

TRAINING TITLE OIL STABILIZATION AND SWEETENING FOR OPERATOR

Training Duration 5 day

Training Venue and Dates

Ref. No.	Oil Stabilization and Sweetening	5	30 June- 04 July	\$5,500	DUBAI, UAE
PE169	for operator		2025		

In any of the 4 or 5-star hotels. The exact venue will be informed later.

Training Fees

• \$5,500 per participant for Public Training includes Materials/Handouts, tea/coffee breaks, refreshments & Lunch

Training Certificate

Define Management Consultants Certificate of course completion will be issued to all attendees.

TRAINING DESCRIPTION

This course focuses on the oil stabilization and sweetening processes commonly used in oil and gas operations. Operators will learn the principles, equipment, and techniques involved in stabilizing crude oil to remove light hydrocarbons and sweetening it to remove sulfur compounds, ensuring the production of high-quality oil for transportation and refining.

TRAINING OBJECTIVES

By the end of the course, participants will be able to understand

- Understand the basic principles and processes of oil stabilization and sweetening.
- Learn how to operate and maintain stabilization and sweetening units.
- Gain knowledge of the equipment and technologies used in stabilization and sweetening.
- Develop skills in troubleshooting common operational issues.
- Ensure safety and environmental compliance during the stabilization and sweetening processes.

WHO SHOULD ATTEND?

- Operators and technicians working with oil stabilization and sweetening equipment.
- Maintenance engineers involved in oil treatment systems.

DMCT/OL/9/18(Rev3Dt:23/9/18)

P.O BOX 45304 ABU DHABI, U.A.E T +971 2 6264455 F +971 2 6275344



• Safety officers and supervisors in oil and gas production facilities.

TRAINING METHODOLOGY

A highly interactive combination of lectures and discussion sessions will be managed to maximize the amount and quality of information and knowledge transfer. The sessions will start by raising the most relevant questions and motivating everybody to find the right answers. You will also be encouraged to raise your own questions and to share in the development of the right answers using your own analysis and experiences. Tests of multiple-choice type will be made available on daily basis to examine the effectiveness of delivering the course.

Very useful Course Materials will be given.

- 30% Lectures
- 30% Workshops and work presentation
- 20% Group Work& Practical Exercises
- 20% Videos& General Discussions

Day 1: Introduction to Oil Stabilization and Sweetening

- Overview of oil stabilization and sweetening processes
- Importance of stabilization: Removing light hydrocarbons (C1 to C4)
- Importance of sweetening: Removing sulfur compounds (H2S, mercaptans)
- Common challenges in stabilizing and sweetening crude oil

Day 2: Oil Stabilization Process

- Principles of oil stabilization: Flashing and gas separation
- Equipment used in stabilization: Flash drums, stabilizers, and compressors
- Managing temperature, pressure, and flow rates in stabilization units
- Ensuring efficient separation of lighter hydrocarbons
- Impact of stabilization on oil quality and transportation

Day 3: Oil Sweetening Process

- Introduction to sulfur removal: Methods of sweetening crude oil
- Chemical sweetening: The role of caustic and amine treating systems
- Physical sweetening: The use of clay treatment and other adsorbents
- Equipment used in sweetening: Contact towers, reactors, and absorbers
- Monitoring sulfur content and compliance with industry standards

DMCT/OL/9/18(Rev3Dt:23/9/18)



Day 4: Operation, Troubleshooting, and Maintenance

- Operating stabilization and sweetening units efficiently
- Troubleshooting common issues: Foaming, temperature/pressure fluctuations, and contamination
- Maintenance best practices for stabilization and sweetening equipment
- Preventive measures to minimize downtime and improve system performance
- Regular inspection and maintenance tasks for stabilizers, sweetening units, and associated equipment

Day 5: Safety, Environmental Impact, and Compliance

- Safety considerations when handling stabilized and sweetened crude oil
- Addressing H2S hazards in sweetening processes
- Environmental regulations and standards for oil stabilization and sweetening
- Emergency response protocols for handling spills, leaks, and system failures
- Best practices for maintaining environmental compliance and reducing emissions

NOTE:

Pre-& Post Tests will be conducted.

<u>Case Studies, Group Exercises, Group Discussions, Last Day reviews, and assessments will</u> be carried out.

....www.dafinatraining.aam.

DMCT/OL/9/18(Rev3Dt:23/9/18)