

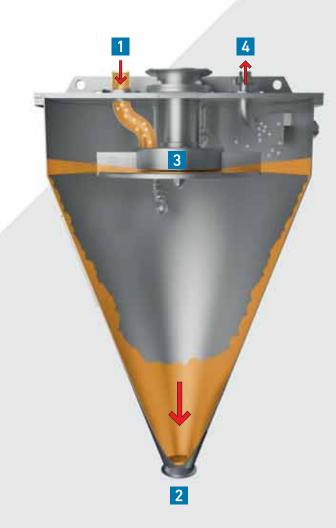
FrymaKoruma Vacuum Deaerator

Continuous high performance deaeration



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During continuous processing of liquid to high viscosity products, pockets of air or other gases can form in the product mass. This can create undesirable effects, such as oxidation – which may cause fats and oils to turn rancid, discoloration of products or changes in taste or odor. It can also cause fluctuations in specific weight. A dynamic process vacuum deaerator offers a highly efficient, cost-effective solution. This can be tailored to individual requirements, contributing both to quality assurance and process optimization.



Deaerated products have the following advantages:

- a smooth, glossy, foam-free surface
- chemically more stable and therefore a longer
- more dense, making precision dosage possible
- allowing lower pack volumes

To dearate and remove air the product is fed onto a rotating disc in the vacuum vessel via a dosing valve. A distribution bell, which is axially movable, serves to vary the film thickness of the product and thus leads to an even distribution. Centrifugal force projects the product through a crown sieve against the inner wall of the vessel. This action breaks any pockets in the product mass, allowing the release of gases which are then extracted from the vessel by means of a vacuum pump. A discharge pump discharges the deaerated product to the next machine in the process.

Applications

Mustard

Dressing

Cosmetics

Peanut butter

Adhesive masses

Paper coating masses

Cream

Bread spreads

Ketchup

Shampoo

Sauces

Gels

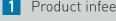
Agro- and household chemicals

Options

The FrymaKoruma VE can be specially adapted to your needs by modular extensions:

- Riser pipe for high-foaming and high viscosity
- Heating/cooling of vacuum vessel
- Pre-arrangement for CIP cleaning system
- Automatic level control
- ✓ Further options upon request



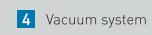


2 Product outlet















- ✓ large product surfaces
- rotating disc technology

Consistent product quality due to

- uniform product distribution
- ✓ less than 1% gas residue

Low monitoring effort due to

automatic level control

Low operating costs due to

- ✓ low detergent consumption
- short cleaning time

High flexibility due to

- interchangeable sieve geometries
- various options

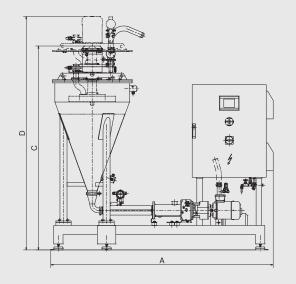
Minimum service effort due to

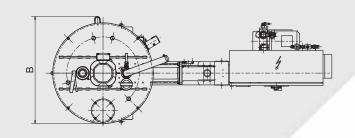
- quickly dismountable machine parts
- simple construction

User-friendly control through

- easy operation
- different levels of automation







Usable	e volume (l)	Throughput with liquid products (kg/h), approx.	Throughput with viscous products (kg/h), approx.	Throughput with highly viscous products (kW), approx.	Installed power (kW), approx.	Length A	Dimens Width B	sions (mr Height C	n) Height* D	Weight (kg), approx.
VEI	25	1500	900	300	2,3	1650	560	1630	1740	475
VE II	65	4000	2500	800	4,5	1850	710	1770	2190	700
VE III	125	8000	5000	1600	6,6	2390	860	2200	2750	940
VE IV	300	15000	9000	3000	12,5	2460	1070	2680	3375	1400
VE V	550	20000	12500	4000	17	2840	1270	2860	3250	1600
VE VI	1200	30000	18000	6000	24	3460	1800	3670	4160	2200

*with open lid

Welcome to SWAT -The Customer Service you deserve!

Your targets:

- Make the best investment decision
- Reduce time to market
- ✓ Lower your break even point
- Fulfil your customer demands
- ✓ Increase your profitability
- Remain competitive

Let's aim for your targets, together!

Our area of expertise:

- Consulting / Analysis / Research
- Speed / Quality / Compliance / Precision
- Efficiency / Safety / Hygiene / Automation
- Productivity / Sustainability
- Troubleshooting / Emergency / Used Machines
- Knowledge / Education











FrymaKoruma AG Theodorshofweg

4310 Rheinfelden / Switzerland Tel. +41 61 8364-141 Fax +41 61 8312-000

ProXES Technology GmbH Sales / ProTec

Fischerstraße 10 79395 Neuenburg / Germany Tel. +49 7631 7067-0 Fax +49 7631 7067-29

info@frymakoruma.com www.frymakoruma.com

