



SUGAR TECHNOLOGY
INTERNATIONAL

Equipment

CONTINUOUS VERTICAL CRYSTALLIZER

KEY BENEFITS

- Controlled Cooling for Maximum Exhaustion
- Floor mounted
- Tube cooling elements - static with joints outside of the vessel to eliminate water leakage into the massecuite
- Simple construction
- Rotating stirrer with paddles
- Reduced maintenance requirements due to simple planetary drive arrangement
- Suitable for cane, beet and refinery massecuites
- Volume range - 100 m³ to 600 m³



Sugar Technology International
Continuous Vertical Crystallizer