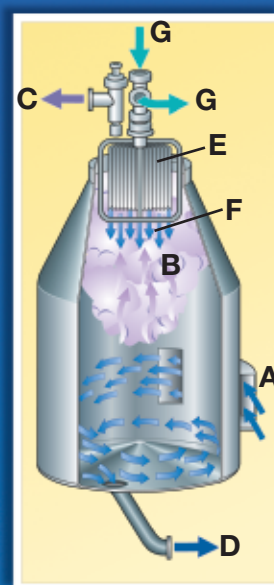
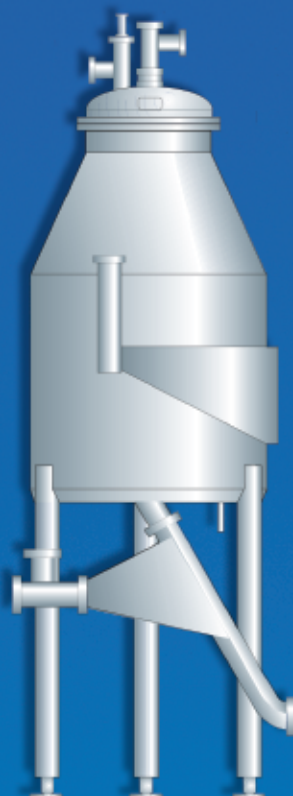


Vacuum chamber

Type DC



A Product inlet	E Condenser
B Evaporated gases and vapour	F Condensed vapour
C Gas outlet	G Cooling water
D Product outlet	

Application

Deaeration, deodorisation, evaporation and flash cooling of liquid food products with a viscosity not exceeding 500 cP.

Working Principle

The product is tangentially fed into the chamber which is under a vacuum corresponding to a water boiling point below the inlet temperature of the product. Vapour and gases rise to the top of the chamber.

In deaeration and deodorisation applications the gases are discharged through the top while the vapours condense in the condenser and drop back into the liquid product.

In evaporation applications the vapours are discharged to an external condenser for subsequent removal.

After treatment the product is discharged through the bottom outlet of the chamber for further processing.

Basic Unit

Standard design includes tank, cover and fittings of acid proof stainless steel, matt blasted finish. Jacket after product inlet and double walled conical bottom for foam damping and cooling with water. Two removable sight glasses. Cleaning device. Three stainless steel legs with adjustable feet.

Vacuum chamber – Type DC

Technical data

The DC vacuum chamber is available in three sizes:

Version	Flow rate, max. l/h	Tank volume, l
DC 500	8 000	175
DC 750	20 000	410
DC 1000	40 000	920

Max flow rate depends on product temperature and steam volume.

Condenser capacity

The top-mounted condenser can condense 300 kg/h of vapour (for 3 m² condenser size) and 550 kg/h (for 6 m² condenser size) if the vapour temperature is higher than 60 °C and the cooling water temperature is max. 20 °C.

Cooling jacket capacity

200 – 500 l/h.

Key to type designation

DC 500 E C 3
a b c d

- a** Type of vacuum chamber
- b** Size, chamber diameter
- c** E = without mechanical level control
L = with mechanical level control
- d** C = condenser, 3 or 6 m²
T = top with pipe connection in mm: 76; 101; 150 or 200

Optional equipment

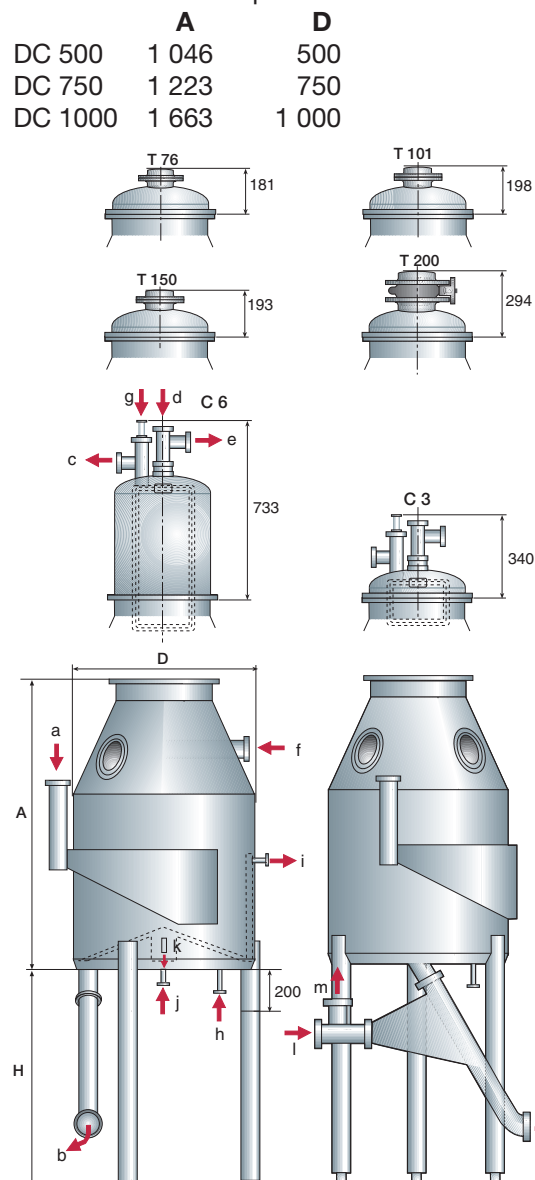
1. Vacuum controller
2. Vacuum gauge
3. Vacuum pump

Shipping data

	Net weight, kg	Gross weight, kg	Volume m ³
DC 500	80 – 90	180 – 200	0,5 – 0,6
DC 750	155 – 175	280 – 320	1,0 – 1,2
DC 1000	240 – 260	450 – 490	2,3 – 2,5

Dimensions, in mm

The **H** measure depends on the installation and must be stated when ordering. The legs are detachable for transport cost reduction.



Connections, mm, SMS unions

	a, Product inlet	b, Product outlet
DC 500	51	101,6
DC 750	76	125
DC 1000	101,6	150
c Gas outlet	51	i Cooling water outlet 25 (free overflow)
d Cooling water inlet	38	j Cooling water inlet 25
e Cooling water outlet	51	k Cooling water outlet 51 (free overflow)
f Cleaning device	38	l Inlet level control 51
g Cleaning device	25	m Outlet level control 76
h Cooling water inlet	25	