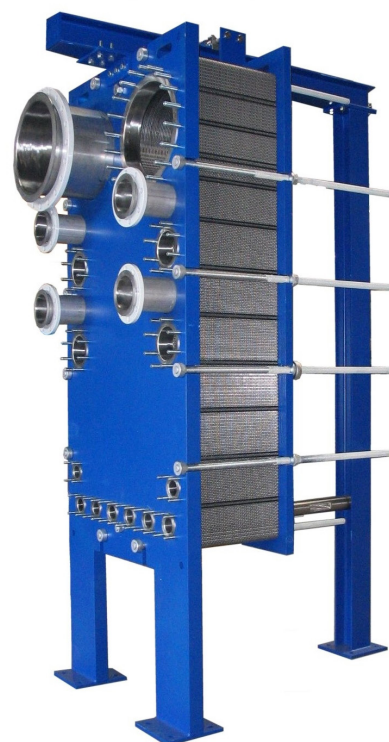


SIGMASTAR® Plate Evaporators

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. SIGMASTAR® 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.



Technical Information

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

