

# KLINGER Fluid Control

## Application Case for Pulp & Paper Industry

### Klinger Ballostar KH(SV)I for Reausticizing

**Application Location:**

Reausticizing/Evaporation

**Media:**

Black/Green/White Liquor

**Media properties:**

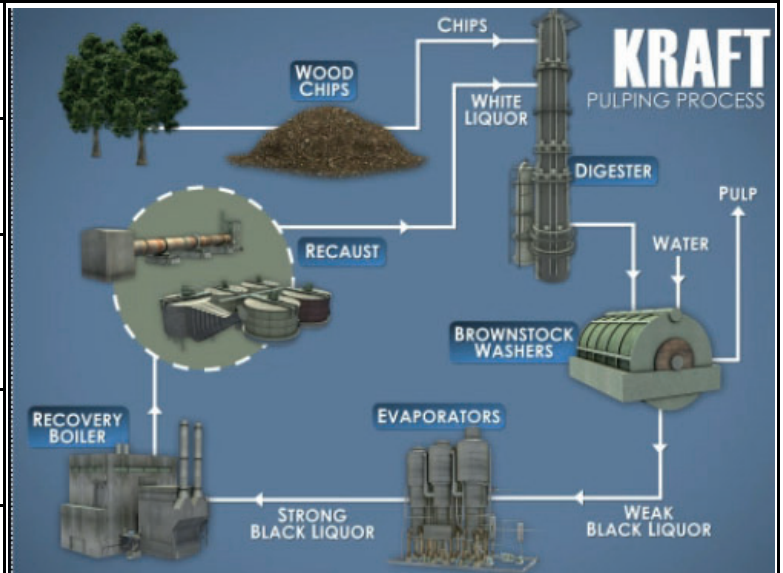
Black Liquor - solid containing, abrasive  
Green/White Liquor - abrasive

**Operating Temperature:**

Around 180°C

**Operating Pressure:**

PN25



**Description of application:**

In the combustion process of black liquor, a melt of sodium carbonate and sodium sulphide is remaining. This melt is dissolved in water to produce green liquor. The green liquor is then mixed with Sodium carbonate. This mixture is causticized with calcium hydroxide and caustic soda lye. The result of this filtration process is white liquor. White liquor will then in turn be burned in a tube oven (lime kiln) to lime. In the pulping process, white liquor can be used for separation of cellulose. For all liquor products the KLINGER Ballostar KH(SV)I is used with a stainless steel housing with metal seats. Because of the aggressiveness of such media stainless steel material is mandatory. Since black/green or white liquor can still contain abrasive solids only metal seated valves are to be used.

**Execution of ball valve series KH(SV)I for Reausticizing:**

**Line Size range:** DN150 - DN800, PN25/40

**Stem sealing:** AFLAS O-Rings up to 200°C

) Fluoraz O-Rings for temperatures until 250°C on demand

**Stem Material:** 1.4104, 1.4401

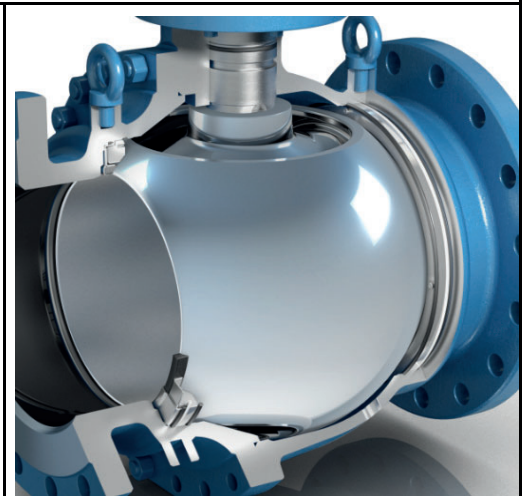
**Sealing system ball :** Metal sealing stainless steel 1.4436

**Ball Material:** Nodular iron, chrome coated, EN-JS1030Fe/Cr30f,mt

**Body material:** Stainless Steel 1.4408

**Additional equipment:**

- ) With additional O-Ring on trunnion
- ) Drain/Test cock for double block and bleed
- ) With additional PEEK washer on stem for high operating cycles
- ) Pneumatic actuator for fast closing



**Contact person for further information**

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