Data Sheet

Description

The GEA Diessel system **DICON-MS** is designed for the high-precision standardization of cream and milk. Changes of the fat content in the raw milk are corrected automatically.
The standardisation system is installed behind the separator. From the separator it is fed with skimmed milk and cream. The fat content of the raw milk, the flow ratio of cream and skimmed milk and the separation precision of the separator determine the fat contents of cream and skimmed milk.
The separation precision of the separator can be regarded as constant, i. e. the fat content in the skimmed milk is known.
The fat content of the cream is calculated using a high-precision density metering system and a temperature measurement following well proven algorithms in the GEA Diessel-control. In dependance of this metering value and of the setpoint value entered, the flow ratio is set automatically (the lower the flow of cream, the higher is the fat content in the cream). This means that the fat content of the cream is independent of the fat content of the raw milk. The design and the effectiveness of the separator determine the upper limit for the fat content.
The constant fat content of the standardized milk is achieved by means of the ratio control between standardized cream and skimmed milk. On the basis of the entered setpoint value the control itself calculates the ratio.
High-quality control valves enable to control in an ample flow range and with this they enable as well the standardization using an ample range for the fat content .
The system is ready for connection, mounted on a base frame made of stainless steel and its function is tested. It goes without saying that it is suitable for cip.

Control

The system control enables the adaptation to different tasks without having to carry out program modifications just by selecting and changing the respective parameters. It includes the following functions:

- Control of the fat content in the cream
- Control of the fat content in the standardized milk
- Display of the current values (ratios, flows, quantities and setpoint values)
- Manual control of the outputs
- Display of date and time
- Recipe storage to keep the default values for different products
- Printer control (option)
- Control of the valves at cip

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Standardization System

Type DICON-MS

D 46.31 E

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Technical Data

Capacity ranges up to :	5,000 l/h; 10,000 l/h; 20,000 l/h; 30,000 l/h more capacities on request
Fat content of the stand. milk:	from 0.3% to the fat content of the raw milk
without cream addition:	depending on the separation precision of the separator
Tolerance:	<= +-0.05% fat
Fat content in cream:	15% .... 45% (more values on request)
Tolerance:	<= +-0.3% fat
Materials:	
Product-contacting parts:	1.4301 (AISI 304)
Sealings:	EPDM
Operating unit:	LC display 16x40 digits, foil-protected keypad with 27 keys
Control air:	7-10 bar, dry, oil-free
Mains connection:	400/230 V; 50 Hz

Connection Scheme