



Non contractual photo

**SERVICE : 380 V (3 P + T + N) - 50 HZ;
TOTAL CONSUMPTION WITH HEATING
GROUP: 8 KW
DIMENSIONS : 1000 X 1000 X 1900 MM**

REFERENCE : MP315

Réaliser la concentration sous vide de produits alimentaires et biologiques

- Concentration of apple juice
 - Sweetened condensed milk production
 - Concentration of tomato sauce
 - Concentration of fermentation musts
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- Establish a material balance on the evaporator
 - Establish a thermal balance on the condenser
 - Study the influence of pressure and stirring speed on evaporation time
 - Study the influence of pressure on the boiling temperature of the product
 - Calculate the heat exchange coefficients of a heat transfer by stirred tank conduction

Technical specifications :

The laboratory model is presented on a platform equipped with wheels. It's made of :

- A tank. Equipped with a double jacket for water heating or steam heating (option).
- Material: 304L stainless steel
- A stirrer type scraper variable speed with potentiometer setting.
- Lowering the tank by manual hydraulic cylinder
- Vacuum pump.
- Stainless steel coil condenser, removable with drain valve
- Thermometers with direct reading at the input and output of the condenser, and at the outlet of the steam circuit
- Flowmeter on the water circuit of the condenser.

The tank includes the following equipment :

- 1 Pt 100 temperature probe
- 1 drain valve
- 1 glass porthole
- Safety valve, control manometer
- 1 valve breaks empty,
- 1 diving stick

The control cabinet includes :

- The temperature indicator of the double envelope
- The control of the agitator
- Control and protection of the vacuum pump

OPTIONS :

6KW / 95 ° C hot water heating unit (option)