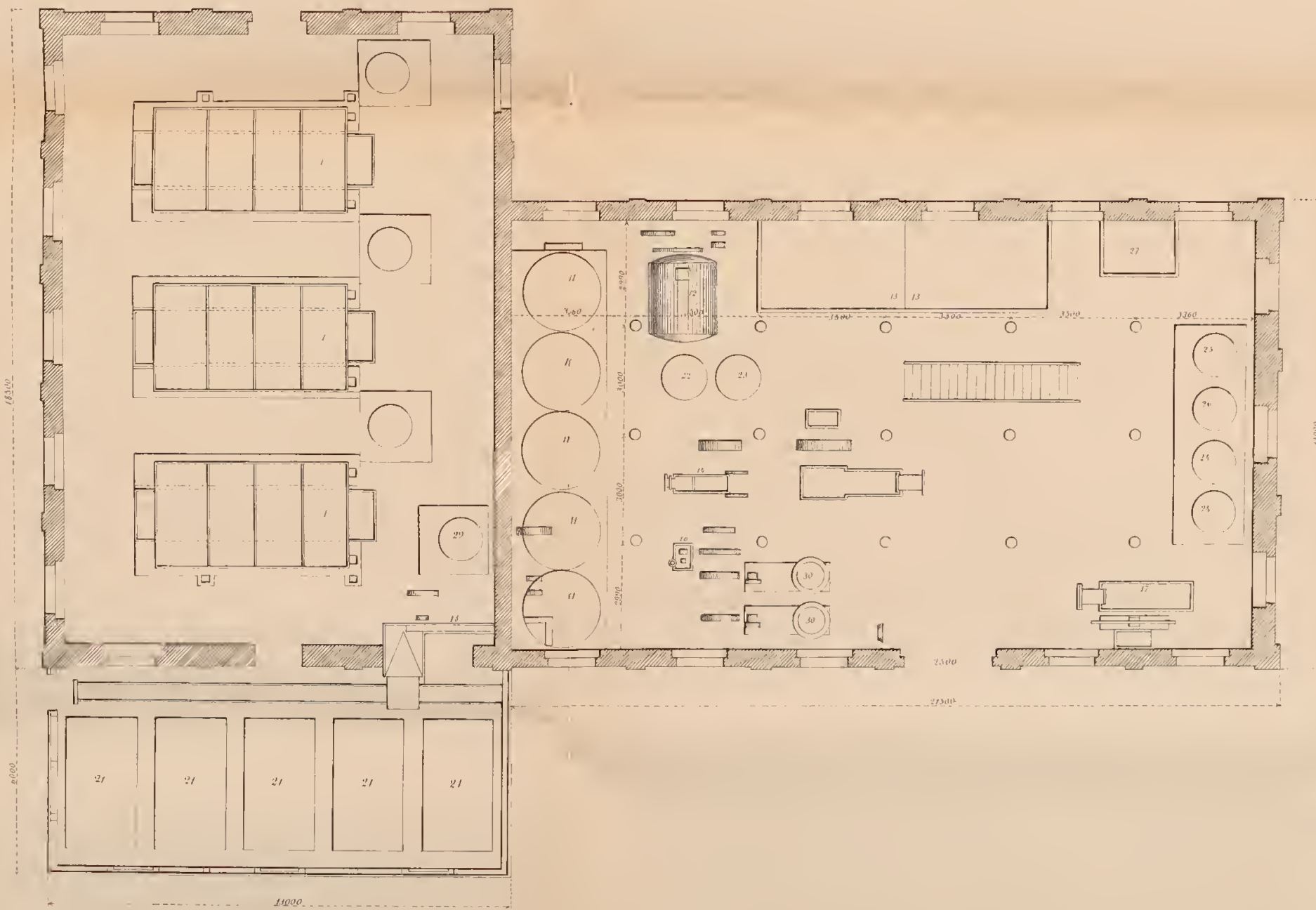
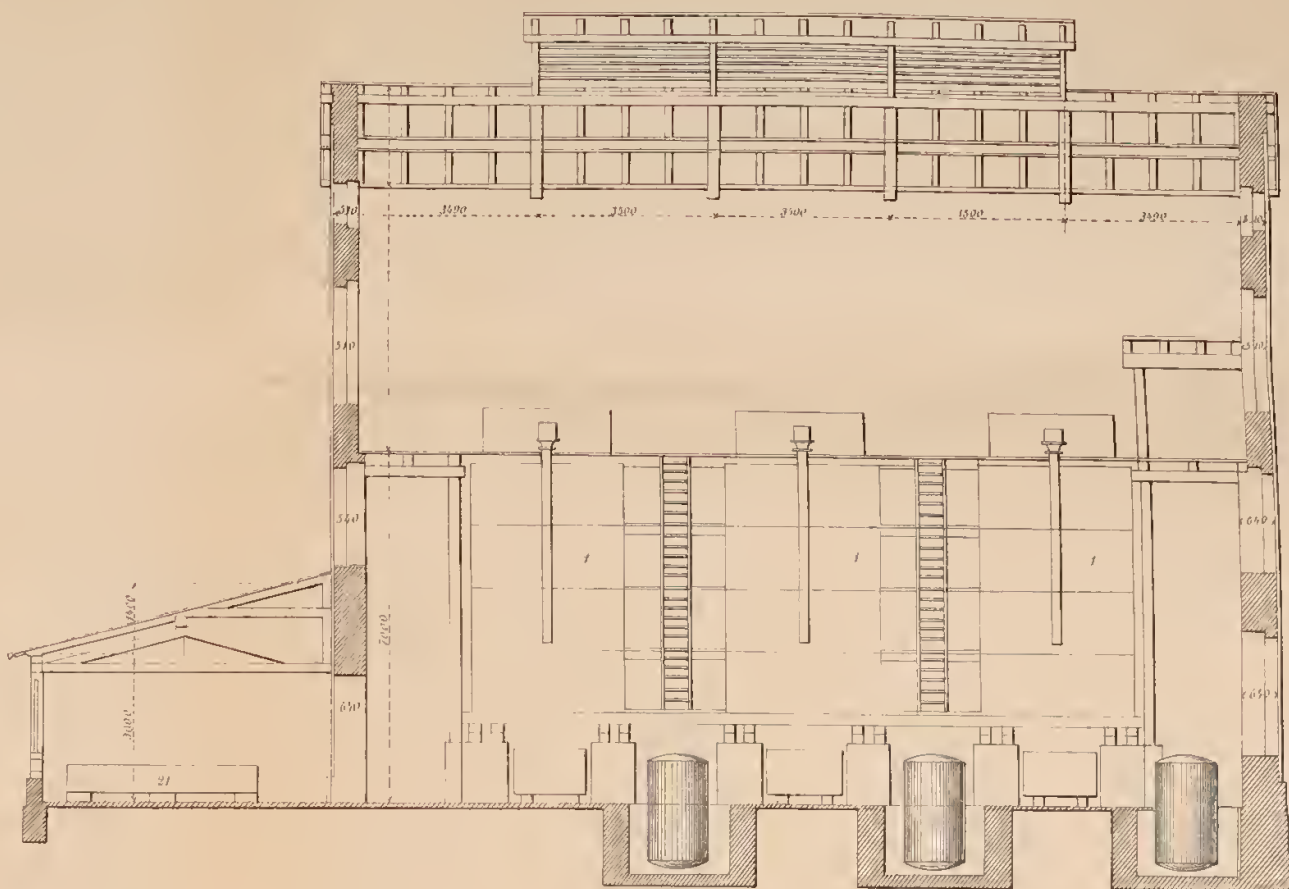
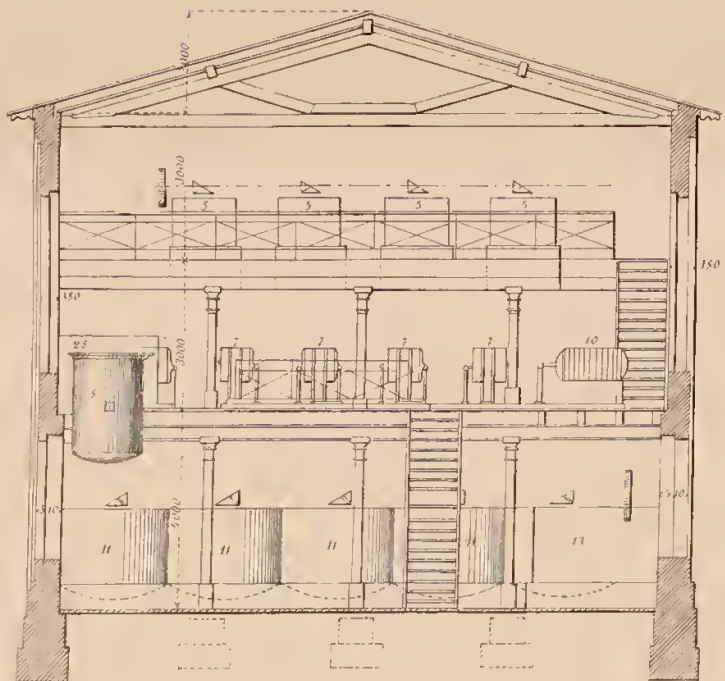
Scala 1:200

# ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Procedimento basato sulla formazione del saccarato di monobasico di stronzio

Sezione EF

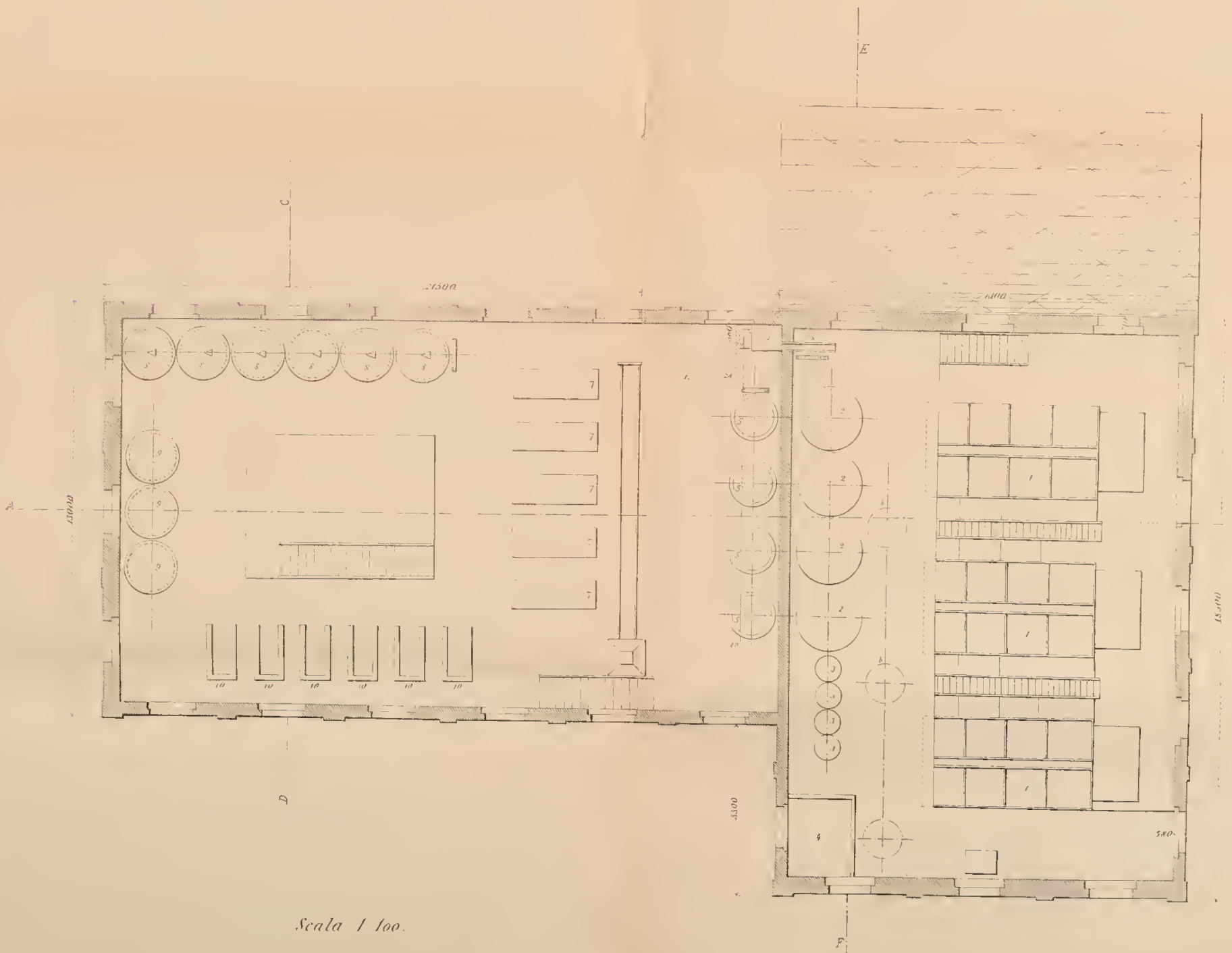
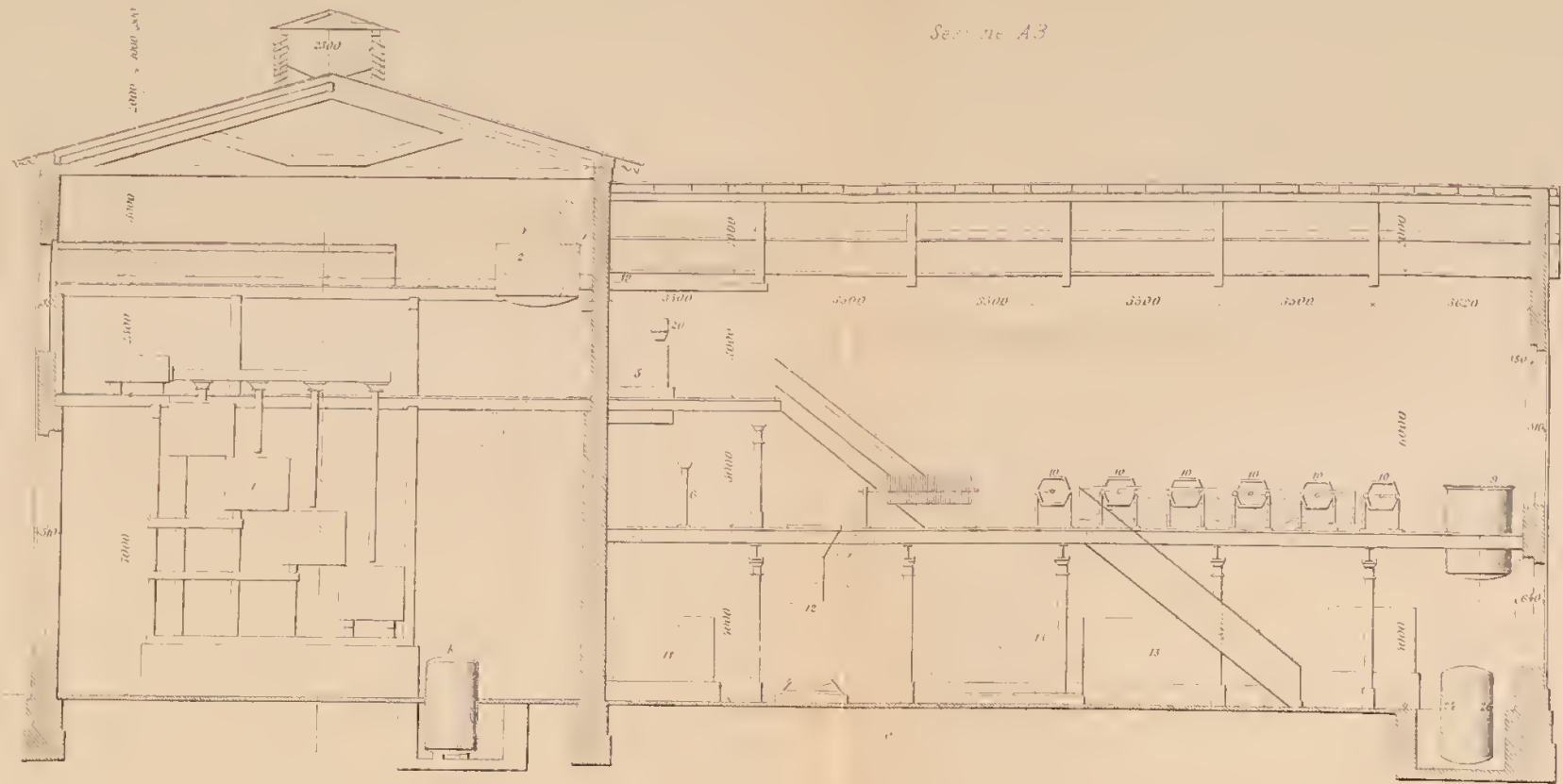
Sezione CD





# ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

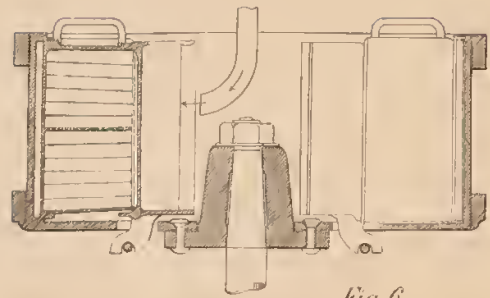
Impianto basato sulla formazione del gascarato monobasico di stragno



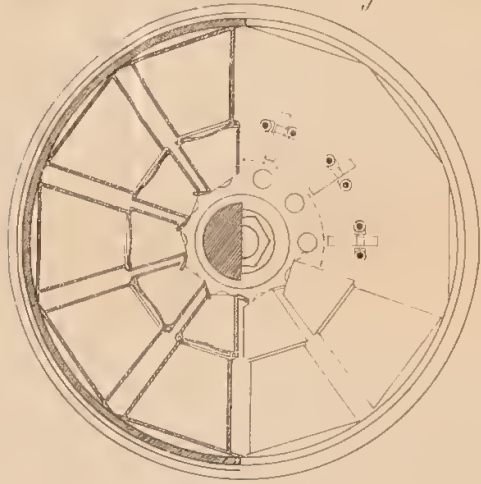


ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

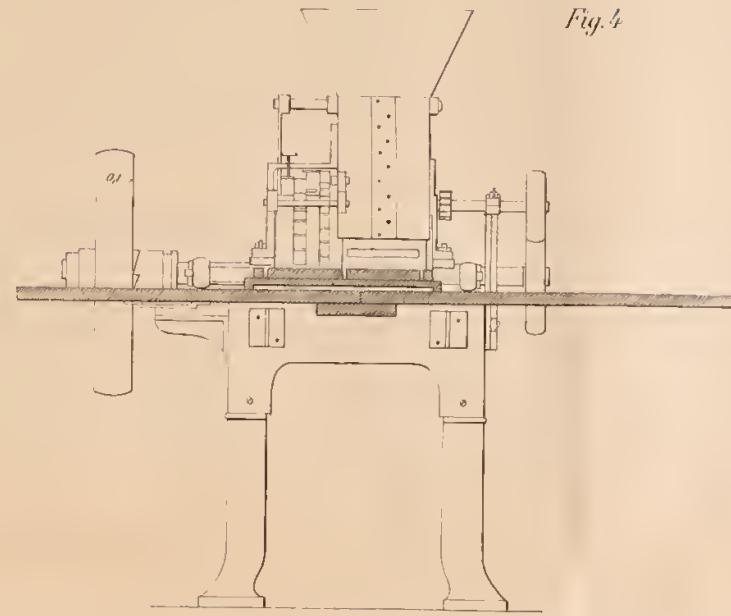
*Turbina Langen Fig. 5*



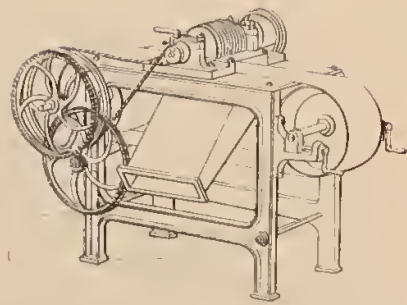
*Fig. 6*



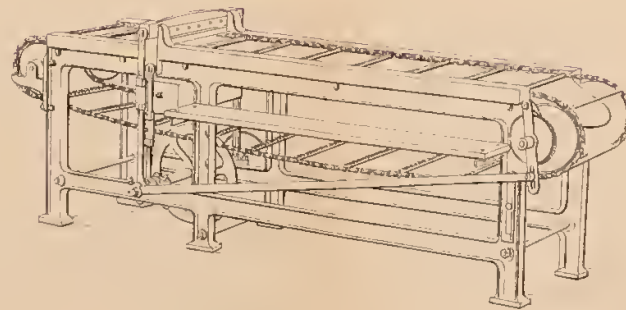
*Macchina per listelli di zucchero Fig. 4*



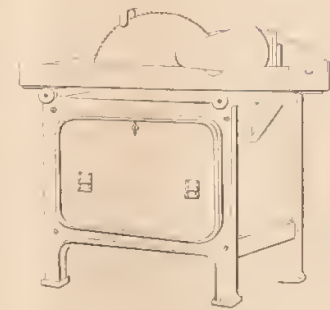
*Fig. 3*



*Fig. 2*



*Fig. 1*



SEGA PER SEGMENTI DI ZUCCHERO

Fig. 2

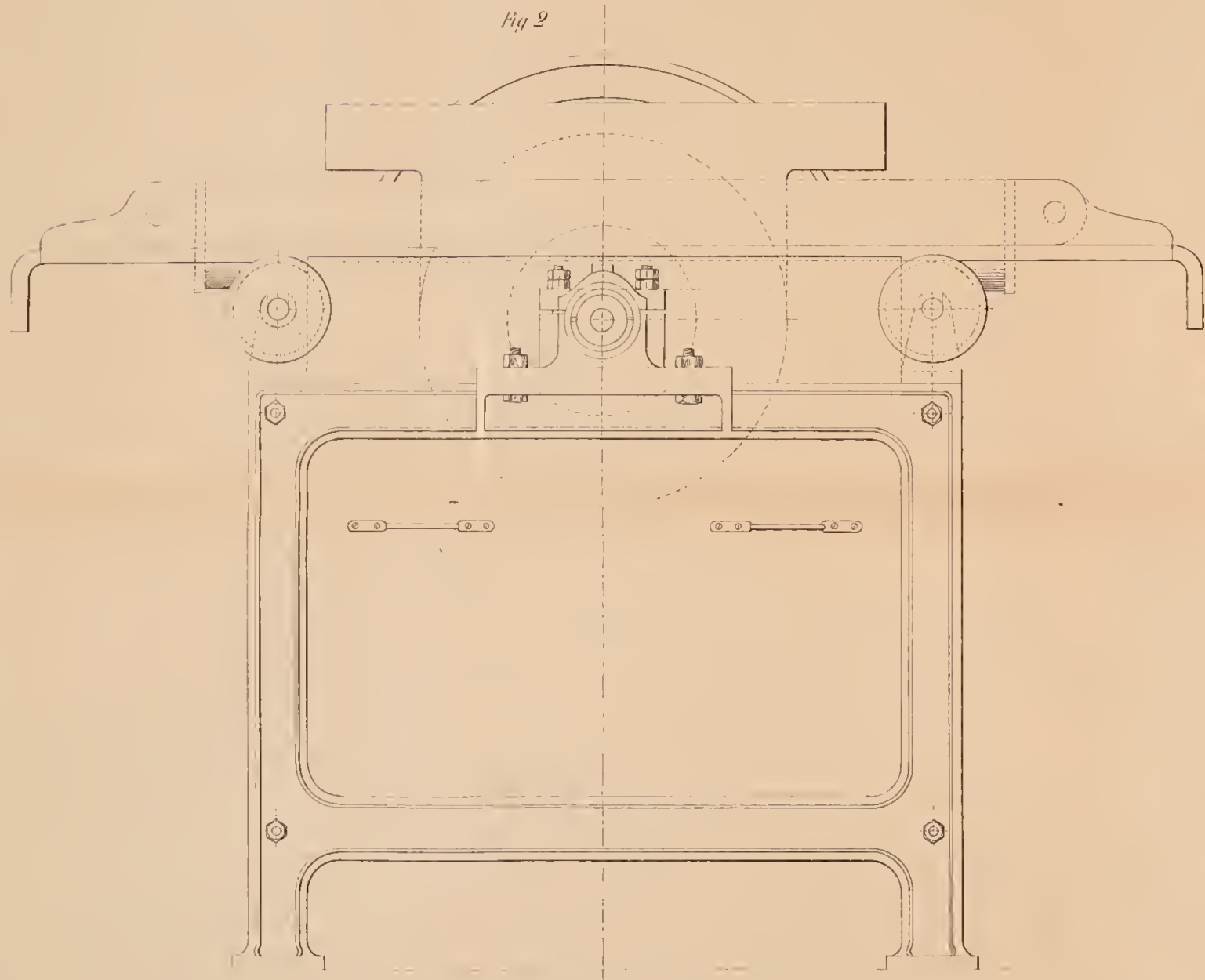
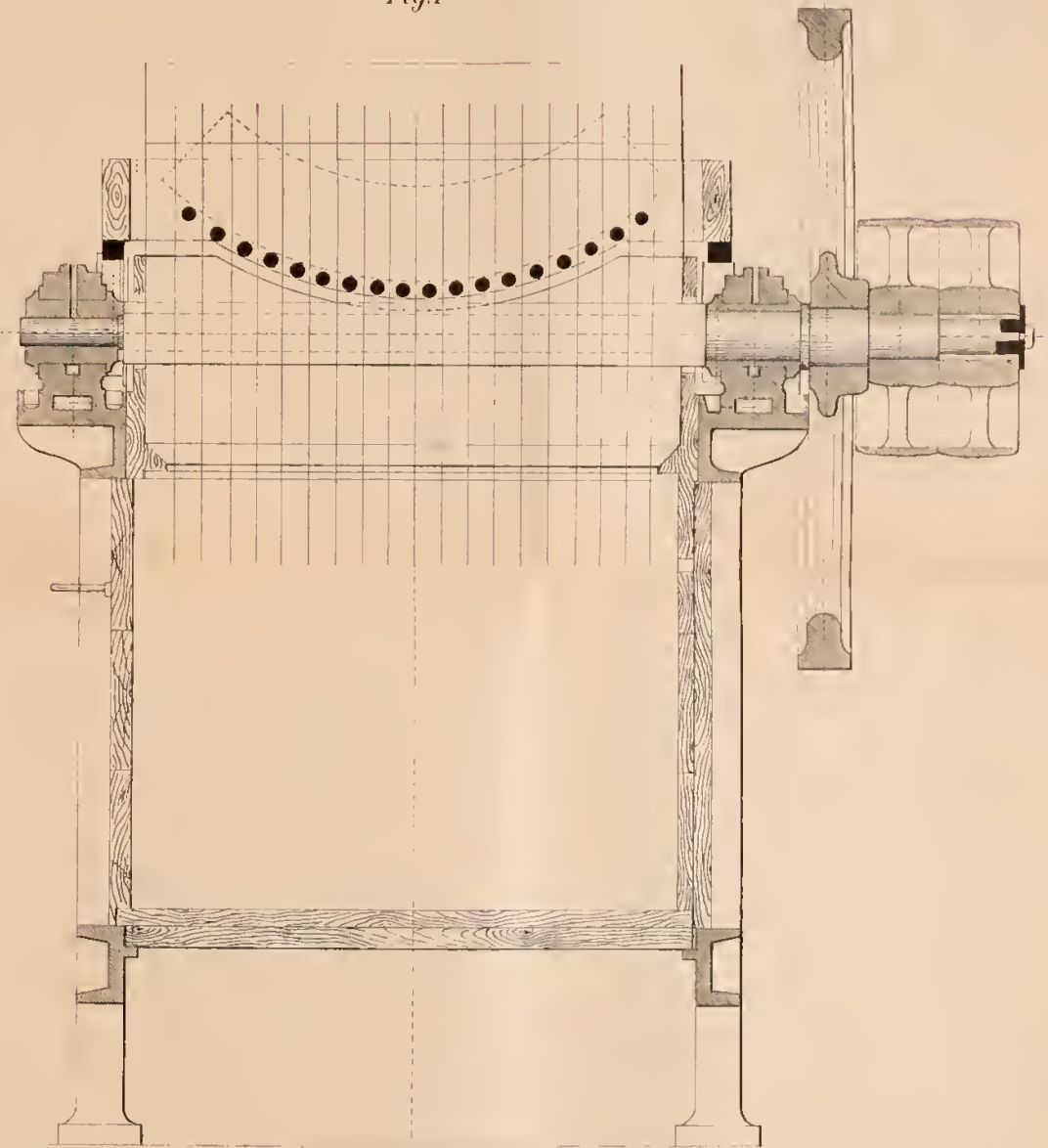


Fig. 1



TURBINA PER LA FABBRICAZIONE DELLO ZUCCHERO PILE

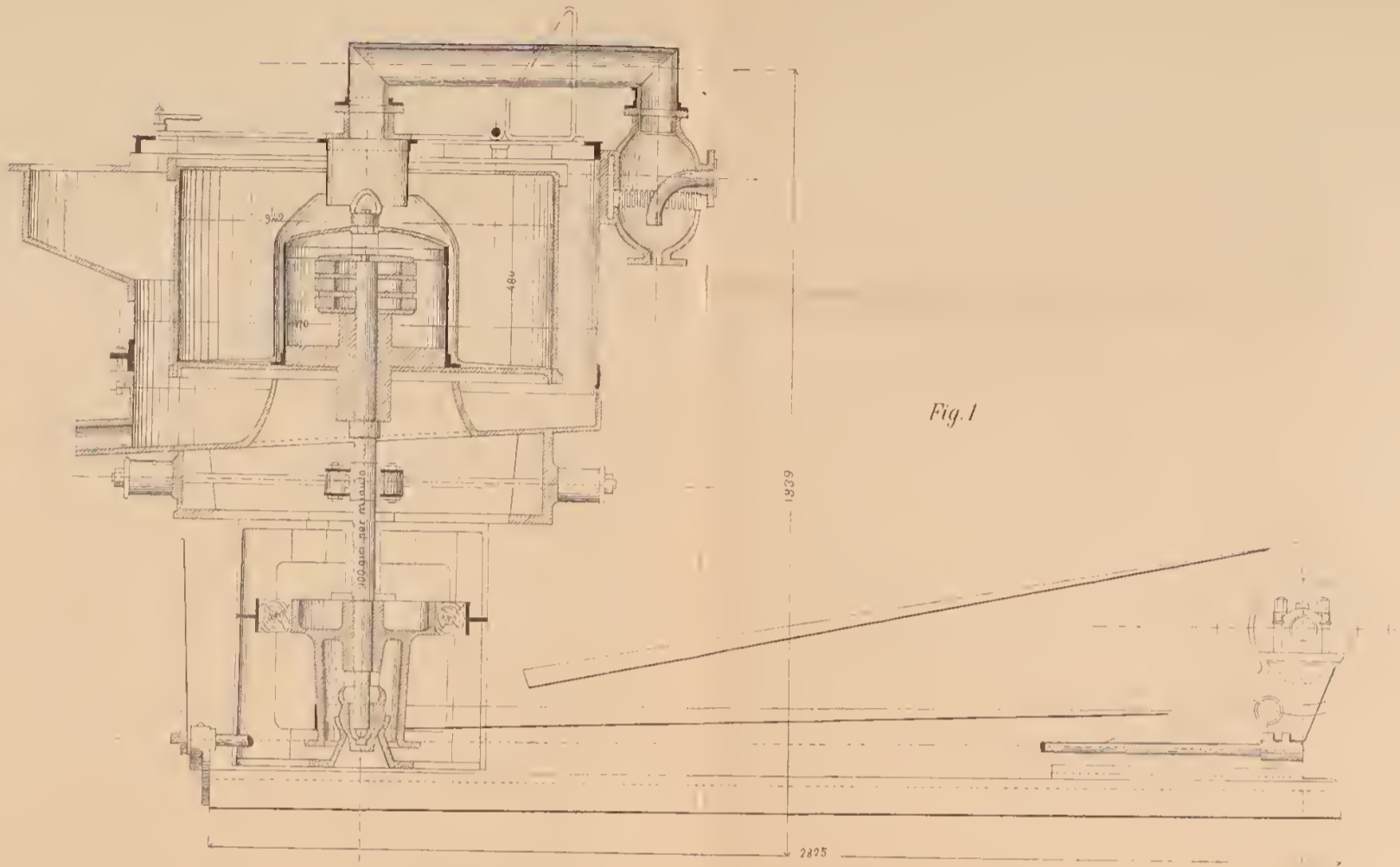
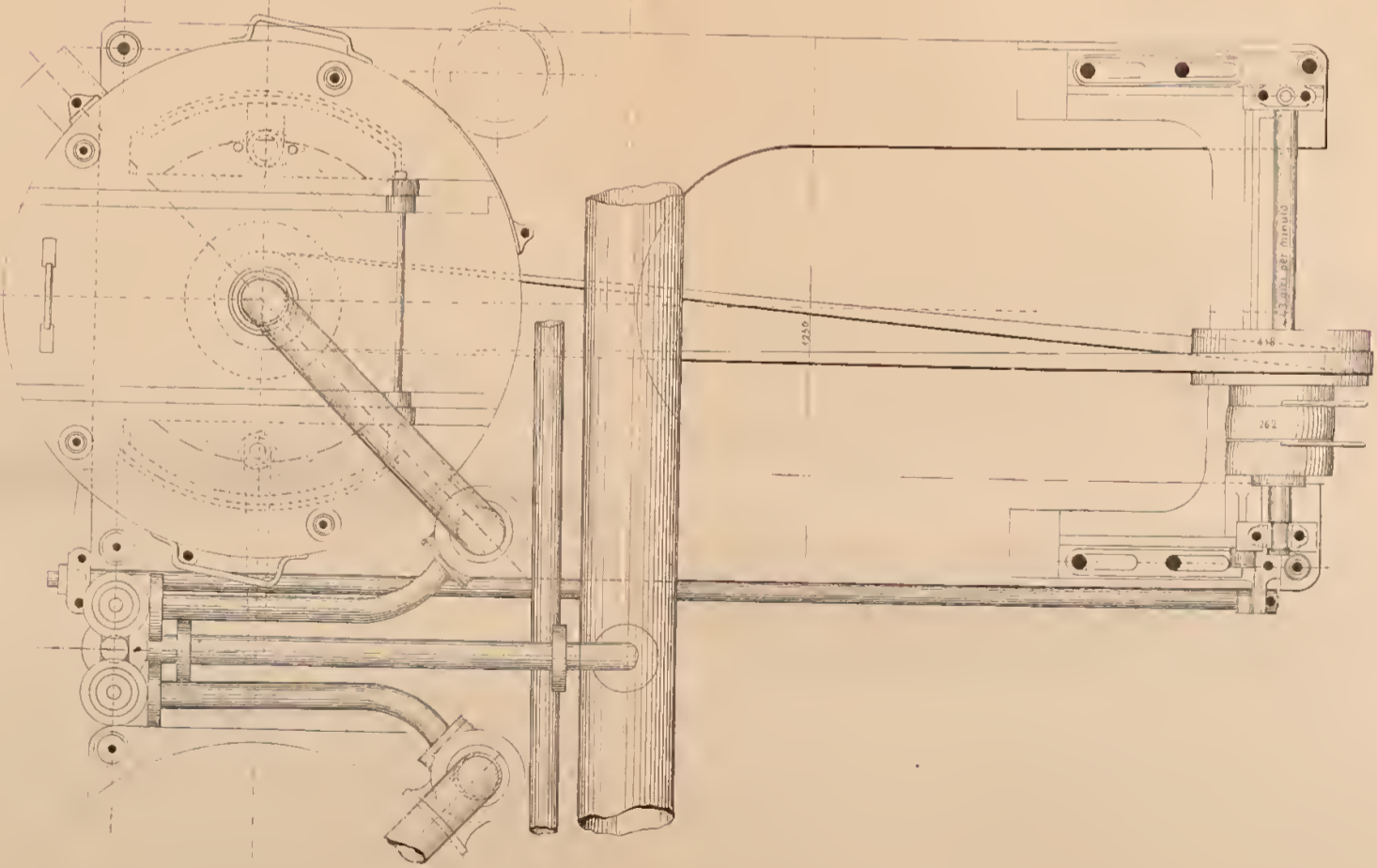
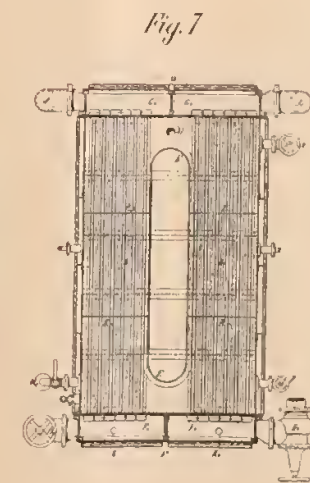
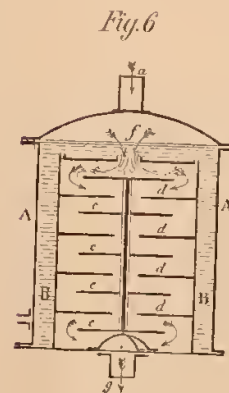
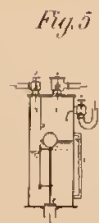
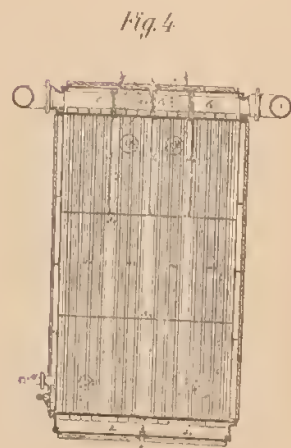
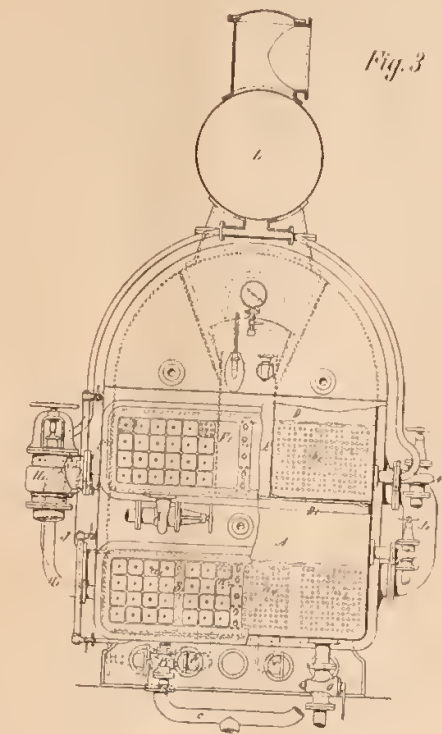
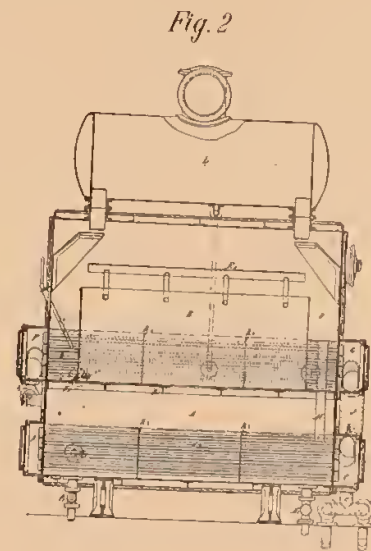
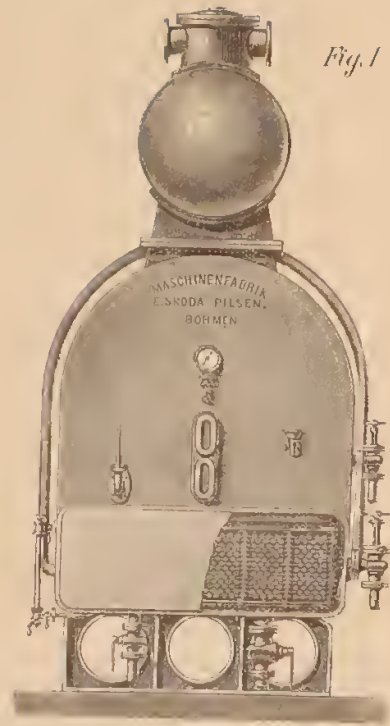


Fig. 2





APPARECCHIO DI EVAPORAZIONE SISTEMA WELNER-JELINECK





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