



Batch Vacuum Pan



HONIRON Pans boil all types of massecuites for cane and beet, refined, high, intermediate and low purity.

Advantages of the HONIRON Straight-Sided Pan:

- Low graining volume
- High ratio of heating
- Excellent circulation
- Decreased boiling time
- Increased pan yields
- "W" or cone bottom are offered

STRIKE VOLUME	SIZE	TUBE O.D.	NO. TUBES	DOWNTAKE
1000 Cu. Ft.	12' - 0"	3 1/2"	890	3' - 10"
1500 Cu. Ft.	15' - 0"	4"	966	6' - 3"
2000 Cu. Ft.	16' - 6"	3 1/2"	1474	6' - 0"
2500 Cu. Ft.	17' - 6"	4"	1340	6' - 7"
3000 Cu. Ft.	20' - 0"	3 1/2"	2138	8' - 0"

Materials of construction: Carbon Steel, Stainless Steel, 3CR12

Tube material: Copper, Carbon Steel, Stainless Steel

- NOTE: HONIRON provides batch vacuum pans in ranges from pilot scale up to 3000 cu. ft. HONIRON can help design, engineer and fabricate the size vacuum pan to best meet the customers needs.

"Your Partner for Success"



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