

FALLING FILM EVAPORATOR

FUNCTION: Vertical shell-and-tube heat exchanger, with laterally or concentrically arranged centrifugal separator.

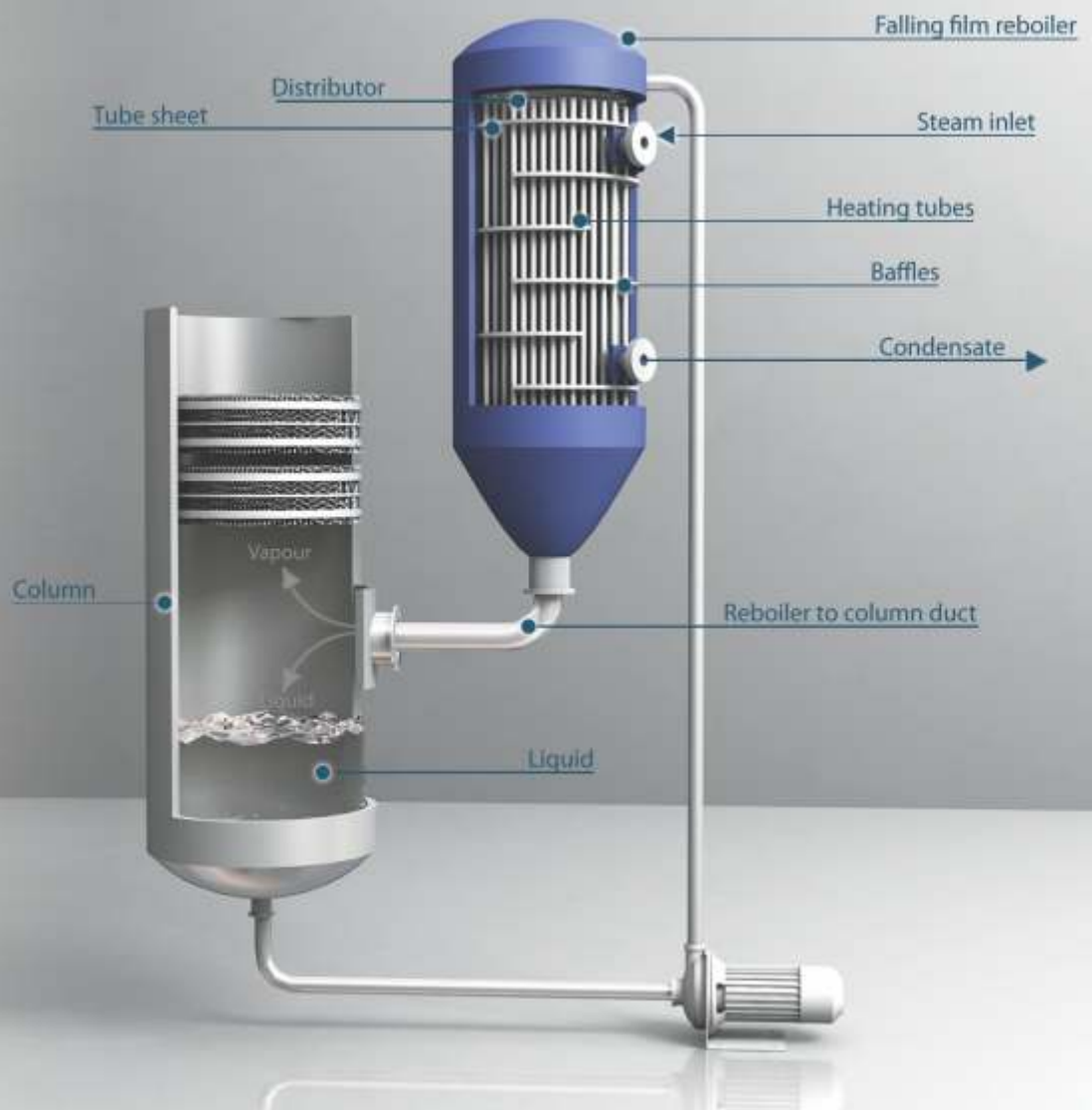
ADVANTAGE: Best product quality – due to gentle evaporation, mostly under vacuum, and extremely short residence times in the evaporator.

High energy efficiency – due to multiple-effect arrangement or heating by thermal or mechanical vapour recompressor, based upon the lowest theoretical temperature difference.

Simple process control and automation – due to their small liquid content falling film evaporators react quickly to changes in energy supply, vacuum, feed quantities, concentrations, etc. This is an important prerequisite for a uniform final concentrate.

Flexible operation – quick start-up and easy switchover from operation to cleaning, uncomplicated changes of product.

Fields of application: Capacity ranges of up to 150 t/hr, relatively small floor space requirement. Particularly suited for temperature-sensitive products.



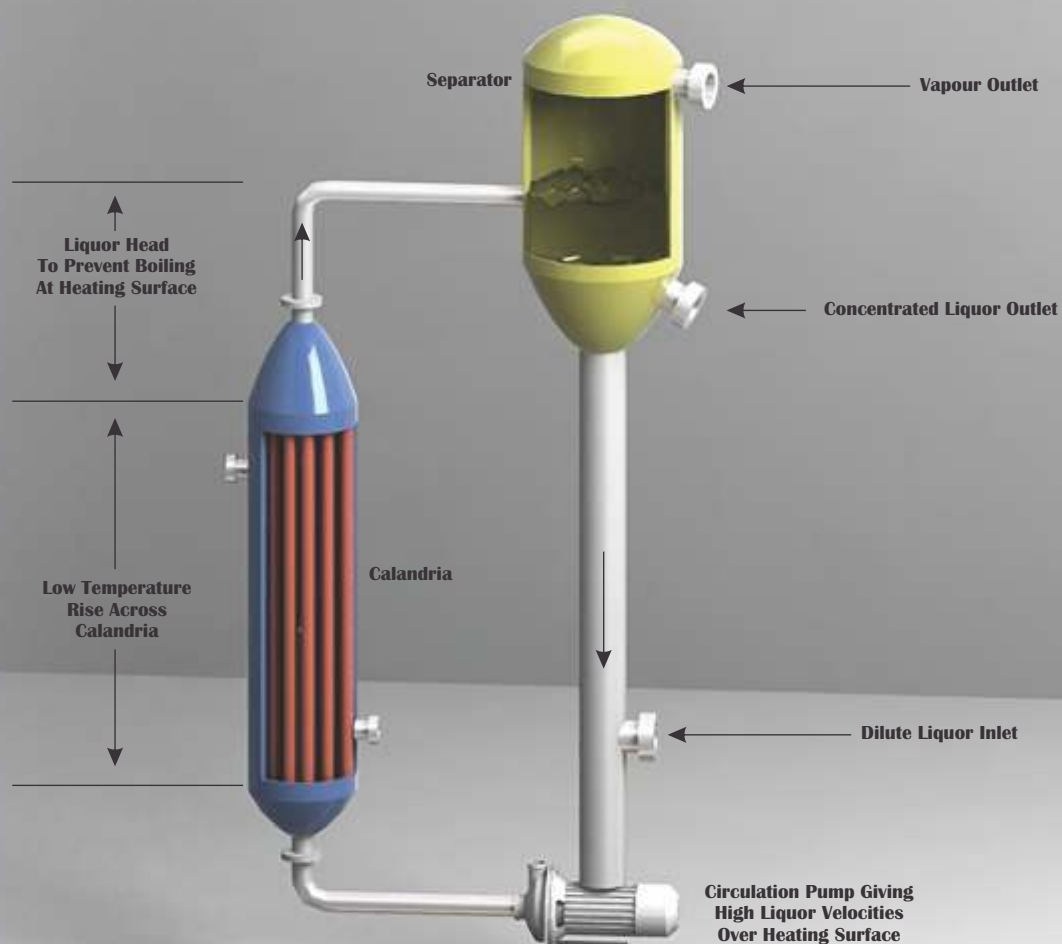
FORCED CIRCULATION EVAPORATOR

FUNCTION

The forced circulation evaporator was developed for processing liquors which are susceptible to scaling or crystallizing. Liquid is circulated at a high rate through the heat exchanger, boiling being prevented within the unit by virtue of a hydrostatic head maintained above the top tube plate. As the liquid enters the separator where the absolute pressure is slightly less than in the tube bundle, the liquid flashes to form a vapor.

APPLICATION

The main applications for a forced circulation evaporator are in the concentration of inversely soluble materials, crystallizing duties, and in the concentration of thermally degradable materials which result in the deposition of solids. In all cases, the temperature rise across the tube bundle is kept as low as possible, often as low as 3-5°F (2-3°C). This results in a recirculation ratio as high as 220 to 330 lbs of liquor per pound (200 to 300 kg of liquor per kilogram) of water evaporated. These high recirculation rates result in high liquor velocities through the tube which help to minimize the build up of deposits or crystals along the heating surface. Forced circulation evaporators normally are more expensive than film evaporators because of the need for large bore circulating pipework and large recirculating pumps. Operating costs of such a unit also are considerably higher.



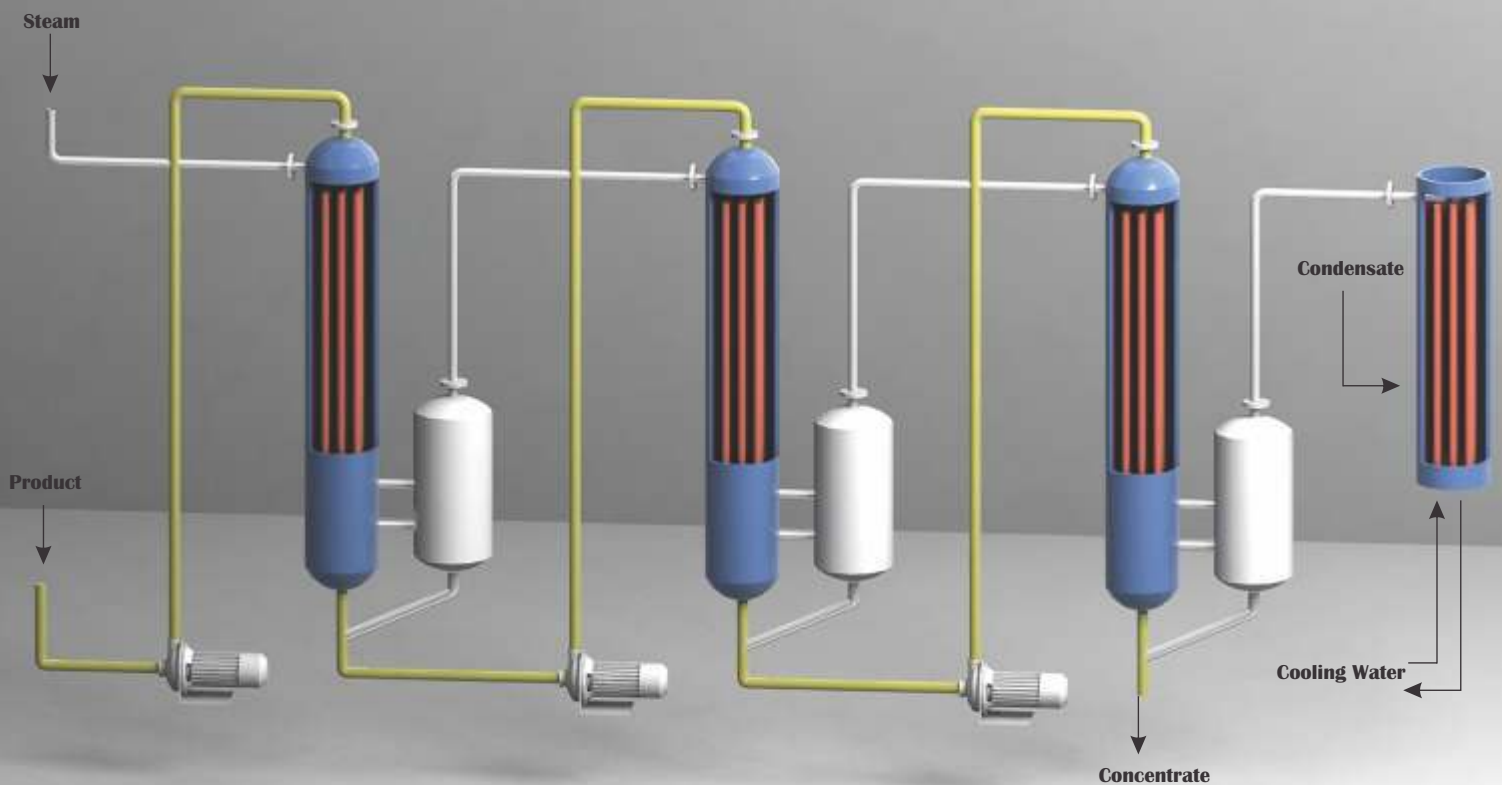
MULTIPLE EFFECT EVAPORATOR

FUNCTION

A multiple-effect evaporator is an equipment system for efficiently using the heat from steam to evaporate water. In a multiple-effect evaporator, water is boiled in a sequence of vessels, each held at a lower pressure than the last. Because the boiling point of water decreases as pressure decreases, the vapor boiled off in one vessel can be used to heat the next, and only the first vessel (at the highest pressure) requires an external source of heat. While in theory, evaporators may be built with an arbitrarily large number of stages, evaporators with more than four stages are rarely practical except in systems where the liquor is the desired product such as in chemical recovery systems where up to seven effects are used.

APPLICATION

- Sodium hydroxide
- Concentration of sugar solutions to extremely high solids content
- In one case a solids concentration of 98% was achieved
- Removal of water from soaps
- Finishing concentrator on certain fruit purees such as banana and apple
- Concentration of high solids corn syrups
- Removal of solvents from vegetable oils
- Concentration of fabric softeners
- Lignin solutions
- High concentration gelatin
- High concentration chicken broth



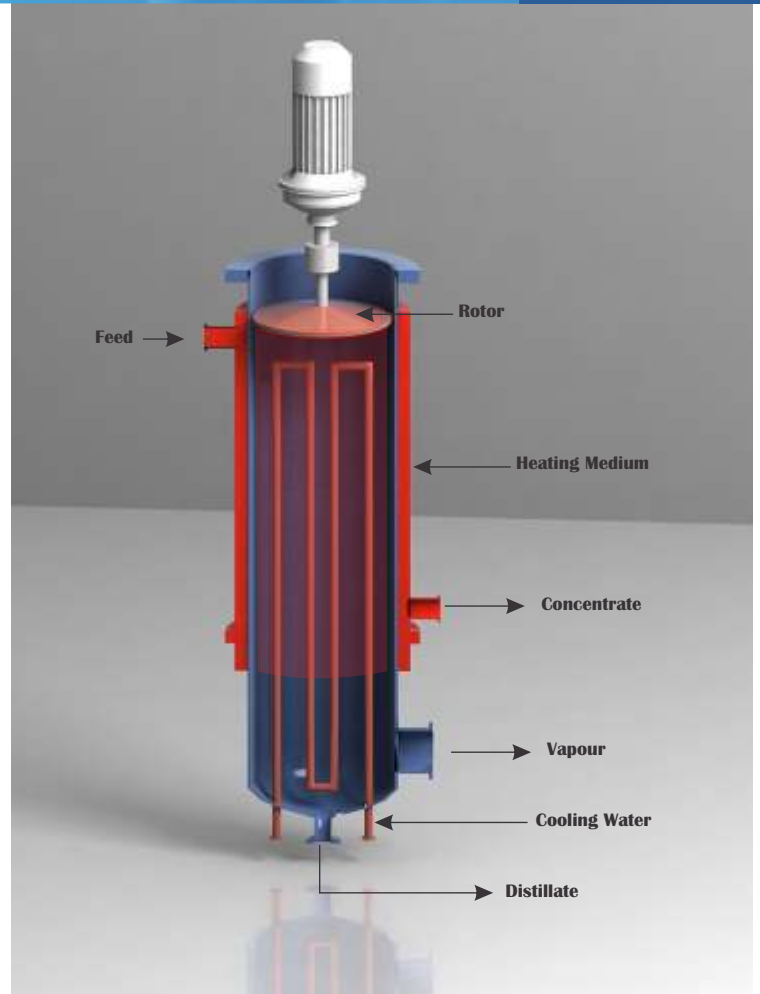
SHORT PATH DISTILLATION

FUNCTION

Short path evaporators offer excellent results with evaporation, concentration, distillation or degassing of high-boiling, temperature-sensitive products. The internal condenser minimizes the pressure drop because of the short distance to the evaporation surface. Therefore, short path evaporators work with process pressures down to 0,001 mbar (a) and corresponding low boiling temperatures. It is therefore suitable to evaporate even extremely heat sensitive products like vitamins and flavors, without causing damage to the product.

APPLICATION

- Butene-1
- Caprolactam
- Epichlorohydrine
- Glycols
- Latex
- Maleic acid
- Maleic anhydride
- Polyacrylonitrile
- Styrene monomers
- Silicone oils



R & D

Pilot Plant - Evaluation and Testing

0.3 m² Agitated Thin Film Evaporator fully automated pilot plant equipped with heating media upto 350 deg C and vacuum of 1 torr to test client samples and provide proper solution to the problem.

Pilot Scale Tests Provide

- Data for scale-up: Stage Efficiency, Throughput, Agitation Speed
- Demonstration of the entire process
- Process optimization
- Basis for performance guarantee

Bench Scale Tests Provide

- Estimate heat transfer area
- Mixing characteristics
- Settling times
- Evaporator type selection for pilot test



Total Solution from Fenix

Process Technology

Feasibility Study
Conceptual Design
Process Simulation
Testing (Laboratory / Pilot Plant)
Design Manual
Process Guarantee

Control Systems

Instrumentation Diagram
Control Specifications

Project Management

Project Engineering
Equipment Fabrication
Erection & Commissioning
Operators Training

After Sales Service

Troubleshooting
Spare Parts
Revamping of Non-Fenix Plants

Fenix Engineering Services

for Distillation, Extraction, Stripping and Absorption

- ◆ Feasibility Study
- ◆ Process Simulation & Process Design
- ◆ Lab & Pilot Plant Facilities
- ◆ Basic Engineering Package BEP
- ◆ Detail Engineering of Key Equipments
- ◆ Startup & Commissioning Assistance
- ◆ Inhouse Analytical & Data Analysis
- ◆ Data Analysis for Plant Operations



Distillation Setup



Analytical Setup



Extraction Setup



Representative: