

Evaporators and Concentrators Specification Sheet

Removing water under vacuum before drying, at a fraction of the cost of drying it out.

An evaporator, also called a concentrator, handling 1000 to 30,000 L/H in SUS304, in falling-film, forced circulation and laboratory-scale versions. It sits upstream of the dryer on a powder line and upstream of the filler on a concentrate line, and it is the machine that decides the energy cost of both.

1 products in this category. Every figure below is published on the product pages at trueglowimaging.com/categories/evaporator.html

Evaporator/Concentrator

HTK-ZFQ-01 · SUS304

An evaporator, also called a concentrator, handling 1000 L/H to 30,000 L/H in SUS304, used on milk powder, fruit juice powder, concentrated fruit juice, fruit jam, tomato paste and ketchup lines. Falling-film, forced circulation and small-scale laboratory concentrator types are available and the machine is designed to client requirements. Standard components include Siemens PLC and touch screen, temperature sensor and gauge, pressure transmitter and gauge, high and low liquid level switches, vacuum pump, centrifugal pump and condenser.

Specification

Product Model	HTK-ZFQ-01
Working Capacity	1000 L/H to 30,000 L/H, customised
Material	SUS304
Types	Falling-film; forced circulation; small-scale laboratory concentrator
Control	Siemens PLC and touch screen
Instrumentation	Temperature sensor and gauge, pressure transmitter and gauge, high and low liquid level switches
Ancillaries	Vacuum pump, centrifugal pump, condenser
Applications	Milk powder, fruit juice powder, concentrated juice, jam, tomato paste and ketchup
Minimum Order	One unit
Production Capacity	20 units per month

Key benefits

Three Evaporator Types. Falling-film for heat-sensitive thin liquids, forced circulation for viscous or fouling products, and a laboratory concentrator for trials. The product decides, not the capacity.

Removes Water Before Drying. Evaporating water under vacuum costs a fraction of removing the same water in a spray dryer. Concentrating first is where drying economics are actually decided.

Full Instrumentation From New. Temperature and pressure measurement, level switches, vacuum pump and condenser all come as standard components rather than as a scope discussion.

Designed to Client Requirements. The evaporator is designed around your product and target concentration rather than selected from a fixed range.

Where it is used

Concentrating milk before spray drying to powder • Producing concentrated fruit juice for bulk shipment • Tomato paste and ketchup production • Fruit jam concentration • Pre-concentration ahead of fruit juice powder production • Laboratory-scale concentration trials

How To Enquire

Send the process rather than a model number: capacity or flow rate, the product being handled, the container format where relevant, and the utilities already on site. WhatsApp +86 150 5517 9418 or email sales@trueglowimaging.com.

Minimum order is one unit on the process, packaging, utility and crane ranges. Machined, fabricated and moulded parts are quoted from single pieces upward.