

Email: sales@equipmentsmachinesuae.com

Product Name:

Forced External Circulation Vacuum Evaporator

Product Code: FUPE0014



Description:

Forced External Circulation Vacuum Evaporator

Technical Specification:

Product performance characteristics

- 1. It is specially applied to the evaporation concentration of materials with high viscosity, heat sensitive and high insoluble solid content such as jam (ketchup/peach sauce/apricot sauce/strawberry sauce/chili sauce, etc.) and syrup.
- 2. Mainly composed of tube heater, vacuum evaporation chamber, multi-stage condenser, pump (material circulation pump / vacuum pump / water pump), automatic PLC control system, related valve group and detection instrument, operating platform and other components.
- 3. Single-effect, two-effect and multi-effect evaporators can be designed according to customer's production requirements and product characteristics.
- 4. Continuous vacuum condensation under vacuum conditions ensures minimal loss of active ingredients in the material.
- 5. The main structure is made of high quality stainless steel and meets food hygiene standards;
- 6. The evaporator passes through the forced circulation to heat evenly in the membrane tube to prevent fouling;
- 7. Fully automatic control can be implemented to monitor and record key control points such as sugar content;
- 8. It has the advantages of compact structure, stable operation, high efficiency and energy saving.



Equipments Machine UAE

Website: Equipments Machine UAE,

2/2