## Fouling prevention in Red Liquor Evaporators



## **ISSUE**

The customer has three effect evaporators in series. The evaporators use steam to evaporate water from red liquor to increase dry solid content over 50%. The steam circulates from the first effect to second and fourth, and finally in the condenser. The evaporators get fouled by the calcium-based fouling, and the issues occur mainly inside of the evaporators' tubes.

## **SOLUTION**

The power ultrasound solution is externally attached to the hottest evaporators. The fouling prevention solution is based on focusing a high-power ultrasonic field to the black liquor flowing in the pipes of the evaporators and affecting the crystal structure of calcium-based fouling to avoid fouling attaching into the tubular structure of evaporators.

## **RESULTS**

Ultrasonic treatment of red liquor has been shown to increase the period between washes by more than 60% and the energy efficiency improvement in evaporators by more than 50%. Additionally, the evaporation rate increased by more than 6%, and the operational time by 25%.

Client: Location:

Pulp Mill South Africa



