SHRIJEE CONTINUOUS VACUUM PAN (CVP)

Why is Shrijee’s CVP the best?

Shrijee CVP in LASUCA, USA

- Low temperature vapour boiling
- Heart-shaped profile to enhance natural circulation
- Uniform throughput and product quality
- Maximum exhaustion from mother liquor
- Advanced automation and control system
- Steam and power saving
- Easy operation and maintenance
- Fast payback

42 YEARS OF SUGAR TECHNOLOGY EXCELLENCE
SHRIJEE CONTINUOUS VACUUM PAN

- Shrijee introduced CVP in India in early 90's and today Shrijee is one of the largest suppliers of CVP in the world
- Shrijee has supplied more than 217 CVP world wide
- Shrijee has supplied the biggest CVP of 225 cu meter capacity to Kaset Thai, Thailand
- Shrijee’s CVP is equipped with jet type condenser that save’s water & power

Split Type CVP:
- Can be operated at 50% or 100% capacity with same performance
- Shorter tube length
- Low hydrostatic head
- Vigorous boiling with high evaporation rate
- No stoppage of pan for water boiling
- Fully automated
- Energy and space saving
- Low investment cost

Dual Type CVP:
- Simultaneous boiling of two different grades of massecuite
- Flexibility to run with one or two massecuite
- Only one condenser and condensate extraction system needed hence water and power saving
- Fully automated
- Energy and space saving
- Low investment cost

SATISFIED CLIENTS
LASUCA, USA | Kaset Thai, Thailand | Fincha Sugar, Ethiopia | PT KebunTebu Mas, Indonesia | TPC, Tanzania

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