

Application Report No. A 01-2e **Evaporator Cleaning in the Food Industry**

Page 1/2

Status: 10/2005

PIOMAR, Poland



During the production of fruit syrup the fluid has to be thickened.

This process is carried out in so-called "evaporators".

The tubes of the evaporators become blocked in the course of some months. When they are fully blocked, the production comes to a standstill.

Photo above: View of a factory in Poland, showing a large number of storage tanks



Photo on the right:

View of a work platform with five evaporators in an open position

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Page 2/2

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Photo on the left:

Cleaning an evaporator. The opened-up evaporator on the right clearly shows the external contamination.

Photo on the right:

Tubes which are completely blocked.



Photo on the left:

The cleaning is carried out at a pressure of approx. 800 bar, using a hose, a foot valve and a rotating nozzle with 4 nozzle inserts on the rotor, at an angle of 85° rearwards.



Right:

Evaporator after cleaning

Left:

Cleaned tubes of the evaporator

