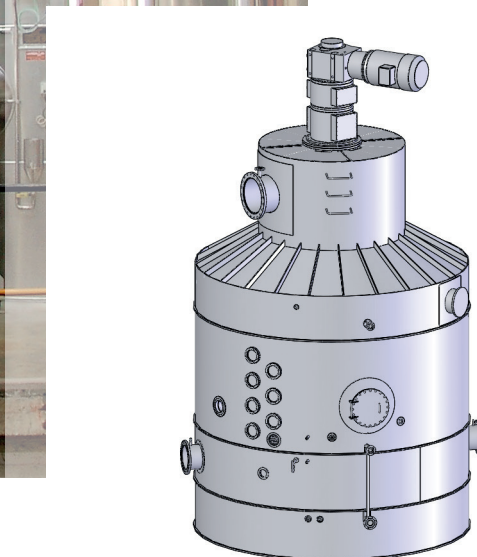
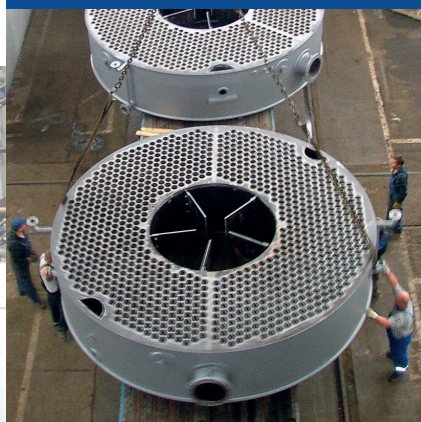


VACUUM PAN





Application

The Vacuum Pan with forced circulation installed in sugar factories are used to cook A-C massecuit. The use of Vacuum Pan with mechanical stirrers with regulated revolutions and automation of the crystallization process enable: cooking of massecuit with syrups over 80°Bx, shortening the cooking time, improving homogeneity and reproducibility of granulation, and consequently improving the operation of centrifuges and sugar dryers.

Design and principles of operation

The Vacuum Pan is a cylindrical apparatus with a steam heated tubular heating chamber located at the bottom. In the central part of this chamber there is a circulating pipe with a high-efficiency mechanical mixer with an upper drive to support the circulation of massecuite. The bottom is shaped in the form of the letter "W" which facilitates the circulation of massecuite.

Additional equipment - on request:

- The use of inverter drives.
- Complete shut-off and regulating equipment
- Use of heating by stainless steel pipes
- Control and measurement apparatus.
- Installation of windows lighting.
- Sampling stand.

Technical specification

TYPE		40 T	50 T	60 T	80 T
HEAT EXCHANGER AREA	m ²	180 – 200	225 – 250	270 – 300	350 – 400
POWER DRIVE	kW	48/35	49/34	65/45	77/52
L 1	mm	7230 – 7400	7800 – 8250	8000 – 8500	8300 – 8500
L 2	mm	4800 – 4980	5530 – 5700	5740 – 5850	5950 – 6700
L 3	mm	785 – 955	905 – 995	955 – 995	995 – 1195
L 4	mm	3800	4200	4500	4800
MASSECUITE INLET	mm	125	150	150	150
MASSECUITE OUTLET	mm	400	400	500	500
STEAM INLET	mm	300	350	400	400
VAPOR OUTLET	mm	400	500	600	600
WEIGHT	t	19,0 – 26,4	23,3 – 28,2	28,3 – 34,2	35,3