

# JACKET TANK (DIMPLE PAD, COIL JACKET)

## 夹套罐 (米勒夹套和盘管夹套)

不锈钢贮罐系列  
Stainless steel storage tank series

常用于配料缸(加热)、消毒缸、发酵罐、老化罐、调配罐、奶油储罐等;

### 功能用途

- ◆罐体夹套根据客户要求配置米勒板、空心夹套或者盘管夹套,可对物料进行加热或冷却;
- ◆独特的介质导流设计使得冷却或加热介质在夹套内的分布更均匀,避免短路,从而达到高效的传热效果;

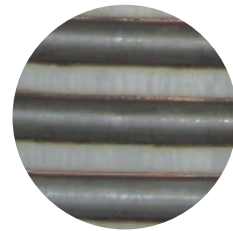
Usage: Widely used for preparing (heating), sterilize, fermentation, aging, blending, cream storage etc.

### Application

- ◆ The jacket can be chosen from dimple pad or empty or coiled pipes according to customers' requirement, which can heat or cool the product;
- ◆ Special design of flow path ensures the cooling or heating medium distribute much well in the jacket, so the heat exchange efficiency is high.



米勒夹套  
Dimple pad



盘管夹套  
Coil jacket

### 技术参数 Technical Parameter

型号 Model	有效容积(V) Diameter (L)	内径(D) Inner diameter (mm)	总高(H) Height (mm)	保温PU(δ) Insulation mm	进出口径 Diameter of inlet/outlet
BYJG-500	500	800	2140	50	φ38 / φ51
BYJG-1	1000	1050	2380	50	φ38 / φ51
BYJG-1.5	1500	1180	2550	50	φ38 / φ51
BYJG-2	2000	1340	2760	50	φ38 / φ51
BYJG-2.5	2500	1420	2940	50	φ38 / φ51
BYJG-3	3000	1540	3050	50	φ38 / φ51
BYJG-4	4000	1650	3200	50	φ38 / φ51
BYJG-5	5000	1780	3250	50	φ38 / φ51
BYJG-6	6000	1900	3350	50	φ38 / φ51
BYJG-8	8000	2100	3800	60	φ65 / φ51
BYJG-10	10000	2300	4050	60	φ65 / φ51
BYJG-12	12000	2520	4450	60	φ65 / φ51
BYJG-15	15000	2540	4700	60	φ65 / φ51

脱气系列  
Degasser series

# DEGASSING UNIT

## 脱气机组



### 适用范围

适用于乳品、果汁饮料等产品的生产。

### 技术说明

- ◆真空脱气机组主要由真空脱气机、真空泵和出料泵组成,是乳品、果汁生产线上脱气的必不可少的设备。该设备主要利用真空抽吸作用除去料液中的空气,抑制氧化和褐变、保持物料原有的浓香成分,有效改善产品外观和品质;去除悬浮微粒上附着的气体,防止微粒上浮,减少灌装及高温灭菌时产生的气泡,并减少对容器内壁的腐蚀。
- ◆全自动真空脱气机是国际上最新的脱气产品,适用于任何水循环系统。该产品采用真空脱气方法,可迅速彻底地拖除水循环系统中游离气体,微泡及溶解状态的气体,拖除率高达99.9%。
- ◆该脱气机是根据液体的溶氧随温度和压力的降低而降低的原理设计而成的,本设备具备优秀的脱气性能。果汁进入脱气机后即被高速旋转的离心盘强制形成薄膜进行脱气,即使对于高粘度,小流量无压力进入的果汁中的空气(氧气)也能充分的析出,最大限度的抑制维生素等营养成分的氧化,防止褐变,减少装罐和高温瞬时杀菌时起泡,防止影响杀菌效果,保持果汁原有的良好品质,该优点是其它类型脱气机所无法比拟的。

### Application

Applied to dairy products, fruit juice and other products.

### Technical explanation:

◆ Vacuum degassing unit composed of vacuum degasser, pump and discharge pump, is essential equipment in the dairy, fruit juice production line. This equipment can remove the air inner of liquid material through vacuum suction, inhibits oxidation and browning, flavor ingredients to keep the original materials and improve product appearance and quality; removal of air attached to suspended particles to prevent particles float and reduce bubbles during filling and heat sterilization and corrosion on the vessel wall.

- ◆ Fully automatic vacuum degasser is the latest international degassing products, applicable to any water system. Through vacuum degassing method, free air microbubbles and dissolved air can be removed promptly and thoroughly; removing rate can reach to 99.9%.
- ◆ The machine with excellent performance is designed on the base that dissolved oxygen decreases with temperature and pressure. After juice gets into the degasser, it will be forced into thin film under high-speed centrifugal rotation. Even for air in juice with high viscosity, low flow rate and without pressure, the degasser can precipitate it fully, in order to inhibit oxidation of vitamin nutrients, prevent browning, reduce bubbles during filling and heat sterilization, prevent impact of sterilization and maintain good quality of juice; the advantage is that other types of degassing can not match.

### 技术参数 Technical Parameter

规格 Specification	生产能力L / h Production capacity(L/h)	真空度MPa Vacuum(MPa)	功率 Power (kw)	外型尺寸 Dimensions(mm)
φ400 × 2000	600-1000	≥-0.08	2.2	800 × 600 × 2000
φ500 × 2100	1200-1500	≥-0.08	2.4	900 × 700 × 2100
φ600 × 2300	2000-2200	≥-0.08	4.15	1000 × 800 × 2300
φ700 × 2500	2500-3000	≥-0.08	4.15	1100 × 900 × 2500
φ800 × 2800	4000-5000	≥-0.08	6.75	1200 × 1000 × 2800

注:本企业保留技术及外形修改。