

Schmidt SIGMASTAR® Plate Evaporators

Evaporator design with a compact footprint that processes highly viscous products and provides the lowest total ownership cost solution.

Superior Benefits

COST OF OWNERSHIP

Low upfront cost compared to tubular evaporators. Low pressure losses and additional effects minimize utility costs while design is robust and easy to maintain.

PRODUCT CONSISTENCY

Even product distribution throughout design with no overconcentration, no dead or hot flow areas, minimal fouling, and no product waste.

DUAL PURPOSE

Flexibility in design can accommodate simultaneous product processing or use single evaporation as a 2 effect evaporator reducing utility consumption and upfront cost.

DEMANDING APPLICATIONS

High vapor velocity allows processing extremely viscous products. SIGMA**STAR®** can process in excess of 80 °Brix and evaporate up to 99% in a compact design.

PRODUCT QUALITY

Short residence time via high velocities and short distance equates to product times less than 1 second ensuring gentle treatment and less CIP chemicals.



Feed Capacity	0.5 t/h to 120 t/h
Evaporating Capacity	500 kg/h to 75,000 kg/h
Evaporating	Up to 99%
Specific Steam Consumption	1.0 to 0.15 kg steam per kg evaporation
Viscosity	Up to 2,500 mPas
Pressure	-1 to 16 barg
Range	45V, 90V, 150V
Materials	Plates: 316SS, Titanium, Hastelloy Gaskets: EPDM, NBR, FPM



Applications of SIGMASTAR®

■ BEVERAGES

Juices, Coffee, Tea, Plant Drinks

■ FOODS

Purees, Dairy, Meat Broth, Candy

■ PROTEINS

Collagen Peptide, Gelatin, Pectin, Meats, Fertilizer

■ SUGARS & STARCHES

Corn Mash, Potatoes, Sweeteners, Syrups

EXTRACTS

Cannabis, Nutraceuticals, Herbal, Plant



GLOBAL HEADQUARTERS

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