

Heat pump vacuum concentrator

C19



A delicate effective solution

Well-known by wine producers who wish to maintain uniform quality unaffected by the vagaries of the climate, this equipment is used to:

- Treat clean unprocessed must without the problem of clogging and the formation of foam, adopting technical solutions exclusive to Cadalpe.
- Ensure extreme delicacy in treating the product.
- Exchange energy between the heat pump and concentrator through a water circuit so that the heating unit can be used alternatively for other purposes.
- Operate with a closed loop cycle, with reduced flow rate, on the full mass of must or on a fraction of the must in transit.
- Optimize the use of energy; the only water consumed is that for periodic washing out.

Model		03	04
Nominal evaporation capacity	lt/h	300	460
Concentrated must from 18° to 40° Brix	Kg/h	221	342
Concentrated must from 18° to 65° Brix	Kg/h	79	123
Installed power	kW	89	145
Frigorific output (evap. 15°- cond. 45° C)	kW	196	321,5
Power input	kW	68	119
Dimensions			
Length	mt	5,00	5,00
Width	mt	1,47	1,47
Height	mt	3,90	3,90
Net weight	Kg	3.600	4.080