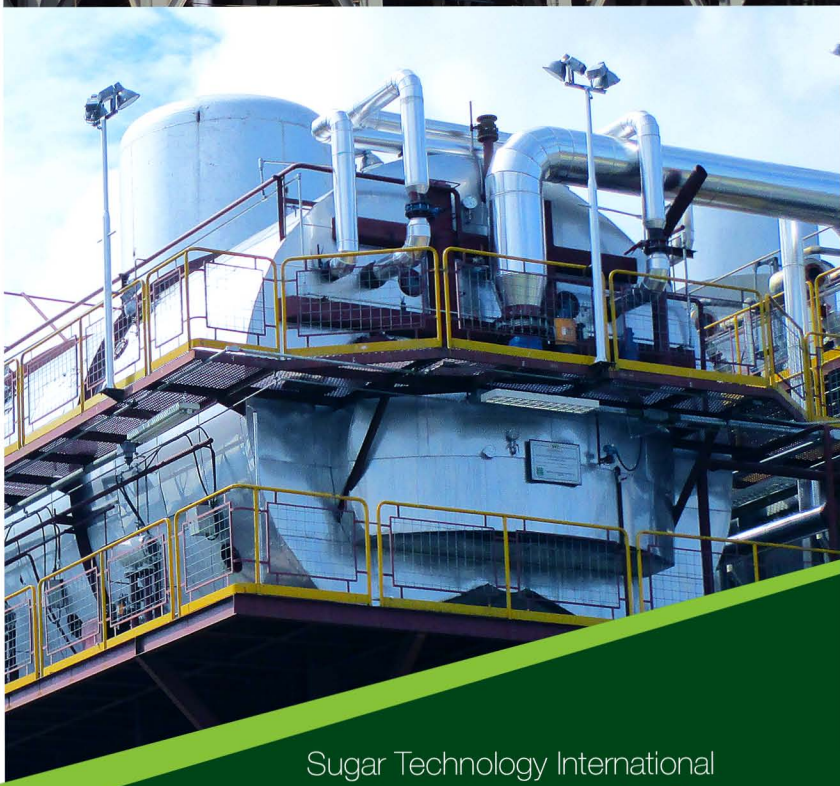
SUGAR TECHNOLOGY INTERNATIONAL

Equipment

HIGH CIRCULATION RATE (HCR) CONTINUOUS VACUUM PANS

KEY BENEFITS

- Provides improved massecuite exhaustion due to longer crystal growth time, excellent circulation and stability of operation
- Energy savings resulting from the high heating surface area and the ability to use low steam pressure
- Heating surface area to volume ratio allows for the design use of low constant pressure vapor (V2 or V3) for pan heating
- Improved massecuite quality due to multiple compartments (cells)
- An even distribution of syrup under the calandria is ensured through a unique syrup feed system
- Calandria steam baffle plates and efficient removal of noxious gasses ensure even boiling throughout all the pan compartments
- Operator friendly as all valves and controls are easily accessible from a single level
- Units can be supplied with volumes ranging from 40m^3 to 300m^3.
- Larger units for a split-type design (massecuite and vapor side) can be supplied



Sugar Technology International
High Circulation Rate (HCR)
Continuous Vacuum Pan