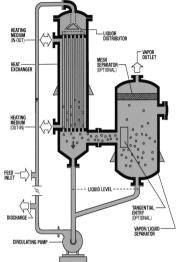
Falling Film Evaporator









Input design parameters

Sr. #	INPUT PARAMETER	UNIT OF MEASUREMENT	VALUE
1	Temperature	Degree Celsius	
2	Brix	%	
3	Purity	%	
4	Juice In	T / hr	
5	Outlet Bix	%	
6	Steam Pressure	Kpa abs	
7	Vapor Pressure	Kpa abs	
8	Tube OD	mm	
9	Tube Wall Thickness	mm	
10	Between Tube Plates	mm	
12	Altitude	m	

Our falling film evaporator installed in multiple effects into the evaporation station concentrates the juice coming from the purification station and sends the concentrated juice (syrup) to the crystallization station.

Easy installation

Based on a simple design, this equipment falling film evaporator is composed of a self-supporting skirt which requests small footprint. Falling film evaporator can be installed indoor or outdoor, and can easily be integrated in new or existing multiple effect stations.

Optimized juice distribution

Its optimized distribution system is specifically designed and adapted for cane, beet and refinery applications for perfect wetting of the Calandria tubes. The specific cane design allows an easy cleaning.

Improved thermal performances

The juice color increase is minimal thanks to the low juice retention time into falling film evaporator. The absence of hydrostatic boiling point elevator ensures an excellent thermal performance with high heat exchange coefficient.

