



PRODUCTS N°10

Cooling pan heating/cooling system

Purpose:

1. It is applicable to medicine, food, bioengineering, fine chemicals, and other fields.
2. Heating, boiling, mixing, reaction, cooling and other functions can be realized for media with relatively bad mobility (granular state) and difficult discharging.

Structural features of pan:

- 1 The system can realize automatic control; the equipment is composed of control cabinet, pan, motor reducing gear, gearbox and mixing tank, and pan is composed of thermal insulation, heating (cooling) middle sleeve and internal barrel.
- 2 The internal and external paddle for the pan rotates with non uniform speed in reverse direction (or the same direction), the material mixing is uniform, and the heat transfer efficiency is high.
- 3 Food grade lubricating grease is adopted, and the transmission and sealing are reliable.
- 4 Food grade Teflon scrapper blade is adopted, the scrapping and baiting are clean, the structure of scrapper blade is simple, and replacement is convenient, which is the patented product of our company.
- 5 Middle sleeve (guide plate is set internally) is adopted for heating (cooling), the heating (cooling) speed is fast and the efficiency is high.
6. Hygiene level stainless steel is adopted as the material, and 304, 304L, 316, 316L can be selected according to media or customer's requirement.
7. It conforms to GMP requirement; the internal wall of barrel has circular arc transition with end enclosure and connecting pipe, ensuring hygiene and no dead angle. The surface roughness of product is usually at Ra 0.8~0.2 μ m.
- 8 The processing volume: 1200 L. 9 The cooking pan adopts steam heating, which belongs to pressure vessel.

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