

LAFOOD® FAST FLOAT

SISTEMA DISCONTINUO PER FLOTTAZIONE IN RIMONTAGGIO IN OEM

SUPPLY COMPOSITION

The gas dissolution occurs by a pressurization pump, through a stainless-steel pressurization cylinder. This acts as a fundamental dissolver, which permits the aggregation of the first particles with the gas and the elimination of the solid particles. This machine can work with air or with nitrogen.

The system has an electric board.

SUPPLY AVAILABILITY

- Lafood® Fast Float 50
- Lafood® Fast Float 100
- Lafood® Fast Float 300
- Lafood® Fast Float 500

CHARACTERISTICS

- Inlet pipes DN50
- N°2 gas entry trunks with relative non-return valves
- Adjuvants entry trunks with spherical valves of exclusion
- Pressurization pump
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- Cylindrical pressurization device with internal dissolution system
- Pressure monitoring manometer
- Samples system for the flotation control
- Pressure reducer for gas supply
- Flowmeter for adjusting the amount of gas to be dissolved
- Spherical outbound valves for regulating the pressurization
- Outlet pipe DN32
- Electric control board with timer for the automatic pressurizing stop

N° 1 Pressurizing pump

AISI 316 stainless steel centrifugal pump compliant with the EN733 standards.

Characteristics:

- Single-stage steel printed pump
- PN16 flange according to UNI-EN 1092-2 and DIN 2533
- AISI 316L stainless steel closed-type impeller fully welded with laser technology
- Mechanical seal according to EN 12756
- Combined directly to the three-phase asynchronous motor
- Mounted on the pressurizer structure

N° 1 Adjuvant dosing pump

GMS-PS2D peristaltic electric pump, for the dosing of flocculant adjuvants.

Characteristics:

- Flow Rate 20 l/h for the LAFOOD® FAST FLOAT 50, 100, 300;
- Flow Rate 70 l/h for the LAFOOD® FAST FLOAT 500.

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TECHNICAL CHARACTERISTICS

Plant Capacity

Plant time efficiencies are influenced by the chemical / physical parameters of the intake must, in particular by the quantity and size of the suspended solids present.

General electrical utilities

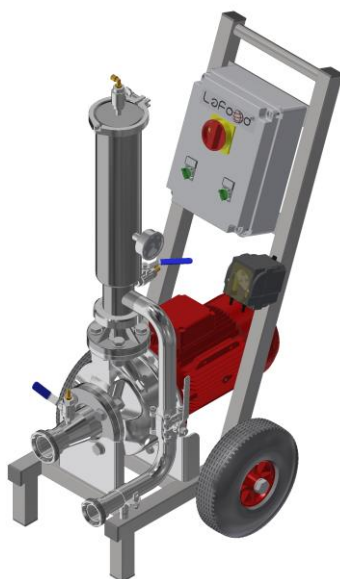
Supply Voltage 380 V 50 hz

Electrical power for the model Lafood® Fast Float 50	3 kW
Electrical power for the model Lafood® Fast Float 100	4 kW
Electrical power for the model Lafood® Fast Float 300	7,5 kW
Electrical power for the model Lafood® Fast Float 500	11 kW

Requested services

Electric energy, 380V 3F + T, 50 hz, stabilized;

Compressed air or nitrogen: 10 NL/1' a 6 bar



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The instructions correspond to the current state of our knowledge and experience, so do not absolve the user from complying with the standards of safety and security or misuse of the product. Also, they should not be considered an express or implied warranty or condition for the sale of this product.

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