### **Product Name :** Food Vacuum Degasser

## Product Code : MACHEQ-F-M8801008



#### **Description :**

Food Vacuum Degasser

#### **Technical Specification :**

Degasser is also called degassing pot, mainly used in degassing the fruit juice in vacuum to prevent the oxidization and turning brown, at the same time, removing the gas attaching to the suspended particulates, stopping the particles upping, improving the looking, reducing bubbles in high temperature sterilizing and filling ,and reducing the corrosion. Degasser can also be used in producing liquid milk ,and beverage contenting milk. Normally, vacuum degassing is after homogenizing, and sometime, is before filling.

Main material: The surface of this machine in touch with material adopts high quality of stainless steel, and sealing packing collar is made in eatable silica gel.

Processing capacity Work vacuum	1000L/H 0.064-0.087 Mpa	2000L/H 0.064-0.087 Mpa	3000L/H 0.064-0.087 Mpa
Total Power	5.2 kw	6.2kw	7.3kw
Size	1035×750×2840	1135×780×3040	1185×800×3140
Weight	270 kg	350kg	450kg

# **Machines Equipments Manufacturers**

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