

Mechanical Circulator for Batch Vacuum Pans

Advantages:

- Custom made
- Available in different materials.
- Possibility of working with lower pressure steam.
- Reduction of cooking times by up to 50%
- Reduction of the coefficient of variation – CV.
- Greater uniformity in the size of the crystals.
- Sugar burns less when the speed in the heat exchange tubes is increased.
- Shorter washing time in centrifuges.
- Increased mass depletion 92 Brix.
- Reduction of contaminants.
- Reduction of turbidity.

