



**Product Name :**  
Fruit Forced External Circulation Vacuum Evaporator

**Product Code :**  
EQUP-MC20088-0014

**Description :**

Fruit Forced External Circulation Vacuum Evaporator

**Technical Specification :**

Product performance characteristics

1. It is specially applied to the evaporation concentration of materials with high viscosity, heat sensitive and high insoluble solid content such as jam (ketchup/peach sauce/apricot sauce/strawberry sauce/chili sauce, etc.) and syrup.
2. Mainly composed of tube heater, vacuum evaporation chamber, multi-stage condenser, pump (material circulation pump / vacuum pump / water pump), automatic PLC control system, related valve group and detection instrument, operating platform and other components.
3. Single-effect, two-effect and multi-effect evaporators can be designed according to customer's production requirements and product characteristics.
4. Continuous vacuum condensation under vacuum conditions ensures minimal loss of active ingredients in the material.
5. The main structure is made of high quality stainless steel and meets food hygiene standards;
6. The evaporator passes through the forced circulation to heat evenly in the membrane tube to prevent fouling;
7. Fully automatic control can be implemented to monitor and record key control points such as sugar content;
8. It has the advantages of compact structure, stable operation, high efficiency and energy saving.



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