

EXTRACTOR

EC 200 is an efficient and economical extractor. It is a valuable addition to any existing soymilk or tofu plant. Used after the cooking process to separate the soymilk from the okara, the EC 200 is capable of extracting up to 200 L/h of soymilk base. The technologically advanced and sanitary EC 200 can be added to an existing process or replace an unsatisfactory extractor. For larger extraction capacities of up to 2000 L/h of soymilk base, ProSoya can offer the EC 1000 and EC 2000 systems.



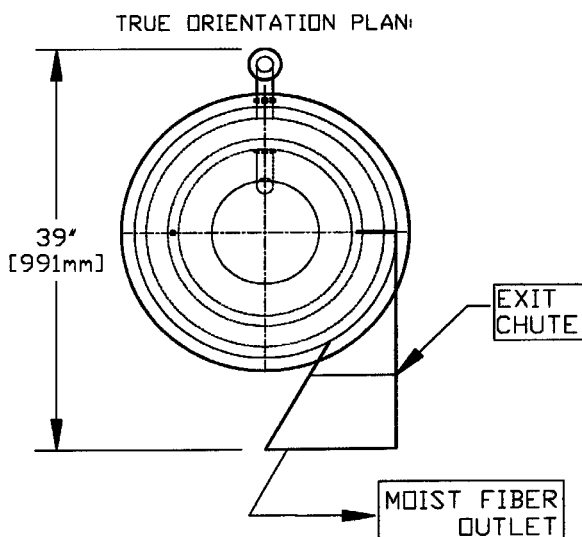
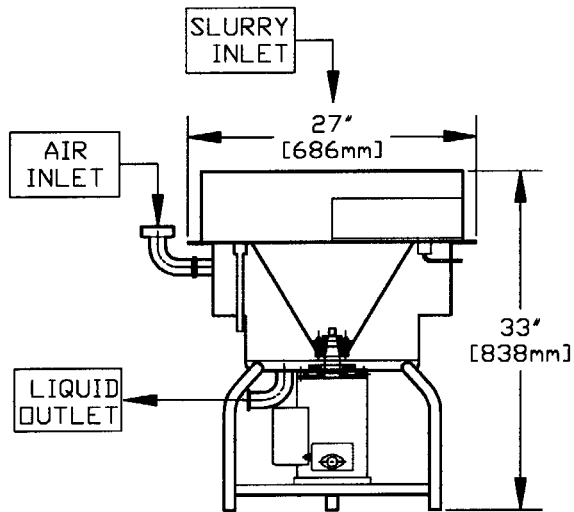
ProSoya's EC 200

ADVANTAGES:

- ▶ Continuously self-desludging
- ▶ High recovery of liquid
- ▶ S.S. 304 fabrication with sanitary finish
- ▶ Easy to clean and disassemble
- ▶ Water seal ensures very low fines content in extracted liquid
- ▶ Easy to handle expelled sludge

EC 200

ProSoya's EC 200 vertical single stage self-desludging extractors are capable of efficient extraction of liquid from slurry. ProSoya's focus is on the soyfood applications of these extractors, but they can be used for many other similar applications. The extractors are sanitary in construction, are easy to clean and maintain, and are considerably more economical than existing extraction equipment.



OPERATION

1. Slurry is pumped into the EC 200 inlet at a regulated flow rate.
2. The spinning cone separates the liquid from the undissolved fibrous portion and moves the fiber upward towards the exit chute.
3. The liquid exits from the EC 200 bottom outlet for further processing, while the moist fibrous material is blown out of the exit chute.

SPECIFICATIONS:

▶ **Power Requirements:** 1.5 kW

▶ **Soy milk Extraction Capacity:** 200 L/h

▶ **Construction:**

- ▶ S.S.304 Fabrication with sanitary finish
- ▶ Easy to clean and sanitize
- ▶ Washdown duty motors
- ▶ Built in water seal

OPTIONS

- ▶ Slurry feed pump with speed control

