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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

SEMPRE

NELLE FABBRICHE DI ZUCCHERO IN GERMANIA

DALL'INGEGNERE

B.^{TO} RICCARDO DEBARBIERI



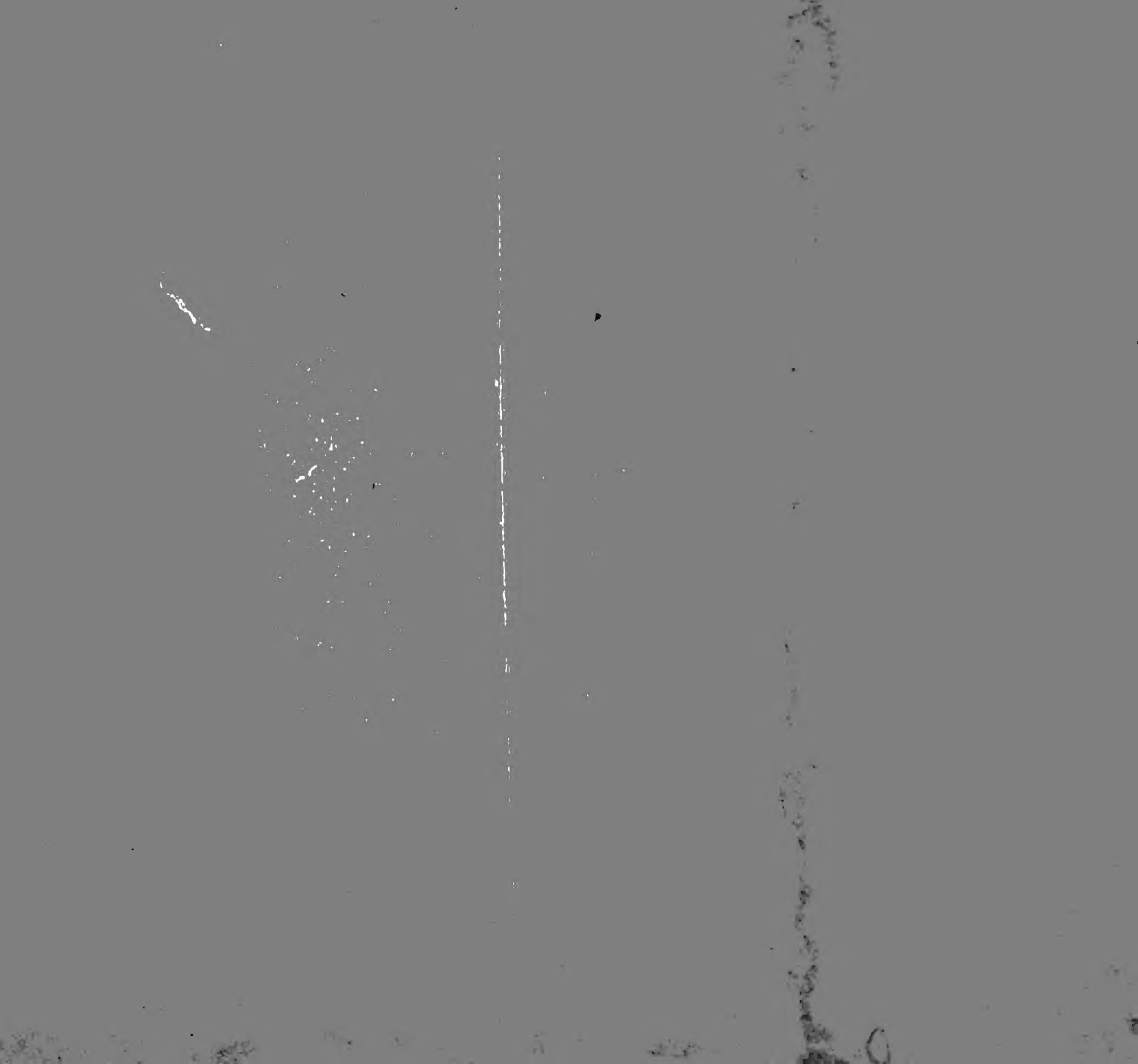
ROMA

TIPOGRAFIA EREDI BOTTA

1887

Atlas only

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MINISTERO DI AGRICOLTURA, INDUSTRIA E COMMERCIO

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1887

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PROCEDIMENTI DI ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

STUDIATI

NELLE FABBRICHE DI ZUCCHERO IN GERMANIA

DALL'INGEGNERE

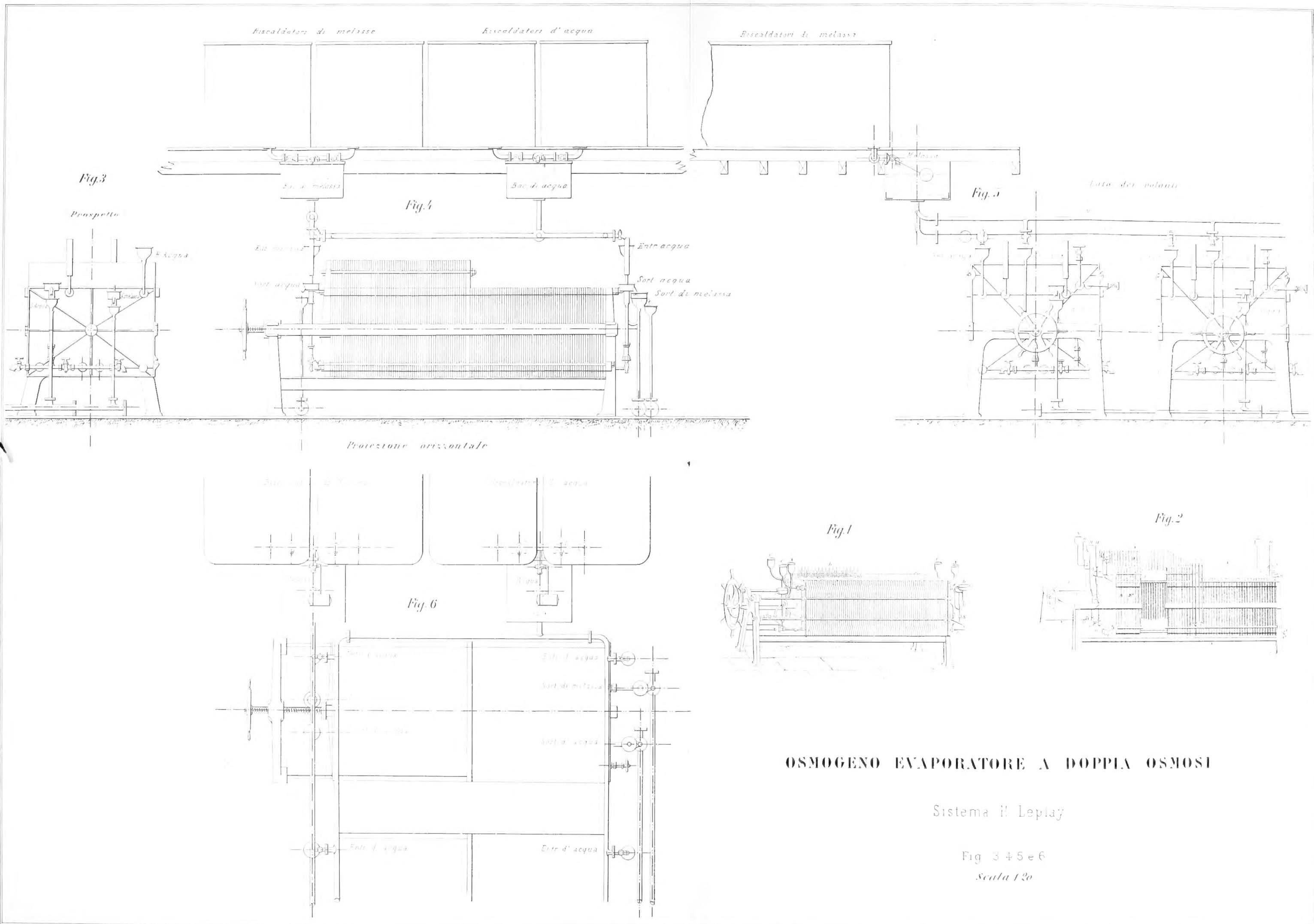
B.^{TO} RICCARDO DEBARBIERI



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OSMOGENO EVAPORATORE A DOPPIA OSMOSI

Sistema di Leplay

Fig. 3 + 5 e 6

Scala 1/20

ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Eluzione Manoury

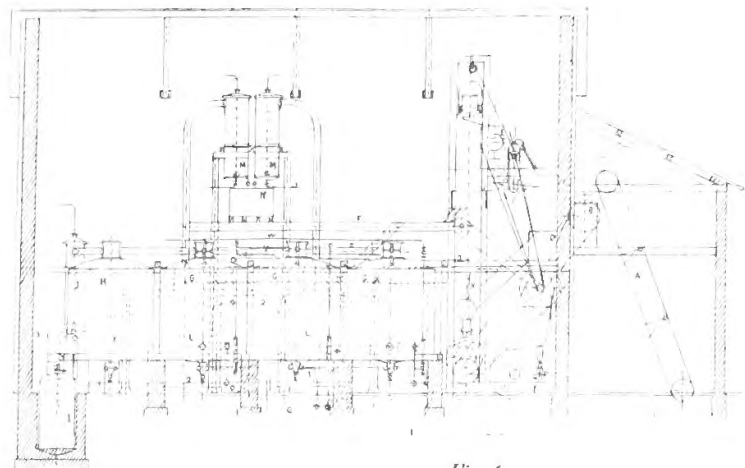


Fig. 1

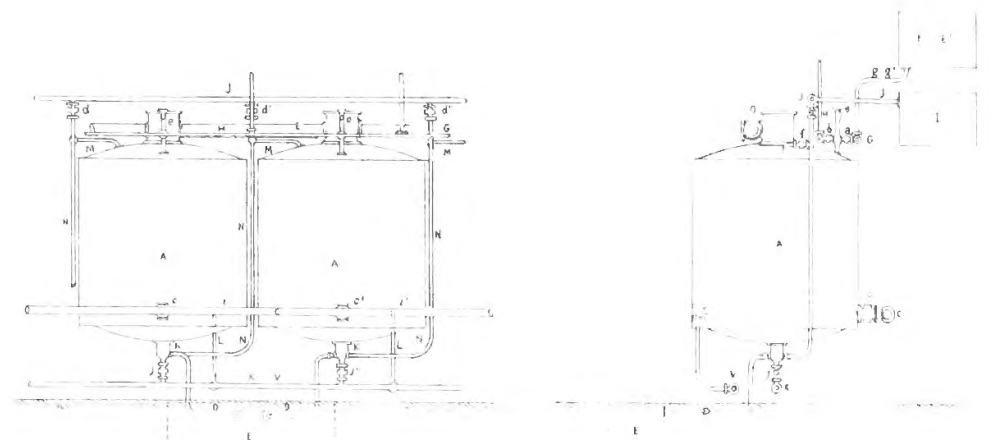
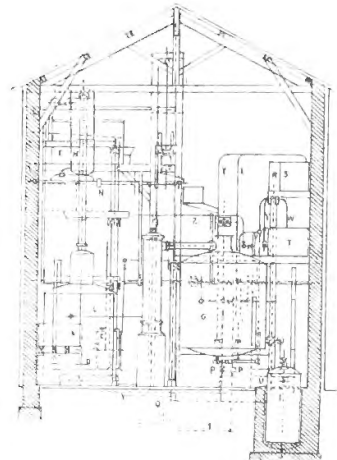
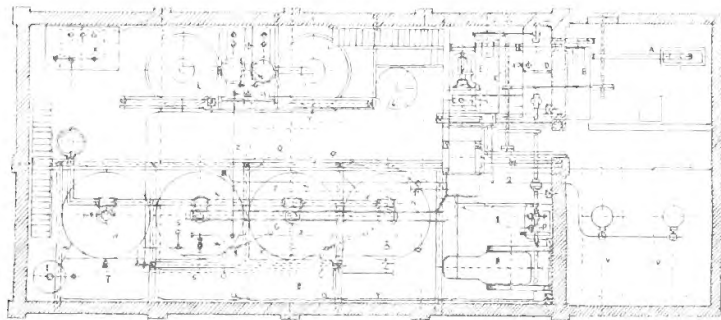


Fig. 2



- Leggenda della Tavola II
- | | |
|--|--|
| A Elevatore di sale | M Condensatore per la collina di s. allungato |
| B Bruciatore | N Bac per ricevere l'alcool dei condensatori M |
| C Miscelatore della sale e della melassa | O Bac per fare il miscuglio d'alcool a 40° |
| D Bac di Melassa | P Pompe per l'alcool |
| E Rinnovo per separare il miscuglio dalla polvere di sale | Q Bac per ricevere l'alcool di sale |
| F Vite di distribuzione del miscuglio nei maceratori | R Bac di sale a 40° |
| G Maceratore | S Bac per ricevere l'alcool in sale |
| H Vaso per ricevere il miscuglio dopo la macerazione | T Scoperia sulla porta per la macerazione |
| I Miscelatore per miscelare il miscuglio alla collina di condensazione | U Macchina a vapore |
| J Condensatore d'alcool in massa salata | V Scambiatore di vapore |
| K Bac per ricevere l'alcool nel condensatore J | X Condensatore della melassa |
| L Condensatore per la distillazione | Y Condotta d'alcool a 40° |
| | Z Condotta d'alcool puro |
| | 1 Condotta d'alcool in sale |
| | 2 Condotta di vapore |
| | 3 Condotta di acqua fredda |

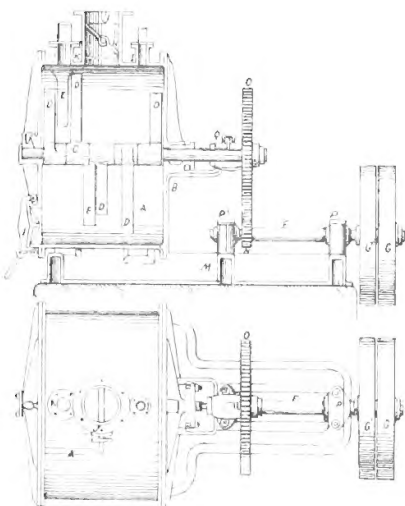
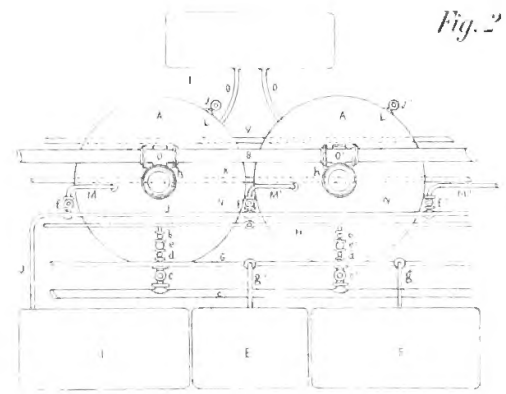


Fig. 3

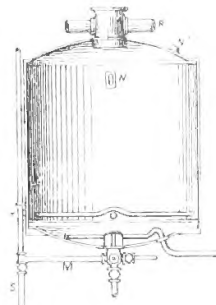
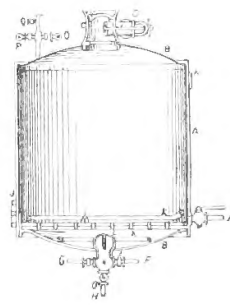


Fig. 4

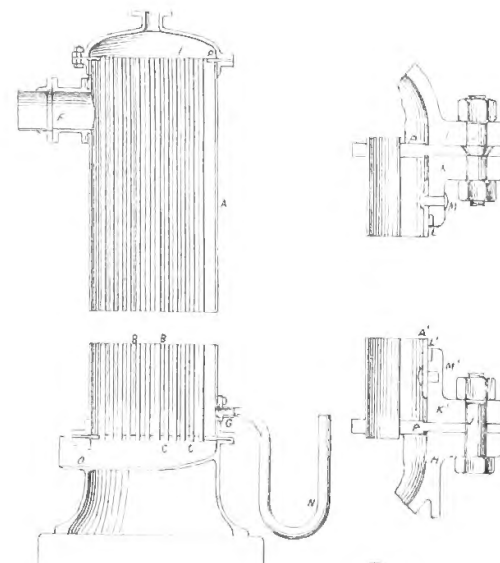
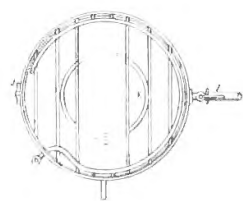


Fig. 5

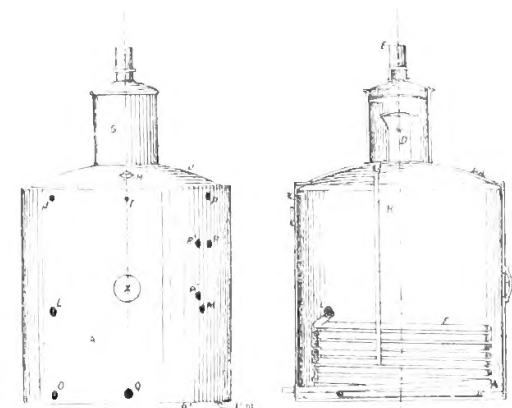
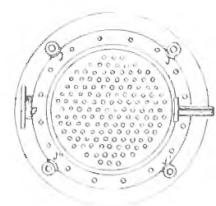
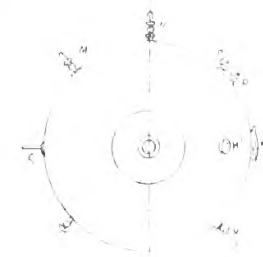


Fig. 6



ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Separazione (Ausscheidung) di Steffen.

Fig. 1
Scala 1:20

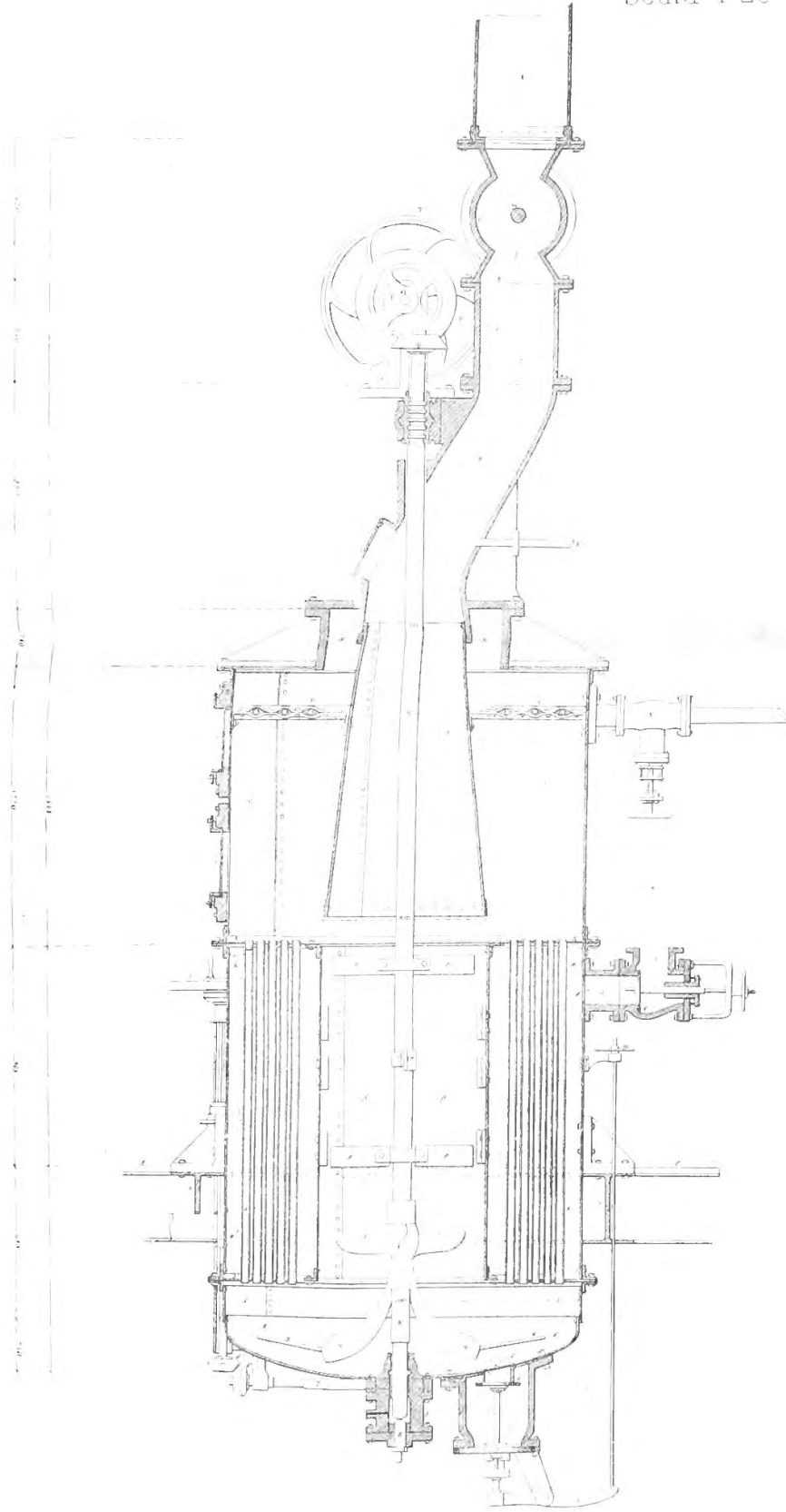
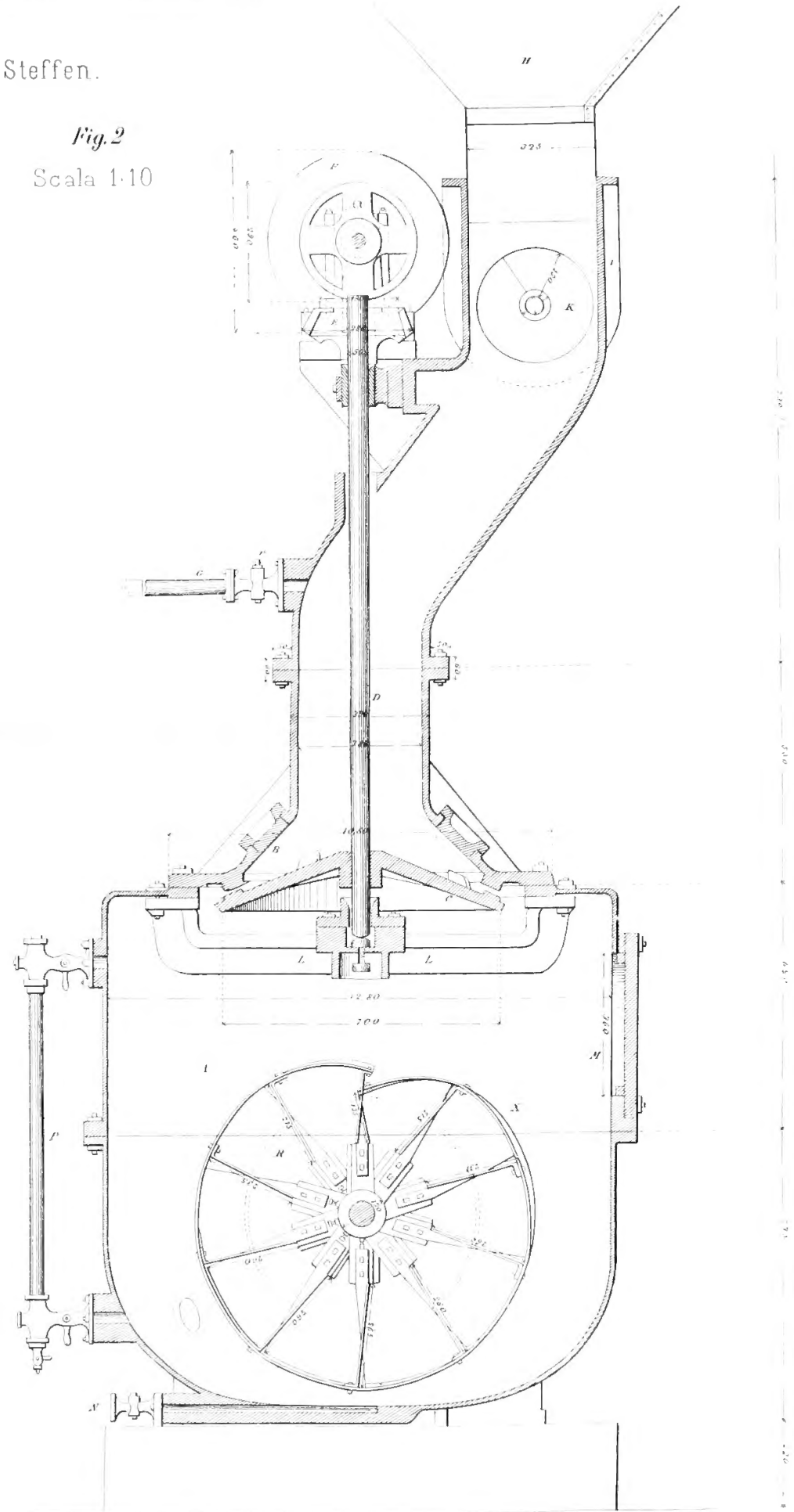
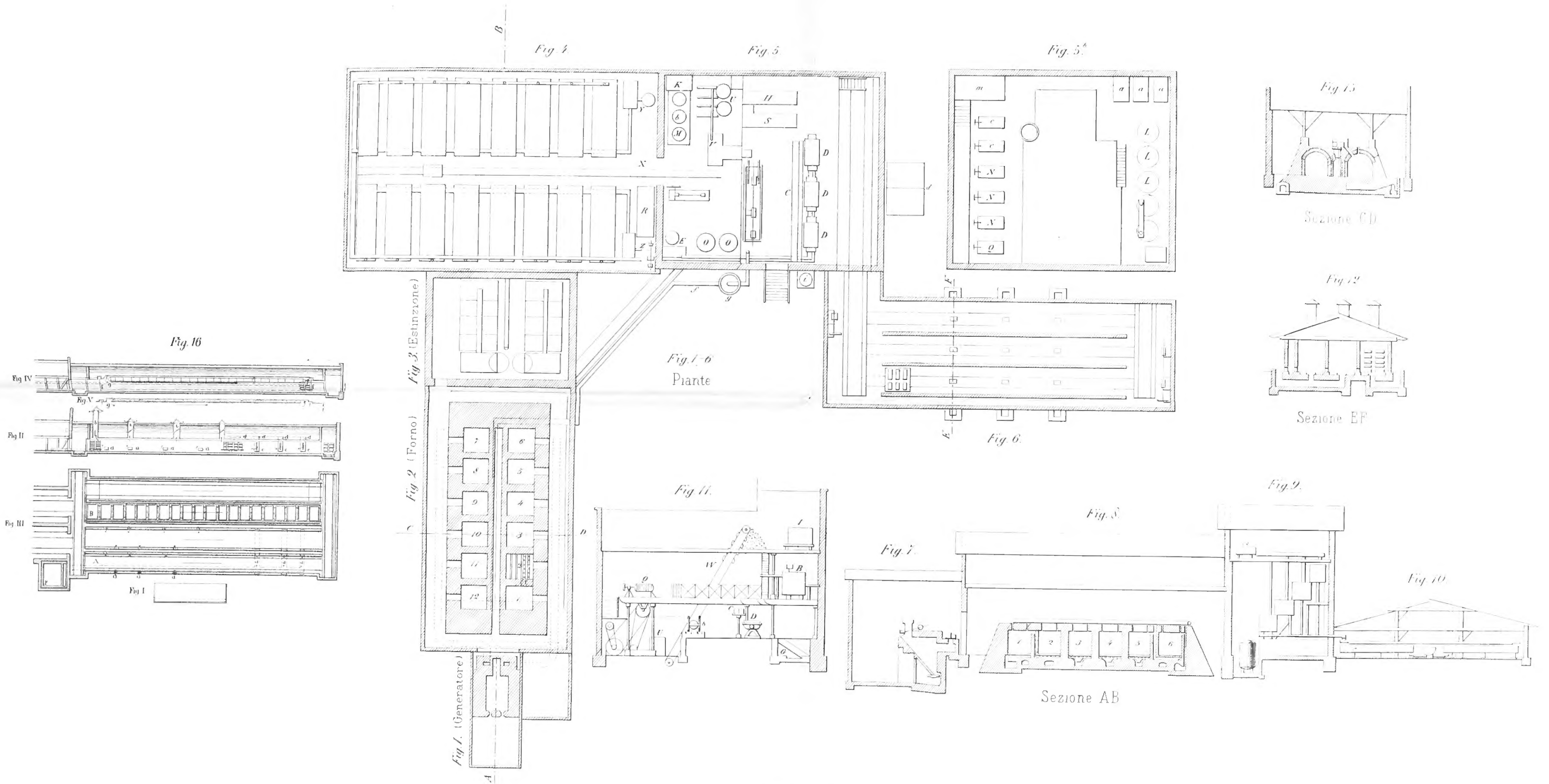


Fig. 2
Scala 1:10



ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Procedimento basato sulla formazione del saccarato bibasico di stronzio



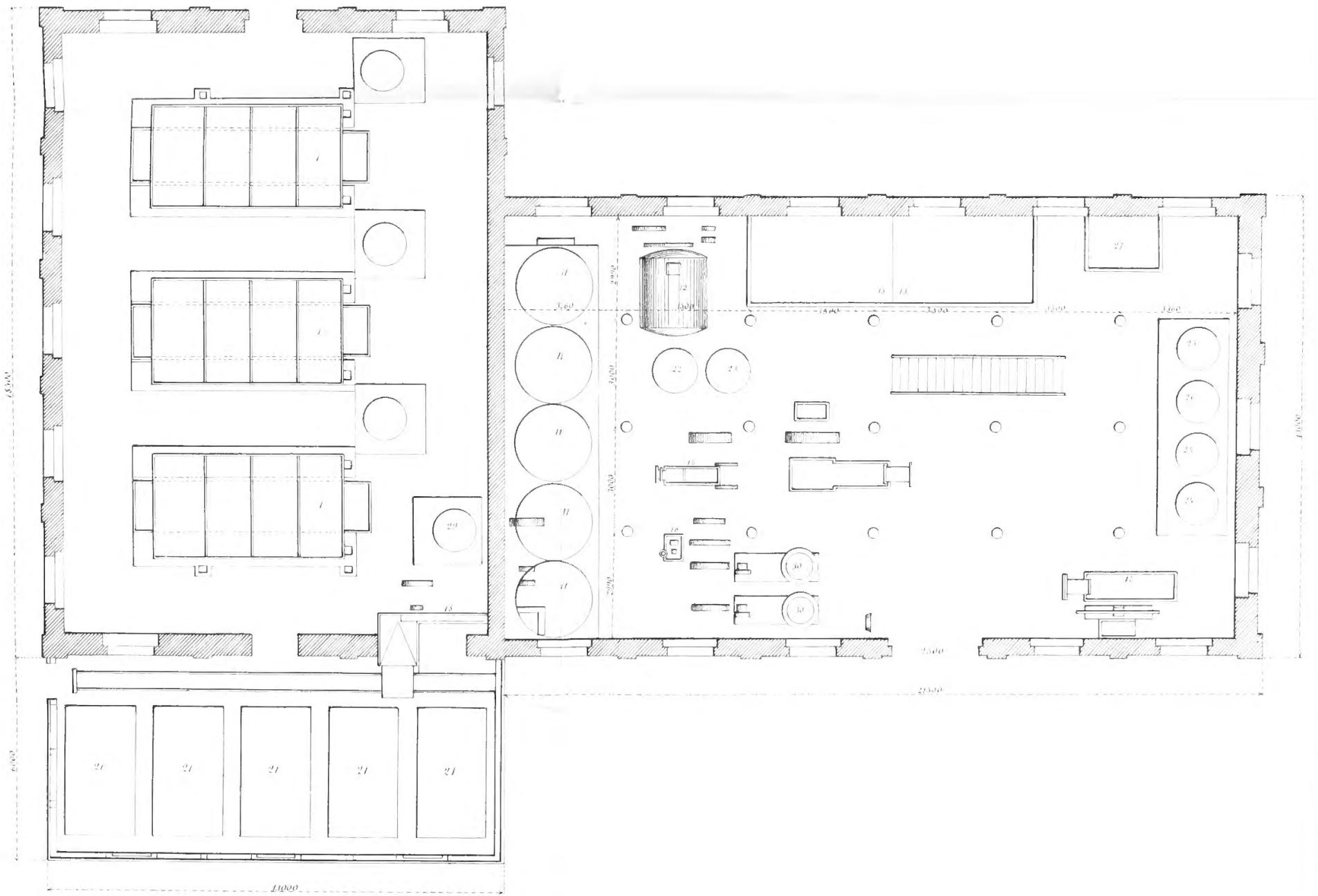
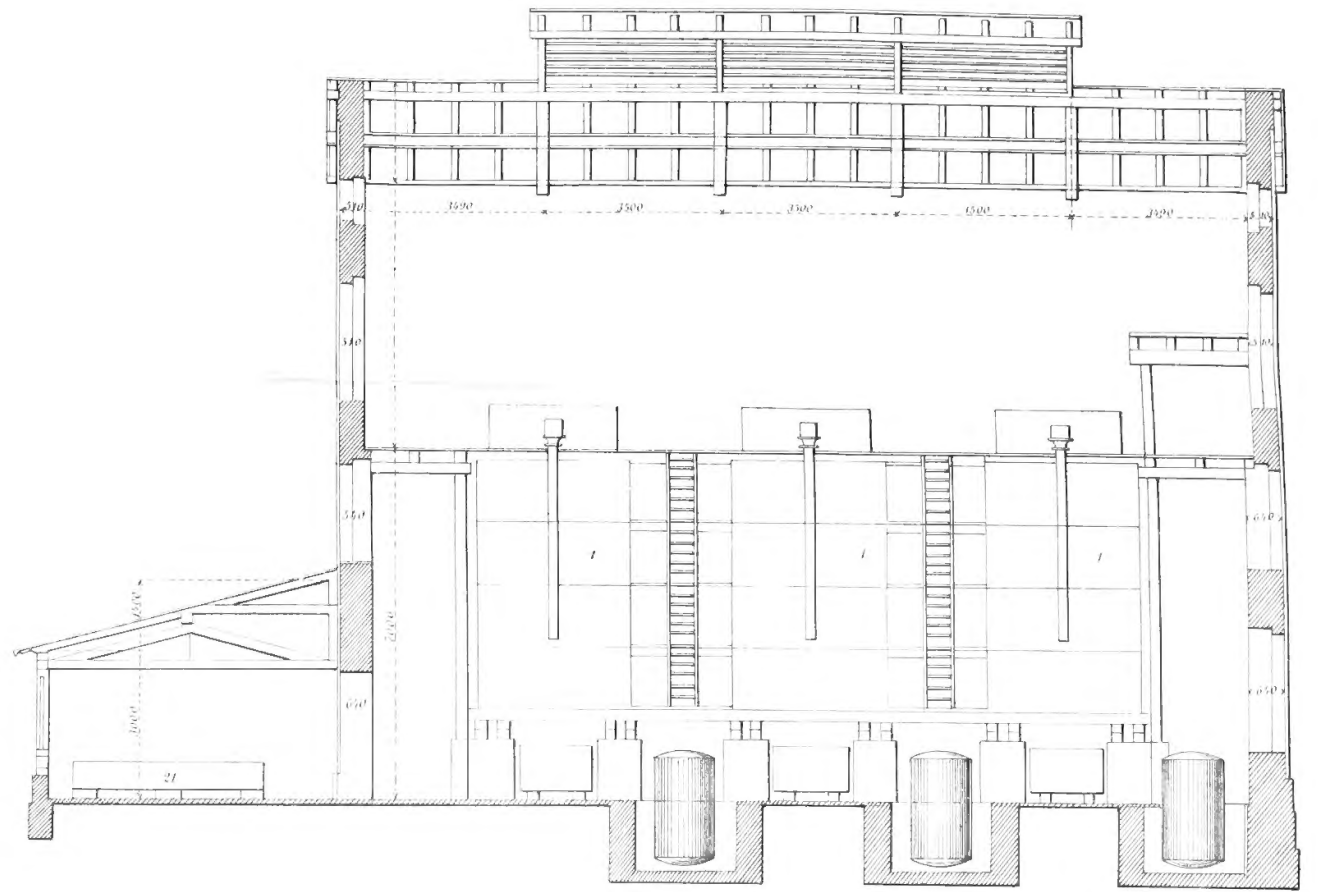
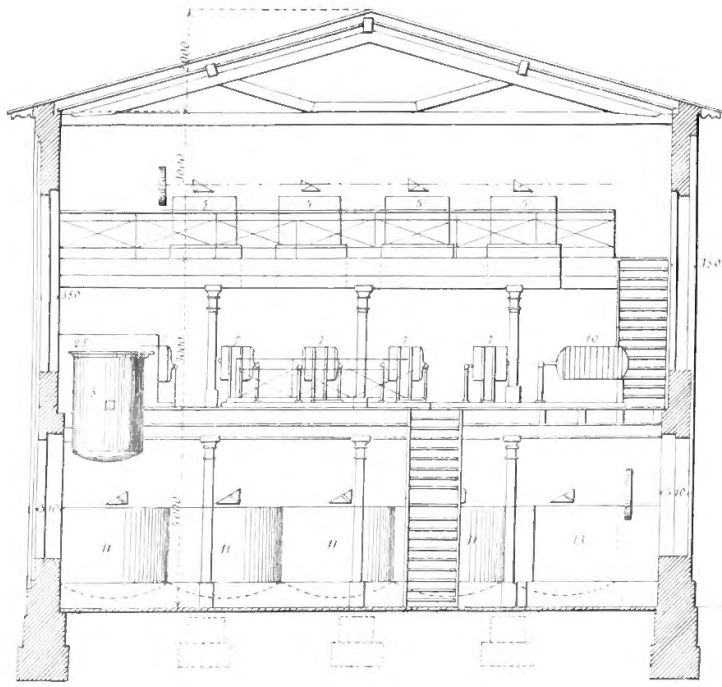
Scala 1:200

ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Procedimento basato sulla formazione del saccarato di monobasico di stronzio

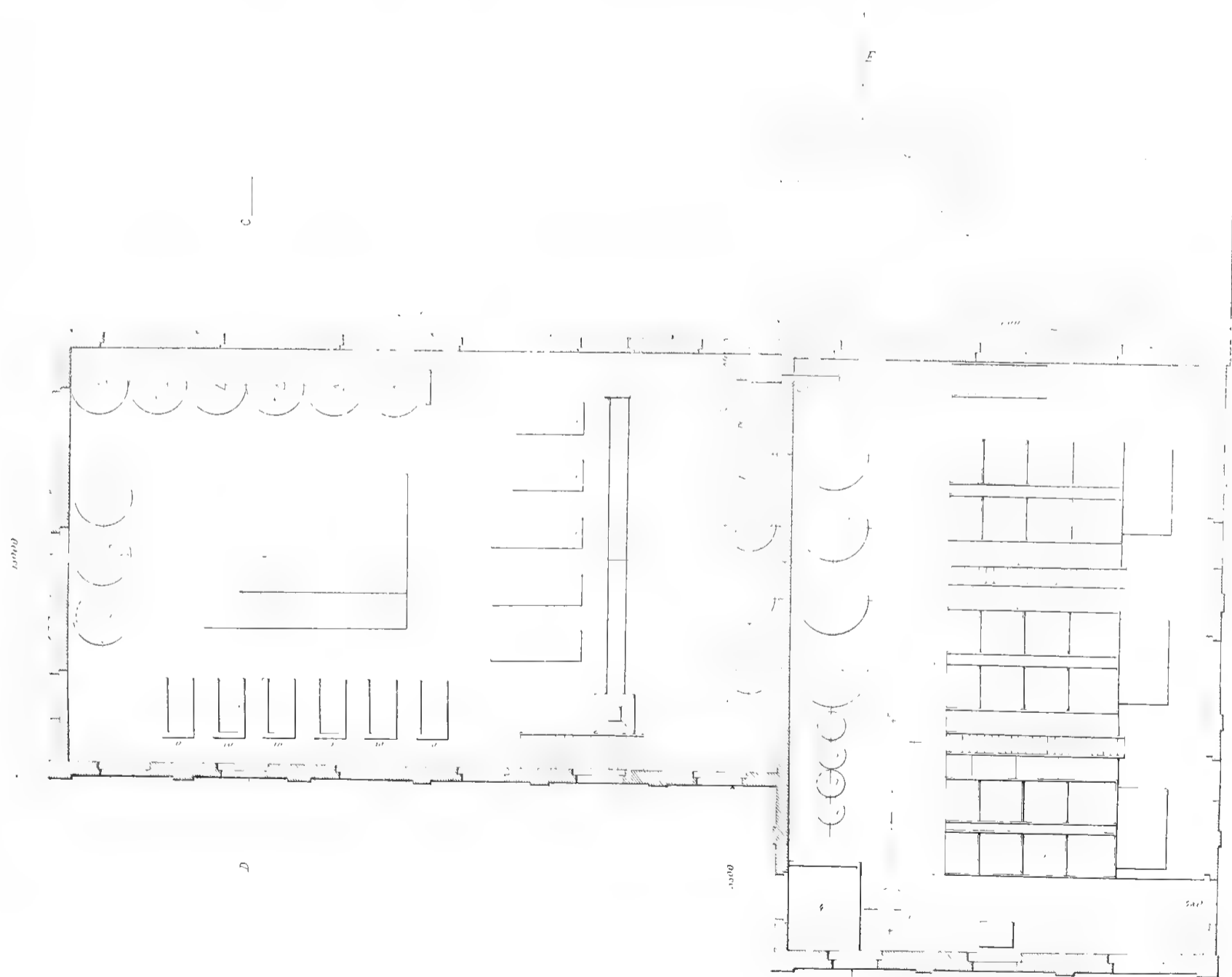
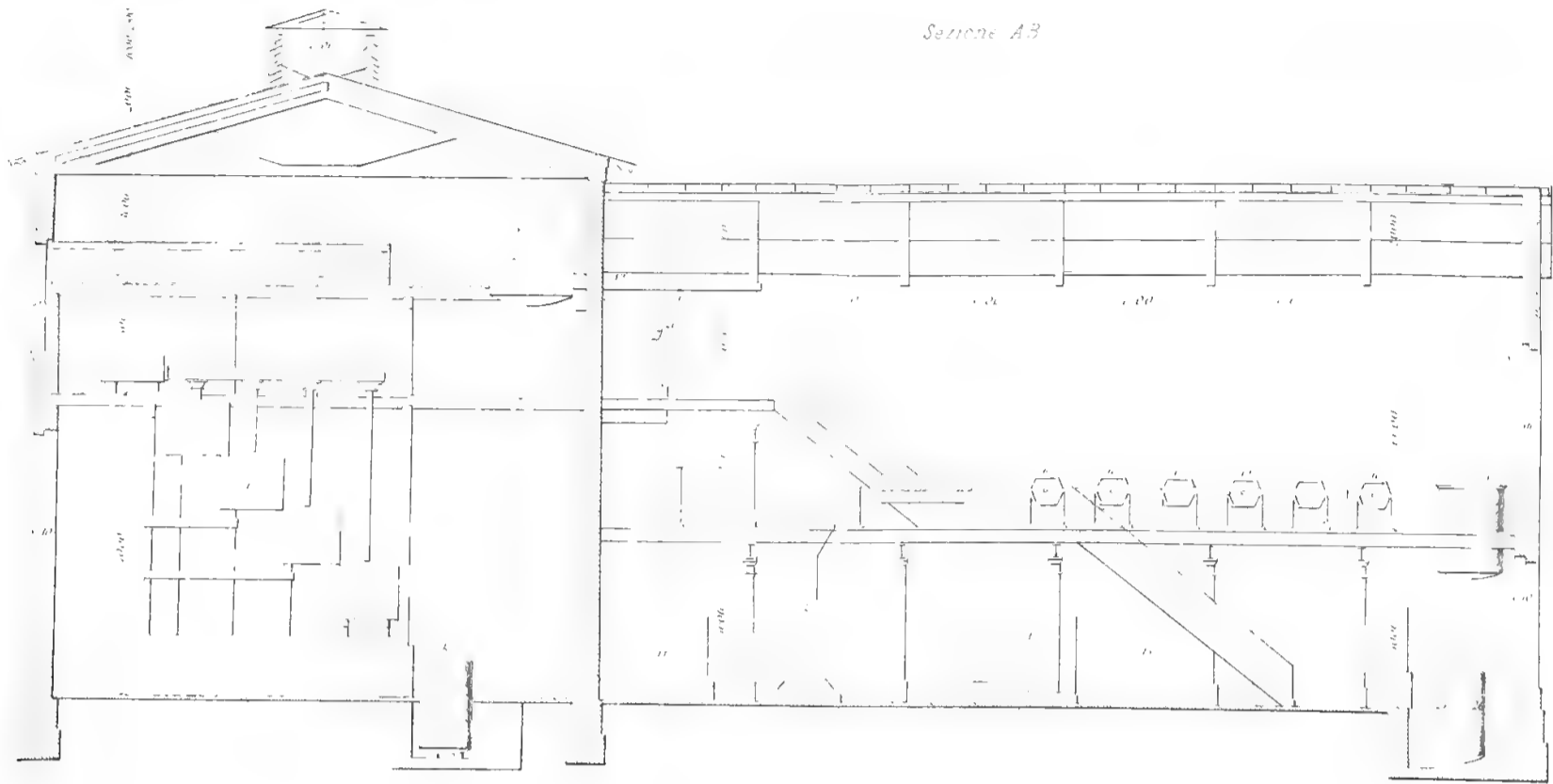
Sezione EF

Sezione CD



ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Procedimento basato sulla formazione del saccarato monobasico di stronzio



Scala 1/100.

ESTRAZIONE DELLO ZUCCHERO DALLE MELASSE

Turbina Langen Fig.5

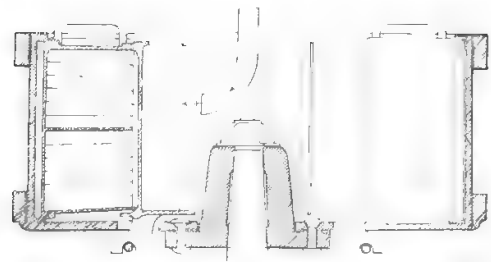
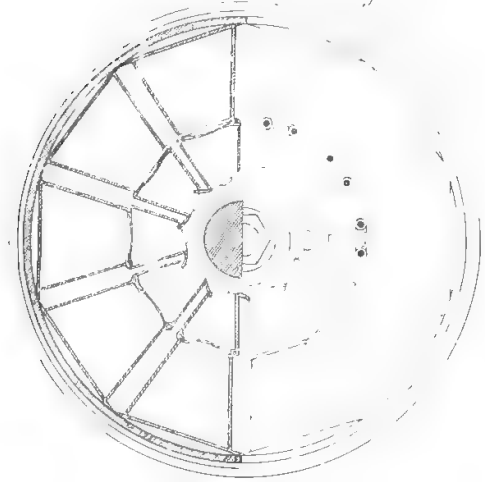


Fig.6



Macchina per listelli di zucchero Fig.4

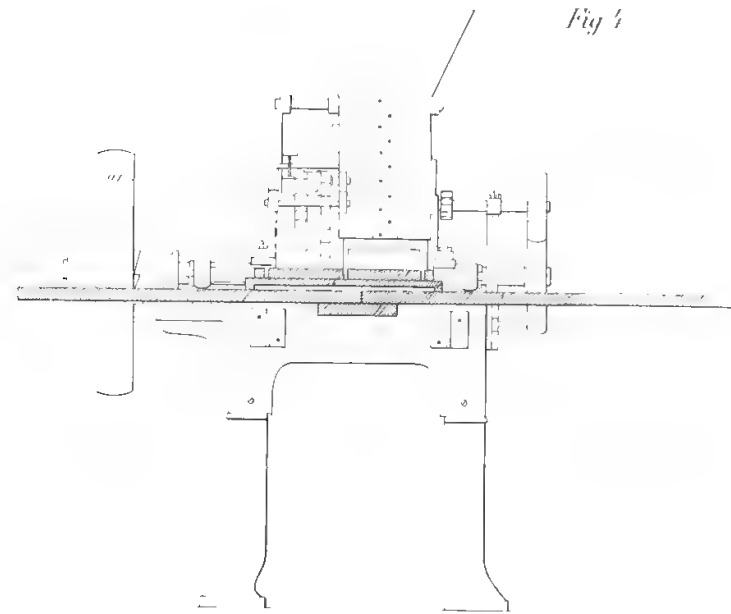


Fig.3

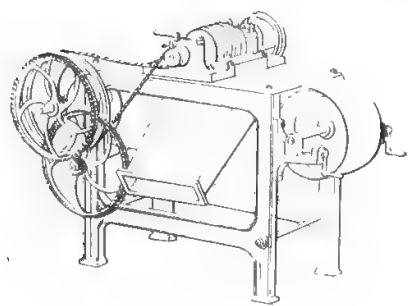


Fig.2

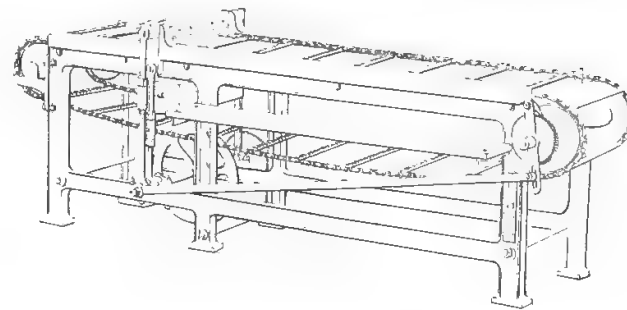
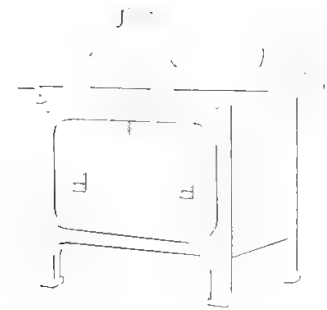


Fig.1



SEGA PER SEGMENTI DI ZUCCHERO

Fig. 2

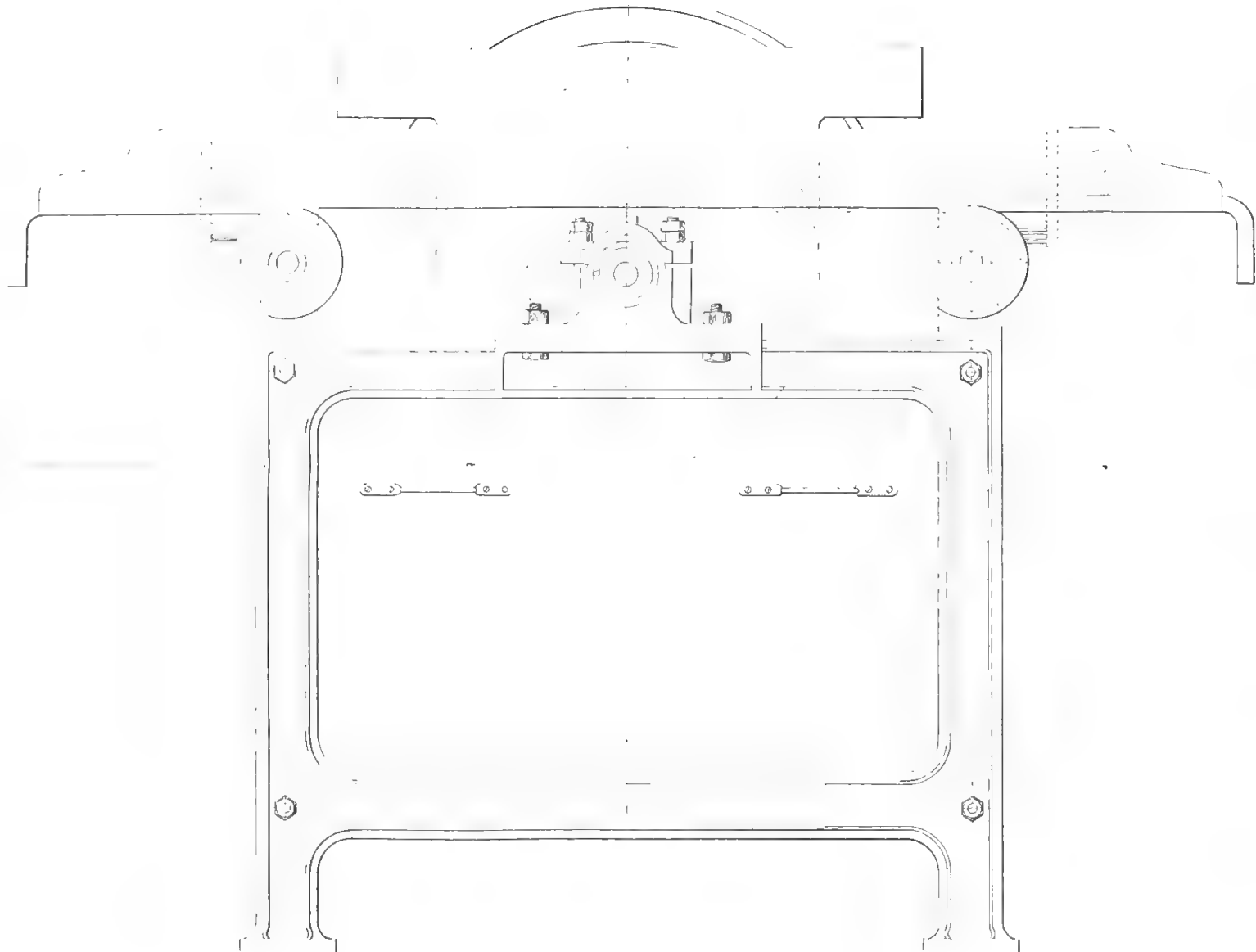
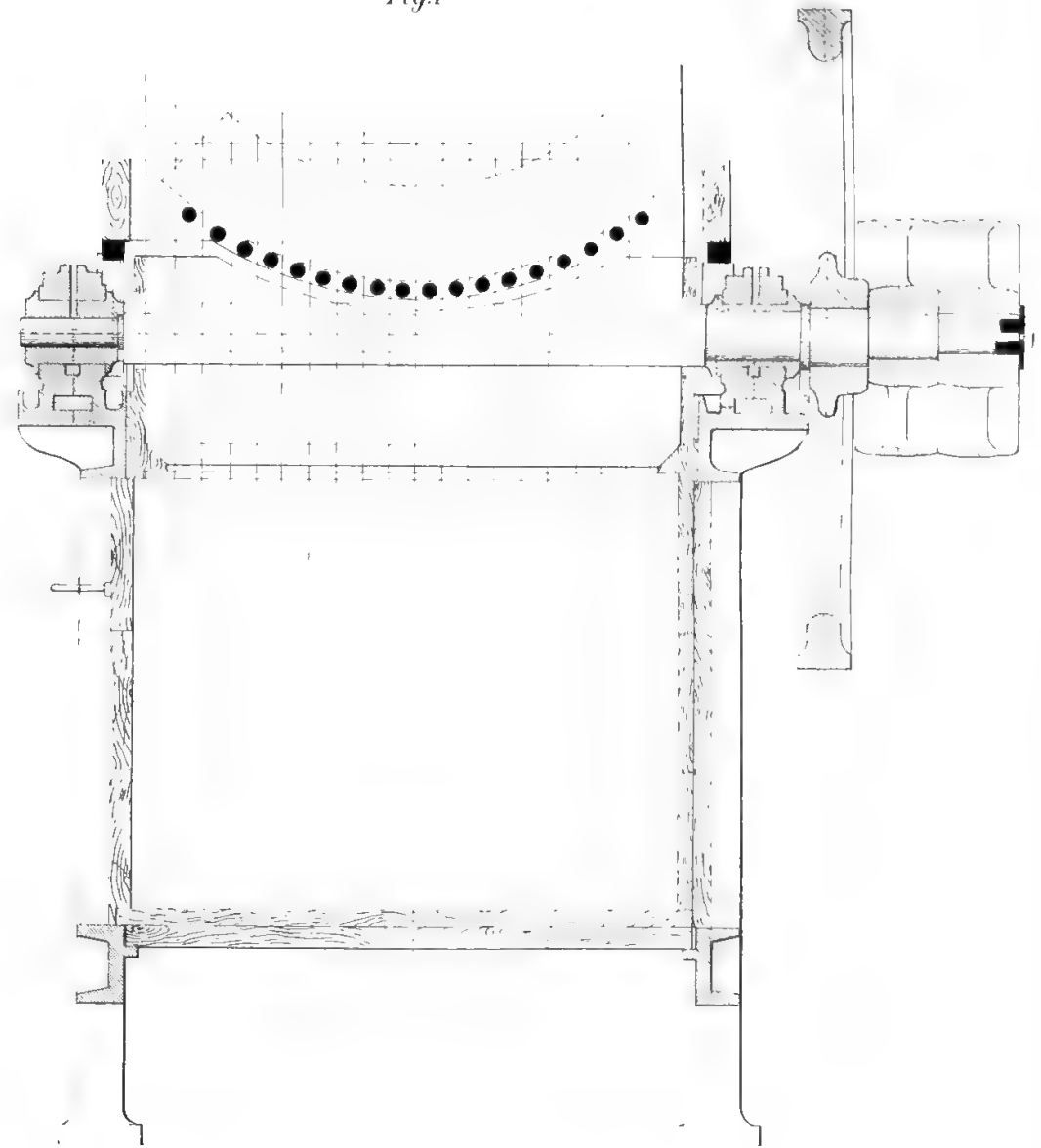


Fig. 1



TURBINA PER LA FABBRICAZIONE DELLO ZUCCHERO Pilé

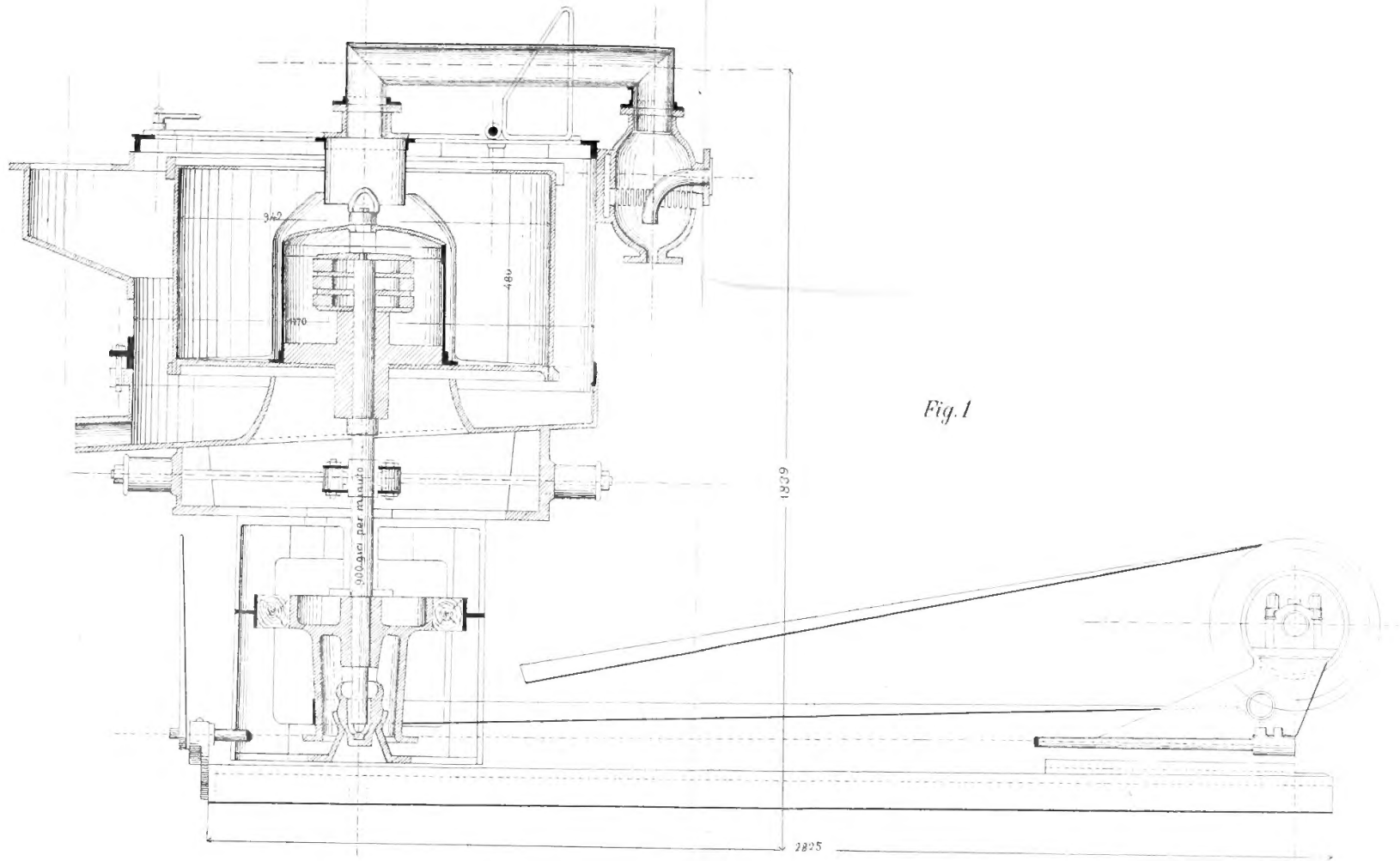


Fig. 1

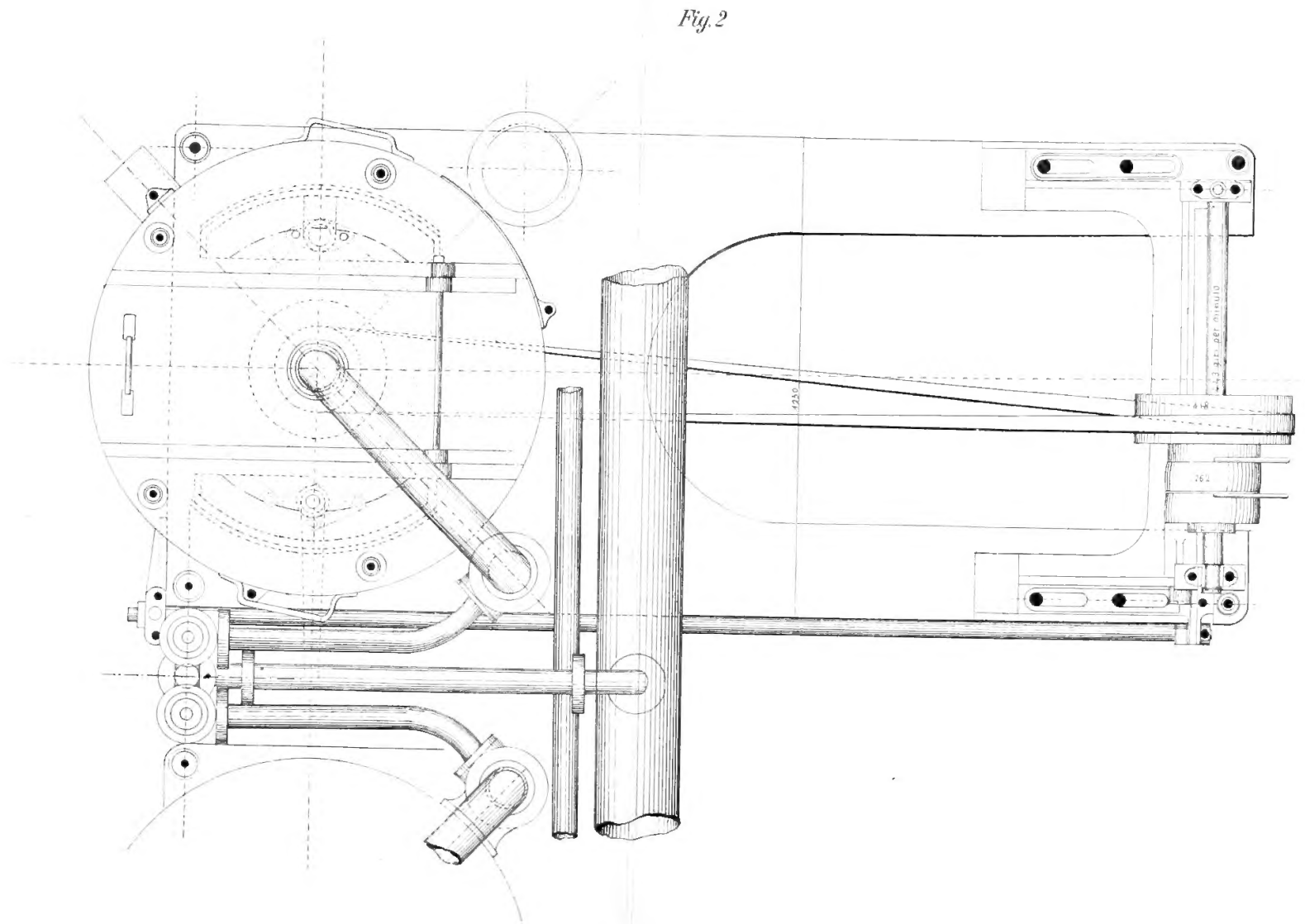


Fig. 2

APPARECCHIO DI EVAPORAZIONE SISTEMA WELNER-JELINECK

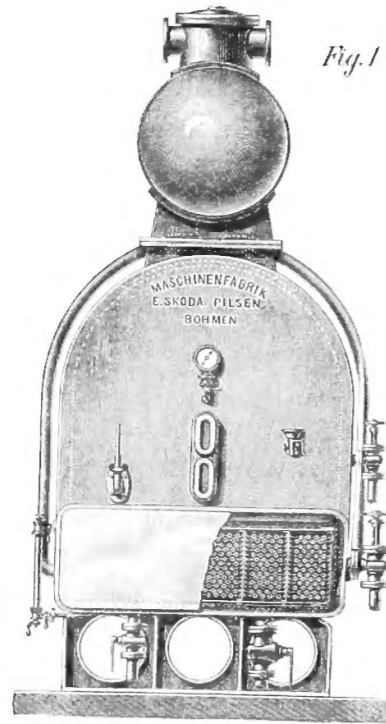


Fig. 1

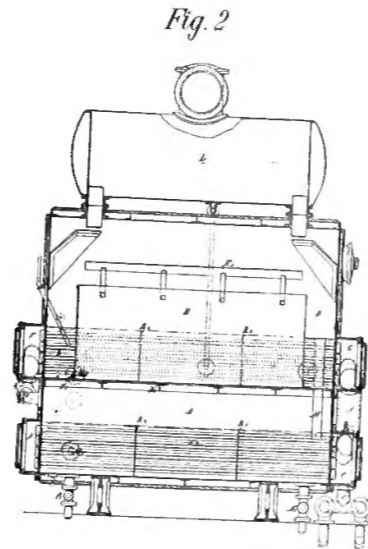


Fig. 2

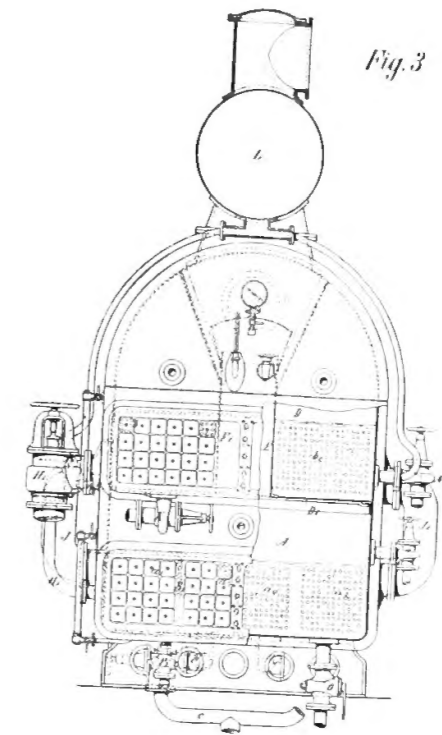


Fig. 3

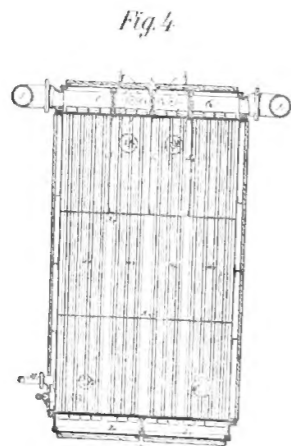


Fig. 4

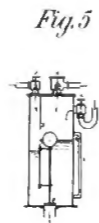


Fig. 5

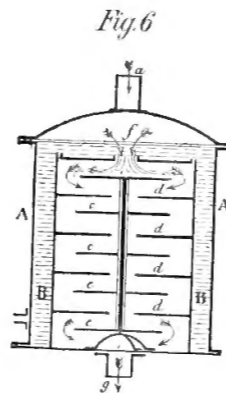


Fig. 6

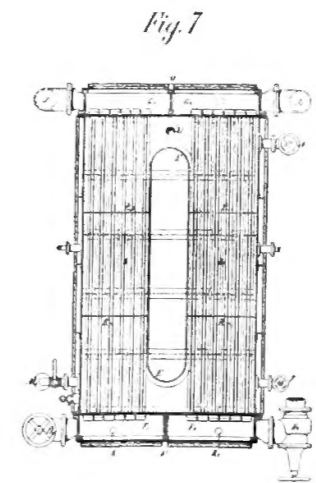
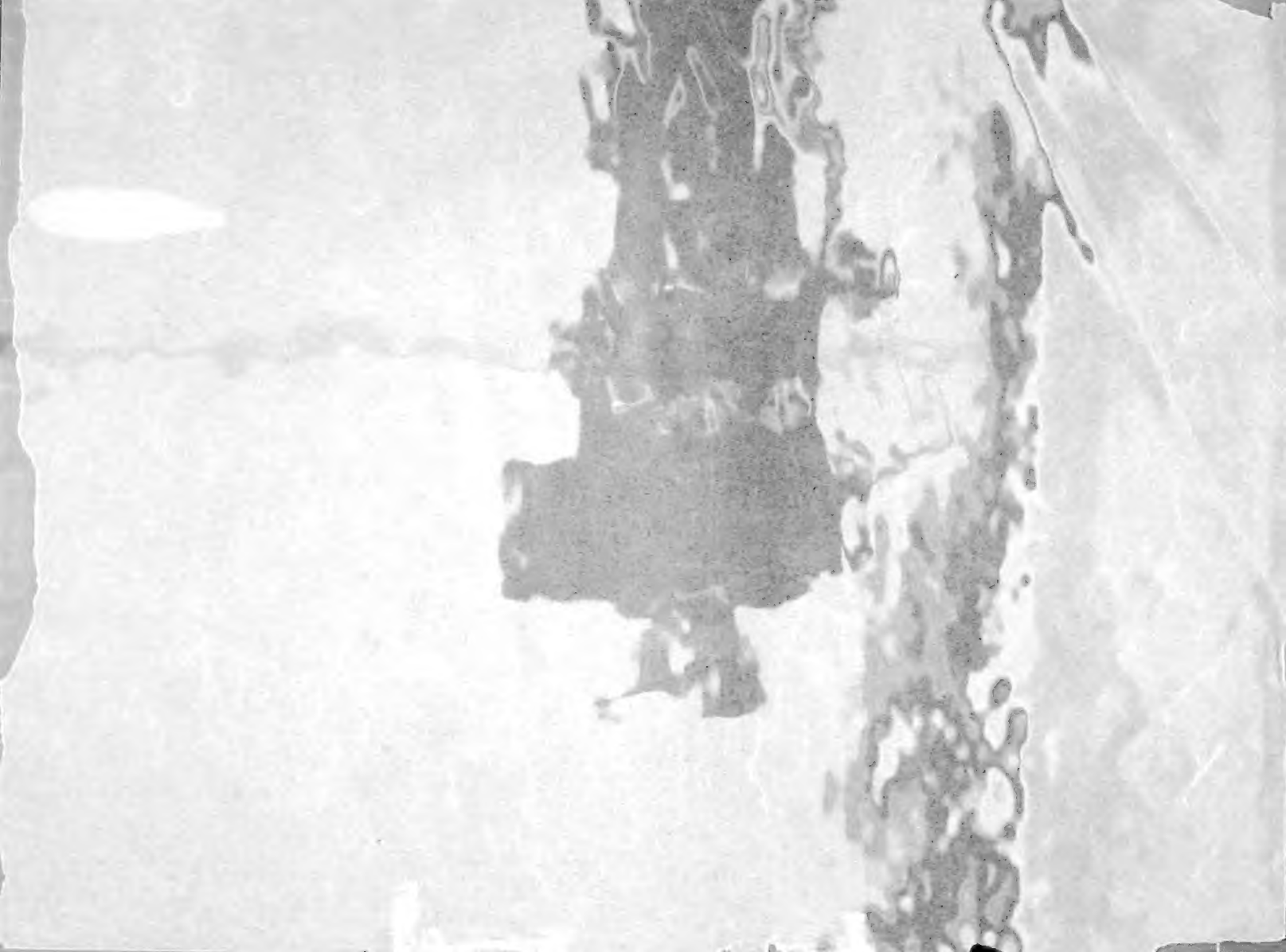


Fig. 7





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