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MAHARASHTRA STATE BOARD OF SKILL DEVELOPMENT EXAMINATION, MUMBAI

Examination—July, 2020

CERTIFICATE COURSE IN PAN BOILING

[~~१०~~—3 iEE°E]

(BEHÉ MBE—100)

(BEÉ EMBÉ + E[~~१०~~°E÷ (EIE+ 03)

°EIE.-(1) °E°E [E]E °EIE EIE + E°E°E

(2) + E°E°E iEIE °EIE + EIE°E EIE°E

MBE

10

1. (+) E°E°E VEEÉ [E] :-

(1) बाष्पकामध्ये तयार होणाऱ्या वाफेला १/२ EIEIE.

(+) BCZEE°E (E) EE<°E °E (E) १/२ E

(2) EIE EIE E°E E°E °E E°E १/२ E°E E°E % E°E १/२ E°E + °EIE

(+) 33% (E) 65% (E) 110%

(3) °E°E E°E°E °E E°E E°E E°E iEE°E + °EIE

(+) 2 (E) 4 (E) 8.

(4) °E°E °E<°E E°E E°E + °EIE

(+) 7 (E) 5 (E) 10.

(5) °E°E E°E°E E°E°E + °EIE

(+) 35 (E) 70 (E) 90.

(6) °E°E E°E E°E E°E E°E E°E E°E E°E E°E E°E

(+) °E १/२ E (E) B EE<°E (E) °E EE<°E

(7) C°E E°E °E E°E E°E E°E E°E.

(+) °E E°E (E) °E E°E (E) B E°E.

(8) °E°E E°E E°E E°E E°E E°E E°E E°E iEE°E + °EIE

(+) 30 iE 60 (E) 10 iE 20 (E) 25 iE 30.

(9) °E E°E E°E E°E E°E E°E E°E १/२ EIEIE.

(+) E°E E°E (E) E°E E°E (E) E°E E°E

(10) BCZEE°E °E E°E E°E E°E + °EIE

(+) 120°C. (E) 40°C. (E) 60°C.

(E) E°E E°E E°E E°E :-

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' + ' ME]°

' E ' ME]°

(1) °E E°E E°E (E) 60

(2) E°E E°E E°E (E) 100

(3) C°E E°E V°E E°E E°E (E) 15

(4) E°E E°E E°E (E) 90

(5) E°E E°E E°E E°E E°E (E) 60.

[E°E] E°E

(ENGLISH)

[TIME ALLOWED—3 HOURS]

(MARKS—100)

PAN CONTROL OPERATIONS(THEORY-III)*Instructions.—(1) All question are Compulsory.**(2) Draw a diagram wherever necessary.***Marks**

1. (a) Fill in the blanks :—

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(i) Steam produced by the boiling is known as

(a) Exhaust (b) Live steam (c) Vapour.

(ii) Graining volumn is % of the total strike volume.

(a) 33% (b) 65% (c) 110%.

(iii) C m/c boiling time is hours.

(a) 2 (b) 4 (c) 8

(iv) Slury size should be micron.

(a) 7 (b) 5 (c) 10.

(v) B m/c purity is

(a) 35 (b) 70 (c) 90.

(vi) molasses seperates from curring CFW.

(a) BH (b) AL (c) CH.

(vii) Batch type machine is used for curring m/c.

(a) B (b) C (c) A.

(viii) Stirer RPH for crystallise is usually RPH.

(a) 30 to 60 (b) 10 to 20 (c) 25 to 30.

(ix) is the mixture of sugar crystal and molasses.

(a) Syrup. (b) molasses (c) Massecuite.

(x) Temperature of the exhaust steam is

(a) 120°C (b) 40°C (c) 60°C

(b) Match the pairs :—

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' A ' Group

' B ' Group

(i) C m/c brix

(a) 60

(ii) Melt brix

(b) 100

(iii) cl. J. brix

(c) 15

(iv) Syrup brix

(d) 90

(v) F. M. brix

(e) 60.

[turn over

- (c) State *true* or *false* :— 5
- (i) C seed is used for A m/c boiling as a footing.
 - (ii) Final molasses is separated from A m/c.
 - (iii) A m/c is double curried.
 - (iv) S/v ratio of continuous pan is $11.0 \text{ m}^2/\text{m}^3$.
 - (v) Vertical crystalliser is used for C m/c treatment.
2. Attempt any *two* :— 16
- (a) Explain C m/c treatment.
 - (b) Explain duties of panman.
 - (c) Draw neat sketch of batch type machine.
3. Attempt any *two* :— 16
- (a) Differentiate between gravity flow plant and pump flow plant.
 - (b) Draw a neat labelled diagram of vacuum pan with machine stirrer.
 - (c) Explain 3 m/c boiling scheme.
4. Attempt any *two* :— 16
- (a) Differentiate between single curring and double curing.
 - (b) State care should be taken during m/c boiling.
 - (c) Describe precautionary measures of starting of pan.
5. Attempt any *two* :— 16
- (a) State the procedure of starting of vacuum pan.
 - (b) Differentiate between batch pan and continuous pan.
 - (c) Draw neat sketch of continuous machine.
6. Attempt any *two* :— 16
- (a) Explain working of water cooled crystalliser.
 - (b) Explain gradation of sugar.
 - (c) Explain molasses conditioner.
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