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**Oil juice content
less than 100 ppm.**

99 % oil removal.

DEOILING FOR PRESS JUICES.

ESSENTIAL OIL RECOVERY

Specially designed for treating press juice from citrus peels (orange or lemon) from 0,75% to 1% content in essential oil.

Less than 100 ppm oil in juice obtained with 99% oil removal from the juice.

Continuous distillation

Optimal stripping performance

Low steam consumption

Flexible working range

Suitable for pasteurization

INSTALLATION DESCRIPTION

It is mainly a continuous distillation (deoiling) column for scent oils from peel press citrus juice (orange/lemon). It is fitted with a stripping and a rectification zone besides a tube evaporator, a condenser, a cooler, a decanter and a heat exchanger for thermal energy recovery. It works under vacuum to assure the quality of the products obtained.

Furthermore, the installation is equipped with a control panel, a PLC and automation software that provides a fully automatic control and assures the quality of the obtained products.

This equipment is characterized by an optimal performance in the oil stripping from the juice, a very low steam consumption compared to a flash unit. It is also more versatile regarding a variable production rate and the possibility of holding the product the required time for pasteurization.



PROCESS DIAGRAM

