

Super Critical CO₂ Extractor



Temperature	Pressure	Container Capacity
30° to 80° centigrade	250 bar	2500cc
30° to 80° centigrade	700 bar	150cc

The co₂ supercritical extraction device is a very mature machine which has high reliability ,comparing with the traditional methods, but low energy consumption. The device having anti-sour and anti-alkali quality can satisfy food hygiene demand to remove synthesized active substances from materials. The device can be used to extract harmful substances in the following areas:

- Higher fatty acids in fish and plant oil
- Higher fatty acids in the bacterial
- Medicine sterilization
- Cosmetics
- Pure plant essential oils
- Surfactants
- Natural flavored substance
- Fatty acid esters
- Functional components
- Herbal extract variety

Membrane Separation •



A membrane is a selective barrier that permits the separation of certain species in a fluid by combination of sieving and sorption diffusion mechanism. Separation is achieved by selectively passing (permeating) one or more components of a stream through the membrane while retarding the passage of one or more other components.

Membranes can selectively separate components over a wide range of particle sizes and molecular weights, from macromolecular materials such as starch and protein to monovalent ions. Membranes have gained an important place in chemical technology and are used in a broad range of applications.

The key properties determining membrane performance are high selectivity and fluxes, good mechanical, chemical and thermal stability under operating conditions, low fouling tendencies and good compatibility with the operating environment; and cost effective and defect-free production

The device is also able to process the separation on Micro and ultrafiltration.

Tanks capacity	Pump pressure
20,40 and 60 liters	25 & 50 bar

Subcritical Water Extractor



The subcritical water extraction (SWE) technique is one of the approaches used for the isolation of valuable components from plants. This technology has been applied to flavor and fragrance compounds, antioxidants, and pharmaceutical compounds from plants; the technology can also play instrumental role in reducing contaminants from soils; polymer additives from packaging materials; destruction of explosives; mimicking the bioavailability of pollutants in soils; and dechlorination of polyvinyl chloride.

Technical features:

Capacity of the chambers	Pressure	Operational temperature
300 cc	70 bar	Up to 280°

Pulse Electric Field



This technology is considered superior to traditional heat treatment of foods because it avoids or greatly reduces the detrimental changes of the sensory and physical properties of food as the technology can preserve the nutritional components of the food.

Chamber capacity(ml)	Frequency (Hz)	Voltage (Kw)
4000, 1000, 500, 200, 100	2	7
4000, 1000, 500, 200, 100	1	20

Ozone Generator



Technical features:

Regulating the output flow(milliliter per minute)	Production power(in percentage)	Production Capacity (gram per hour)
5.0 to 15	20 to 100	5

Ultrasonic Water Bath



Technical Features:

Bath size(liter)	Power	Temperature	Ultrasonic Frequency (kHz)
28	30% to 100%	30° to 80° centigrade	37&80

The device is equipped with degas mode.