



Continuous Vacuum Pan



CVP OPERATIONAL ADVANTAGES

The advantages of a good CVP over any batch pan include:

Control simplicity: CVP's operate at steady state so pan pressure and calandria temperature control is easy. A series of condition controllers along the pan maintain constant brix and crystal content by regulating feed rates to each compartment:- no complex ramping programmes are required.

Steam savings: unlike batch pans, CVP's remain on line for protracted periods (2 or more weeks for 'A' boilings, many months for 'C' boilings). There is no wasteful steaming out between boilings and no breaking / re-establishing of vacuum so the evaporator station and boilers see more stable demands than with batch boilings.

Improved product quality: the steady state operation results in predictable crystal growth and residence time and hence little variation in crystal size while the lower massecuite temperature reduces sucrose degradation and the formation of crystal growth inhibitors.

Other energy savings: the low boiling head allows lower grade vapour to be used than with batch pans. Even second vapour pressures are ample.

Operator savings: Once set, virtually no operator attention is needed – no cutting over, no discharging and recharging, no changing of feed sources, etc.

Space savings: Typically, a CVP will require about 50 – 60% of the pan floor space of equivalent batch boiling capacity.

"Your Partner for Success"



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