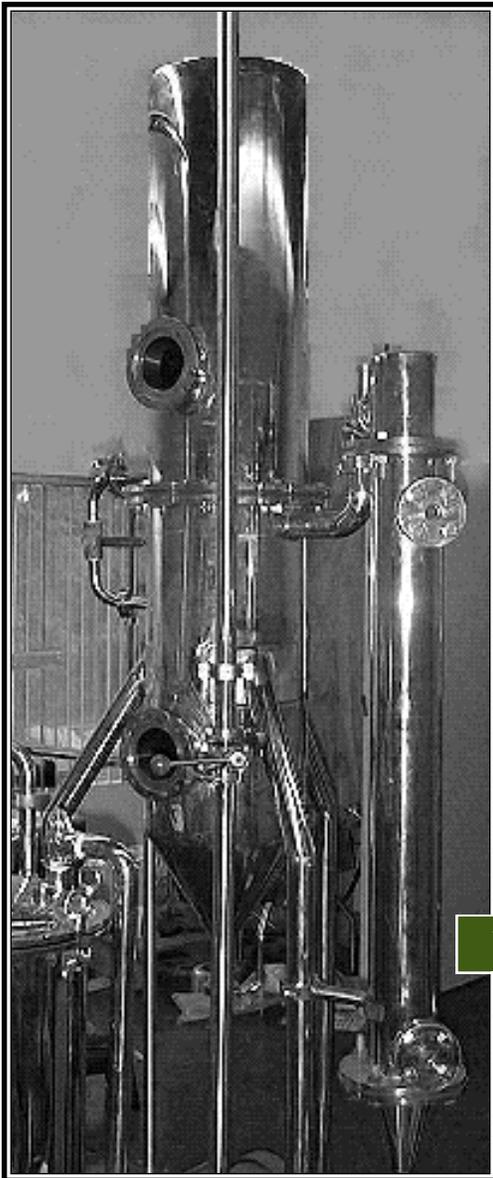


# VF SERIES - MODEL 200

## VACUUM FLASH DEODORIZING SYSTEM

The Model 200 Vacuum Flash Deodorizing System is a technologically advanced device for removing off-flavors from slurry or liquid food products. This is a compact unit designed to handle up to 300 L/h of slurry. ProSoya can also design and deliver higher capacity systems to meet your specific requirements.



ProSoya's MODEL 200

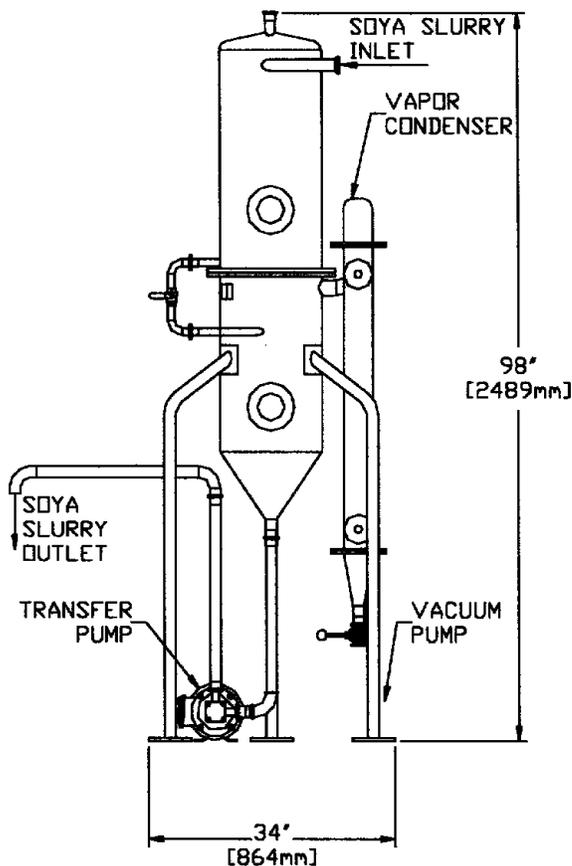
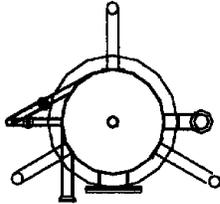
### ADVANTAGES:

- ▶ Continuous operation
- ▶ Yields an excellent tasting neutral product
- ▶ S.S. 304 fabrication with sanitary finish
- ▶ CIP capabilities
- ▶ Minimal loss of valuable end product through entrainment
- ▶ Level of deodorization can be controlled



# VF SERIES - MODEL 200

ProSoya's series of Vacuum Flash Deodorizing Systems are efficient and proven devices for removing off-flavors and other undesirable volatiles from either slurries or liquid food products. Each system comes complete with vacuum flash tank, vapor condenser, and vacuum pump. They can also be supplied with appropriate pumps for product feed and removal. For larger capacities ProSoya's engineering department can tailor the system to meet your specific requirements.



## OPERATION

1. Hot slurry enters the flash tank via a product feed pump where it flashes under vacuum. The vacuum is created by a liquid-ring pump.
2. The flashed off-flavors are removed from the flash tank and condensed in a counter-flow condenser. The condensate is rejected through the liquid-ring pump.
3. The cooled and deodorized slurry is removed from the flash tank by means of a product removal pump.

## SPECIFICATIONS

▶ Power Requirements: 1-3 kW Depending on options

▶ Capacity: 300 L/h

▶ Construction:

- ▶ S.S.304 fabrication with sanitary finish
- ▶ Easy to clean and sanitize

## OPTIONS

▶ Positive displacement sanitary product feed pump with motor and speed control

▶ Positive displacement sanitary product removal pump with motor and speed control

