

PREPARING CAUSTIC SODA FROM SOLIDS



SAFE PREPARATION OF CAUSTIC SODA FROM SOLIDS

Maximum occupational safety – reliable cleaning

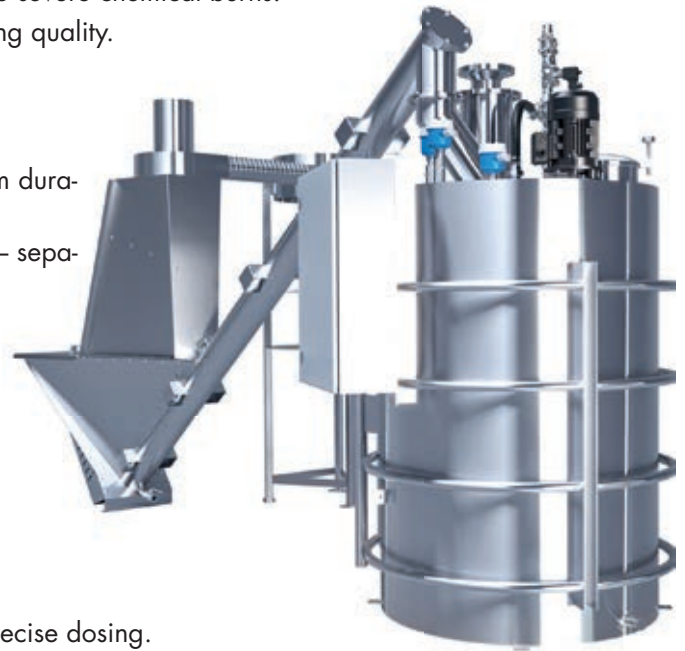
Caustic soda is used in the food industry for a wide range of cleaning applications. It can be produced on site by dissolving caustic soda pellets or flakes, making it less dependent on upstream supply chains. When preparing caustic soda from solids, an exothermic reaction occurs with temperatures of up to 95 °C. The **sera** caustic soda preparation station makes it possible to feed pellets or flakes into the process effortlessly from a safe distance. This significantly increases work safety and ensures a smooth process.

Challenges in providing caustic soda

- The local infrastructure does not guarantee an uninterrupted supply of caustic soda solution everywhere in the world, making decentralised supply necessary.
- Temperatures of up to 95 °C generated during the production of caustic soda solution pose a considerable safety risk for the operator.
- Direct contact between the operator and the lye can lead to severe chemical burns.
- Improper handling compromises process safety and cleaning quality.

The sera solution

- Media-contacting parts made of stainless steel for maximum durability.
- Bag emptying with screw conveyor (approx. 1,000 kg/h) – separate from the hot medium.
- Level indicator with shut-off valve.
- Electric agitator for uniform mixing.
- Temperature indicator and overflow with siphon.
- Manual water addition possible.
- Contact protection through surrounding pipes.
- Alternatively, solids can be fed from big bags.
- With this system, caustic soda solutions in the range of 20–50% can be produced.
- A **sera** dosing system can be connected downstream for precise dosing.
- To protect employees, a filter can also be installed in case of dust formation.



With the **sera** caustic soda preparation station, you can prepare lye safely and efficiently – for optimal cleaning results in the food and beverage industry and maximum protection for your employees.

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