

# Heat pump vacuum concentrator

## C38



### Incomparable performance

Operating under hard vacuum at low evaporating temperature, this machine is used to work with clean unprocessed must without the problem of clogging and the formation of foam, adopting technical solutions exclusive to Cadalpe.

- The evaporating temperature, together with the use of a descending veil evaporator (unique for this class of equipment) ensures extreme delicacy during treatment.
- The heating temperature is variable so that a choice can be made between higher quality and greater output.
- Operation is fully automatic and the equipment turns off when production is complete.
- The equipment can operate with a closed loop cycle, with reduced flow rate, on the full mass of must to reach a given concentration, or on a fraction of the must in transit, resulting in a concentrate of 60-65° Brix to be used later for sugar adjustment. This method is to be recommended as it considerably reduces loss of aroma.

Model		01	02
<b>Nominal evaporation capacity</b>	lt/h	<b>100</b>	<b>200</b>
Concentrated must from 18° to 40° Brix	Kg/h	75	142
Concentrated must from 18° to 65° Brix	Kg/h	26	50
<b>Installed power</b>	<b>kW</b>	<b>18</b>	<b>34</b>
Frigorific output (evap. 15°- cond. 45°C)	kW	65	130
Power input	kW	15	28
<b>Dimensions</b>			
Length	mt	2,0	2,9
Width	mt	1,3	1,3
Height	mt	2,6	2,6
<b>Net weight</b>	<b>Kg</b>	<b>1.160</b>	<b>1.508</b>