



Vacuum Tank for
Discharging Creams
and juices from drums

Gemina[®]

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Vacuum Tank for Discharging Creams and juices from drums



APPLICATIONS

Vacuum tanks are used for the discharge of metallic drums and aseptic bags in blending rooms, in record times.

HOW IT WORKS

The Vacuum tank system consists of a container prepared to withstand absolute vacuum, and a liquid ring pump which provides the necessary vacuum to suck up the product.

A pump with a speed control system always keeps the tank at the desired level.

ADVANTAGES

The system allows emptying liquid creams and fruit concentrates easy and record times.

This increases the discharge efficiency compared with conventional systems of drums dumping.

They Vacuum tank systems are easily integrated into blending plants, automating its operation along with the plants themselves.



CAPACITIES

- 1000 and 1500 Kg of volume.
- Discharge time is 10 seconds for a 200l drum of low viscosity liquids.
- Discharge time is 30 seconds for a 200l drum of creams and fruit concentrates.
- Different capacities are manufactured on request.

WORKING PRESSURES

- 0 absolute bars for the tank.
- 0,7 bars on working conditions.

WORK SEQUENCE

A single operator can empty a series of 10 drums in just 1.5 minutes.

OTHER CHARACTERISTICS

- Automation by PLC.
- Built in AISI-316 stainless steel.
- Tank Cleaning by included CIP balls.
- Vacuum control and proportional level.
- Product output positive pump with speed control
- Unit mounted on a chassis forming a unique set.
- Suction hose manufactured with FDA-compatible material
- Suction lance with vacuum breaker.
- Optional double lance for water mixing at the lancehead.



MachinePoint®

Food Technologies

MACHINEPOINT FOOD TECHNOLOGIES was created as a result of a joint-venture between **MACHINEPOINT GROUP** and **GÉMINA**.

MACHINEPOINT FOOD TECHNOLOGIES designs, manufactures and integrates lines, equipment and processes for the food industry, more specifically for the beverage processors, the dairy industry and processors of fruits and vegetables.

MACHINEPOINT FOOD TECHNOLOGIES belongs to an international group specialized in industrial equipment for plastic, packaging and food industries.

The group is headquartered in Spain (Valladolid) and has sales offices in Turkey, Mexico, France, India and North Africa. The engineering center is also located in Spain (Murcia). It is at the engineering center where we manufacture our equipment and have our R & D + I department.

GEMINA PROCESOS ALIMENTARIOS S.L. is a leading equipment manufacturer that provides innovative solutions for the food industry. It has over 25 years experience in designing, manufacturing, assembling, automating and implementing lines and processes.

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