

vacuum evaporator for sugar syrup

Model: VAC U 1000



The vacuum evaporator for making sugar syrup is a cylindrical container made of high-quality stainless steel with a heating jacket and thermal insulation. The syrup is mixed using an anchor stirrer with mechanical seal. The equipment is an integral part of the semi-automatic line of the toffee mass production.



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Evaporation is a condensation of solid non-volatile solutions, the solvent leaks out in the form of a vapor, and the dissolved substance remains in a thickened solution (chemical technology, pharmaceuticals, artificial fibers, cellulose, dairy, sugar, ...). Evaporation usually takes place at the boiling point of the solution under a constant heat supply.

HOW IT WORKS:

Initial feedstocks are loaded into the vacuum evaporator (via the reservoir and the trap). In a vacuum evaporator, the mixture is stirred with vigorous stirring. The final product is passed through a homogenizer and pumped into the container, then sent to the package.

Vacuum evaporator is a device that uses vacuum to evaporate moisture from products.



Evaporation at a temperature below the boiling point - evaporation from the free surface (eg salt recovery from sea water).



Model	VAC U 1000
Material in contact with the product	AISI 304
Weight, kg	540
Capacity, l	1080
Operating temperature, ° C	Up to 110
Product diameter, mm	1800
Product height, mm	1550
Working pressure in the tank, kgf / cm ²	Atmospheric

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