

Cail & Fletcher Continuous Vacuum Pans (CVP)



Applications in cane or beet,
for new or modernization projects

- Flexible and efficient
- Proven technology
- Easy operation and maintenance
- All strikes
- Reduction of environmental footprint

For beet and cane sugar processing as well as refinery applications.

The Cail & Fletcher's new generation of Continuous Vacuum Pans combines the expertise of Fives with unrivalled thermal and exhaustion performance and excellent crystal quality. Cail & Fletcher Continuous Vacuum Pans are now definitely setting the world standard for process equipment. Always connected with your equipment thanks to Cail & Fletcher SMART Control™.

HIGHLY COMPETITIVE EQUIPMENT

- Optimized costs thanks to its compact design
- Rapid delivery in parts or as a whole
- Predictive-type control by mass balance or feedback control

UNRIVALLED PERFORMANCE

- Ideal for cogeneration (10% steam saving)
- High reduction of greenhouse gas emissions
- Excellent heat exchange and very high massecuite exhaustion
- Minimum ΔT and use of low-pressure steam
- Possible delivery in one unit

EASY AND LOW COST MAINTENANCE

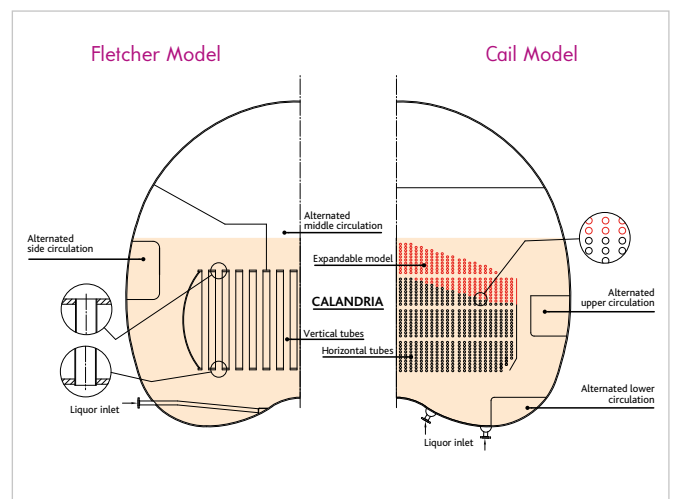
- Static equipment
- Low incrustation
- Long cleaning interval: on average, from once every 2 to 3 weeks (high purity) to once every 6 months (low-grade) depending on the massecuite characteristics
- Optimized design avoiding mechanical maintenance

A VERY LARGE AND FLEXIBLE RANGE

		Minimum*	Maximum*
Effective volume	m ³	30	350
Surface / Volume ratio	m ² /m ³	10	12
Productivity t/h	1 st strike	30	350
	2 nd strike	15	175
	3 rd strike	7.5	87

*The values in the table are indicative, showing the minimum and maximum for each parameter, depending on the massecuite characteristics.

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Choice of two exceptional designs

REFERENCES OF THE MARKET

- More than 500 Cail & Fletcher references, including the world's largest vacuum pans with a working volume of 350 m³

NUMEROUS VERSIONS AVAILABLE IN EACH MODEL (CAIL OR FLETCHER)

Models		Cail	Fletcher
Tubes		Horizontal	Vertical
Design	Single	1 massecuite	1 massecuite
	Double	1 or 2 massecuites	1 or 2 massecuites
	Flexible	-	Up to 3 massecuites
Number of cells		11 to 13	10 to 20
Possibility of future expansions		By simple addition of rows of tubes	By addition of cells

REFER TO THE FOLLOWING CAIL & FLETCHER RELATED EQUIPMENT BROCHURES

- Cail & Fletcher Hydrotrac or Monotrac probes
- Cail & Fletcher SUMO™ pumps
- Cail & Fletcher SMART Control™

— Double and flexible designs facilitate cleaning

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