

Saccharification System



Technical parameters

Hongmao saccharification system, under the catalysis of enzyme, after a certain time of saccharification, to produce syrup with a certain DE value. Syrup with different DE values can be produced by catalysis of different enzyme and different saccharification time.

Features:

- 1) High saccharification efficiency.
- 2) Automatic intelligent control, not easy to stain.
- 3) Accurate saccharification, not easy to produce other miscellaneous sugars.
- 4) Taking side agitator, low energy consumption, even mixing and good mixing effect.

Model	Feed DS, %	Feed capacity, m3/h	Sacch temp. °C	Reaction time, h	Product capacity, tpy	DE value
HM-SA-Q1.0	28-35	3.0-4.5	58-62	20-48	10000	38-98
HM-SA-Q2.0	28-35	6.5-8.0	58-62	20-48	20000	38-98
HM-SA-Q3.0	28-35	8.5-10.5	58-62	20-48	30000	38-98
HM-SA-Q6.0	28-35	16.5-20.5	58-62	20-48	60000	38-98
HM-SA-Q10.0	28-35	27.5-34.5	58-62	20-48	100000	38-98
HM-SA-Q15.0	28-35	41.5-51.5	58-62	20-48	150000	38-98
HM-SA-Q20.0	28-35	55.0-69.0	58-62	20-48	200000	38-98

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.