

Air Cooled Condenser



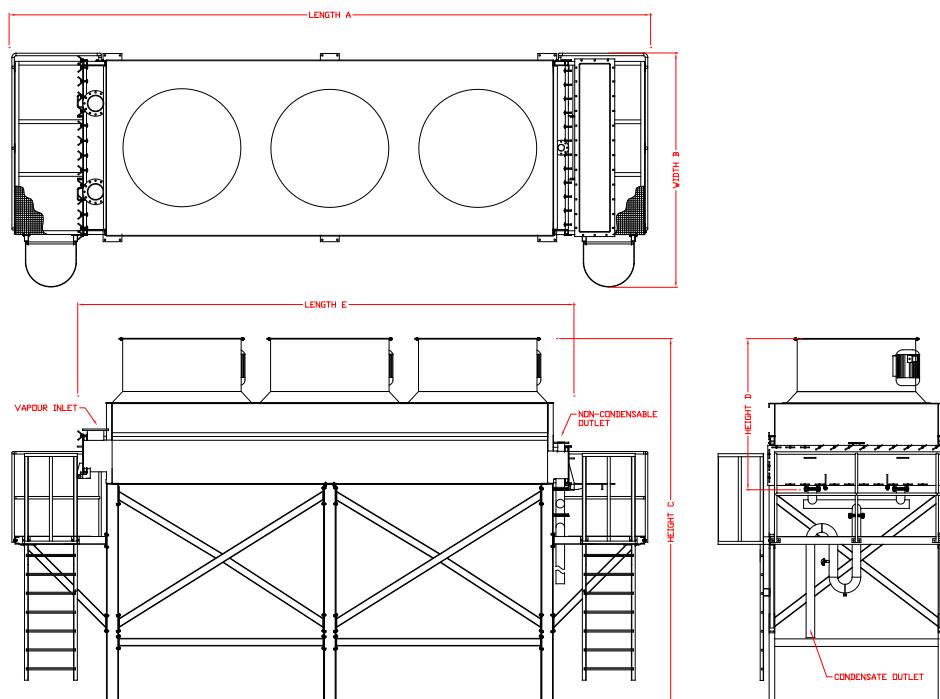
Features

- To condense and cool down cooking vapours from both “Batch” and “Continuous” cooking process
- Unit capacity upto 9000 kg/hr
- Very rigid construction where all material in contact with the vapours and condensate are stainless steel
- Easy removable cover plates on the headers for quick and simple inspection and cleaning of the inside of the condensers
- Tubes manufactured in stainless steel with aluminium cooling fans
- Fan housings made out of galvanized steel
- Standard supplied with galvanized steel support frame, walkway and cage ladder



MAVITEC

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Specifications

Model	Capacity kg/hr	Power kW	No. of fans	Length (A) mm	Width (B) mm	Height (C) mm
50	1800	22	2	8500	3100	4900
85	2800	22	2	8500	3100	4900
170	3500	33	3	8500	3100	4900
225	5000	44	4	10500	3100	4900
7500	7500	44	2	10500	4000	5800
9000	9000	66	3	12500	4000	5800

Due to ongoing product improvements, data shown here is subject to change without notice.
Contact Mavitec B.V. for latest specifications.

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