

Air Cooled Condenser



The Air Cooled Condenser serves a crucial role in condensing and cooling cooking vapours generated during cooking and drying stages. The condenser achieves this by utilizing its fans to blow ambient air along tubes which contains the evaporated moisture (vapours) from the cooking/drying process. This process results in the vapours condensing with the condensate leaving the Air Cooled Condenser one side and the small fraction remaining non-condensable gasses the other direction. The condensate is transported to the wastewater treatment, whereas the non-condensable gasses should be treated by odour handling equipment

Features:

- Rigid construction with all material in contact with vapours and condensate executed in stainless steel
- Easily removable cover plates on the headers for quick and simple inspection and cleaning
- Tubes executed in stainless steel with aluminium cooling fins
- Fin housings made from galvanized steel
- Standard supplied with galvanized steel support frame, walkway and cage ladder

Capacity:

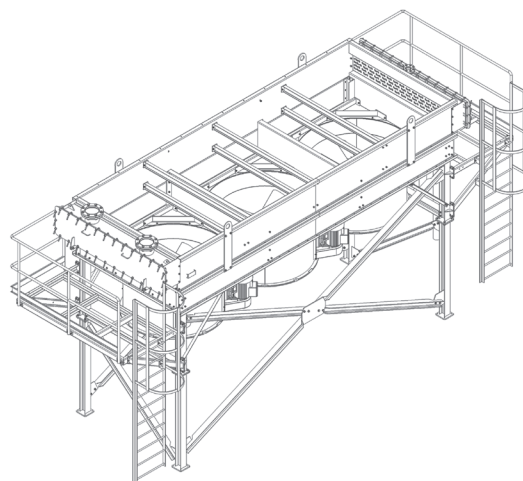
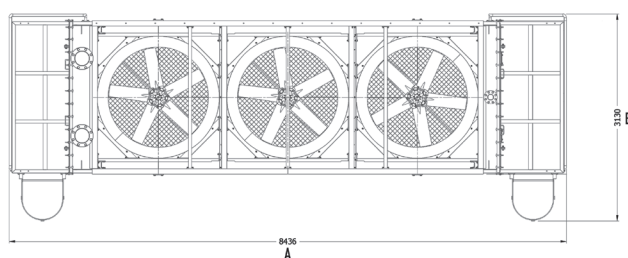
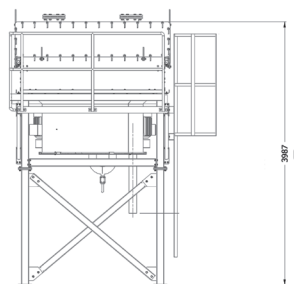
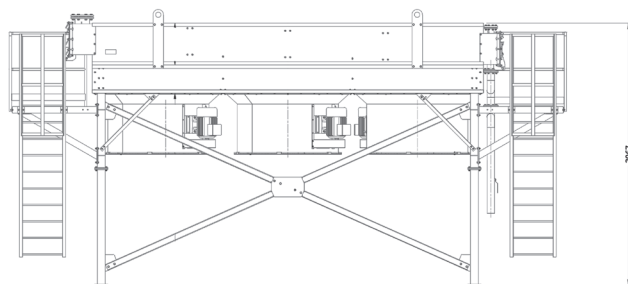
- Up to 9.000kg/hr



Cooling Tubes

MAVITEC

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*Air Cooled Condenser 170†

ACC model	Capacity kg/hr	Power kW	No. of fans	Length (A) mm	Width (B) mm	Height (C) mm
85	1800	22	2	8500	3200	4000
170	3500	33	3	8500	3200	4000
225	5000	44	4	10500	3200	4900
7500	7500	44	2	10500	4000	5800
9000	9000	66	3	12500	3800	5800

Please note that the data presented here is subject to change without notice due to ongoing product improvements.
For the most up-to-date specifications, we recommend contacting Mavitec B.V. directly.

MAVITEC

Maximize the value of your by-products!

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