



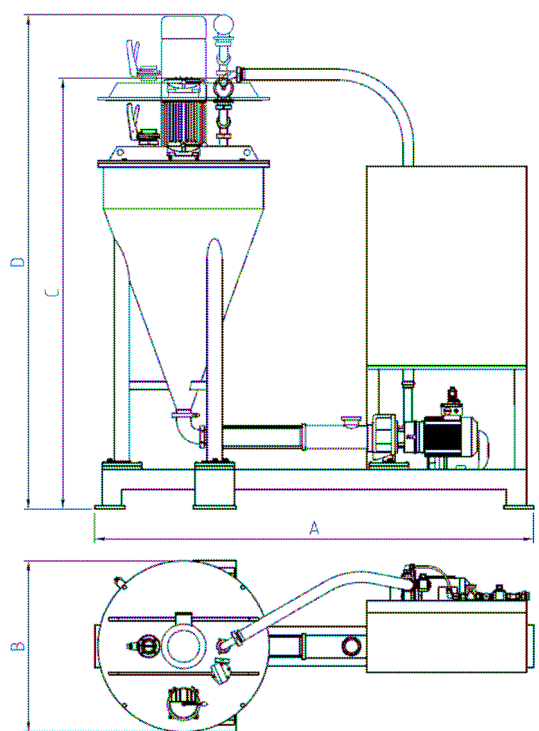
FrymaKoruma Vacuum-Deaerator VE III

Continuous deaeration for outstanding product quality

Markets	Food, Cosmetics, Chemicals	
Capacity range	approx. 1'600-8'000kg/h	
Vessel volume	usable 125 litre	total 258 litre

General functional features

The FrymaKoruma Vacuum Deaerator is the perfect solution for eliminating included air in all kind of semi solid and liquid products. The product containing the air or gas pockets is distributed in a thin layer on a centrifugal disc with a sieve. Is it then sprinkled into the vessel by means of a screening frame. The air and gas pockets expand under vacuum, causing the bubbles to burst and the liberated pockets to be exhausted by the vacuum pump.



These data and measures only apply to the standard executions

Set-up	Standard	Standard Option	
Protection	IP		
Base frame	fixed execution		
Process vessel	-1 to 0 bar	double / insulating jacket	
Lid	opening with lifting bracket	electrical with spindle motor	
Shaft seal	single acting mechanical seal	double acting mechanical seal	
Main drive	2.2kW / fix speed	3.0kW	
Vacuum pump	2.2kW / fix speed		
Discharge pump	2.2kW / frequency converter		
Level control	length sight glass	pressure transmitter	
Regulating element	discharge pump manual	discharge pump automatic	
Machine control	control cabinet with automatic SPS	control cabinet with push buttons	
Dimensions [approx.]	Length (A) 2170mm	Width (B) 860mm	Height (C) 2160mm
			Height (D) 2470mm
			940kg