

Liquefaction System



Hongmao liquefaction system description:

Starch milk from starch production line is adjusted to meet the optimal working requirements for liquefaction. Add the high temperature resistant α -amylase required for the starch liquefaction. Under the efficient shearing action of the jet cooker, the starch multi-branched chain was instantly opened to generate monosaccharides or polysaccharides. After a certain maintenance time, the starch milk was completely liquefied to meet the different DE value requirements for the production.

Features:

- 1) High efficiency and high conversion rate;
- 2) Automatic intelligent control, stable production and low labor cost;
- 3) Better flocculation effect of the protein, which is conducive to the subsequent process and the separation of the protein;

Technical parameters

Model	Feed DS, %	Jet cooking capacity, m ³ /h	Liquefaction temp., °C	Maintaining time, min	Product capacity, tpy	DE value
HM-LF-Q1.0	28-35	3.0-4.5	105-110	90-120	10000	20-98
HM-LF-Q2.0	28-35	6.5-8.0	105-110	90-120	20000	20-98
HM-LF-Q3.0	28-35	8.5-10.5	105-110	90-120	30000	20-98
HM-LF-Q6.0	28-35	16.5-20.5	105-110	90-120	60000	20-98
HM-LF-Q10.0	28-35	27.5-34.5	105-110	90-120	100000	20-98
HM-LF-Q15.0	28-35	41.5-51.5	105-110	90-120	150000	20-98
HM-LF-Q20.0	28-35	55.0-69.0	105-110	90-120	200000	20-98

Hongmao relies on the professional design, the strict production management, the fine processing procedure, provides the high efficiency and energy saving equipment system for the customer. Manufacturing factory has passed the international ISO9001 quality system certification, and with the design and manufacturing capacity of pressure vessels. Customers can choose international ISO, EU CE and other standards for equipment design and production according to their needs.