

Product Name :
Food Falling Film Vacuum Evaporator

Product Code :
MACHEQ-F-M9901013



Description :

Food Falling Film Vacuum Evaporator

Technical Specification :

Product performance characteristics

1. This set of equipment is suitable for vacuum, low-temperature evaporation and concentration of liquid materials such as juice, tea beverage, milk and plant extract. It is especially suitable for low-temperature evaporation and concentration of sensitive juices such as grape juice, orange juice, carrot juice and pineapple juice.
2. Mainly composed of heater, separator, preheater, sterilizer, condenser, cylinder, vacuum pump, inlet and outlet pump, condensate pump, juice balance tank, operating platform, electrical instrument control cabinet and valves, pipelines and other systems.
3. The device has reasonable design, compact layout, compact structure, high concentration efficiency, low power consumption, steam and cooling water consumption;
4. Pipes that are in contact with the material are made of SUS304 stainless steel, which meets food hygiene standards;
5. A special distribution plate is arranged on the top of the evaporator to ensure uniform distribution of the liquid in the evaporator membrane tube, forming a membrane shape, greatly improving the heat transfer coefficient, improving the evaporation efficiency, and preventing the "dry wall" phenomenon;
6. When the evaporator is cleaned, the membrane tube can be flushed at a large flow rate, and the cleaning effect of the evaporator tube is greatly improved;
7. High evaporation capacity, short residence time and low evaporation temperature, which can retain the color, fragrance, taste and nutrients of the treated materials to the greatest extent;
8. Fully automatic control is available for fully automatic control of key control points such as sugar content.

Water evaporation(kg/hr)		3000	5000	10000	20000	30000	50000
Steam consumption(t/hr)		0.9-1.2	1.5-2	3-4	6-8	9-12	15-20
Steam pressure(Mpa)		0.4-0.8					
Water evaporation(tons)/ 1 ton steam		2.5-3.33					
Vacuum degree	1st effect(MPa)	0.01-0.18					
	3st effect(MPa)	-0.085					
Evaporation temperature	1st effect(\hat{a}, f)	70-115					
	3st effect(\hat{a}, f)	45-55					
Size(mm)(LxWxH)		5x2.8x10	6x3.5x11	7.2x4.1x11.3	9x5x14	11x6x14	12.5x7.6x14



Machines Equipments Manufacturers

Website: [SITE](#),