Shochu / Gin / Brandy / Whiskey Combined Pressure Reduced Pressure / Normal Pressure VD-SE type Compact(50~750L) Vacuum Distillation Equipment

High vacuum, High-efficiency condenser, Split type receiving tank and good cleanability



VD-500SE Craft Gin Specifications

Short description

Since it is distilled under reduced pressure (-0.09Mpa), it boils at a low temperature of 40° C or less, and shochu with a magnificent flavor without burning smell or oil can be obtained with a simple operation.

If you need a higher alcohol content (45% or higher), you can do so by redistilling. The VD type attaches a partition plate to the inside of the receiving tank, and it is possible to separate the heart and tail, taking up less space.

The simple design makes it easy to clean both inside and outside, and it is highly functional and inexpensive.

Optionally, if the demister is made of copper, the product will be more mellow due to the catalytic action.

We also provide a variety of information on enzyme utilization technology and refrigeration filtration after distillation.

Versatile options

- Variable pressure reduction mechanism by inverter (the degree of decompression can be changed freely)→In other words, distillation is possible at the target temperature range
- Atmospheric distillation is also possible (live steam blowing nozzle, degassing)
- Mash distillation is also possible (rotary cleaning nozzle, mesh demister)
- Cooling water savings: Cooling tower and circulation pump
- Evaporative connecting pipes and condensation are made of copper(Appearance & Catalysis)
- Vacuum degree analog control (using high-precision pressure sensor)
- A wide range of liquor can be tested with two types of liquor meters of 0~30° /30~60°.
- Automatic control of the steam valve for programmatic control of the liquid temperature
- Attach a stirrer (for highly viscous liquids) to the evaporation kettle
- Attaching fillings such as Raschig rings and bubble cap trays to the evaporation column to increase the return effect (Right photo)
- Can be used as a fermentation tank

Stable distillation operation is possible by automatic distillation temperature control (optional).

By increasing the electric heating area of
the condenser and cooler and installing a
condenser screw, the amount of recovery
has been increased by about 10%

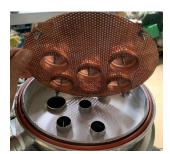
(Bottom photo).

Since the design safety factor is high, there is no reinforcement ring of the kettle as is usually seen, and it is difficult to get dirty.

High vacuum and low-temperature
distillation (40°C or less) make it possible
to obtain a more refreshing shochu
without a burning smell. Atmospheric
distillation is also possible as it is.
We have a wide variety of test
machines, from 50L to large
machines of 10,000L or more.



Condenser turbofin (copper)



Bubble Cap Trays (copper)

Vacuum distillation equipment VD-SE type

- * We will also make custom models other than standard sizes
- * Both the first and second condensers use a shell and tube type, which has excellent cleanability and efficiency
- * Turbofins has been installed in the condenser to improve thermal efficiency (removal is done by simply pulling it out)
- * All models can be fractionated (Head, Heart, and Tails)
- * We can also handle special specifications (material, heating method, repatriation/purification, etc.)

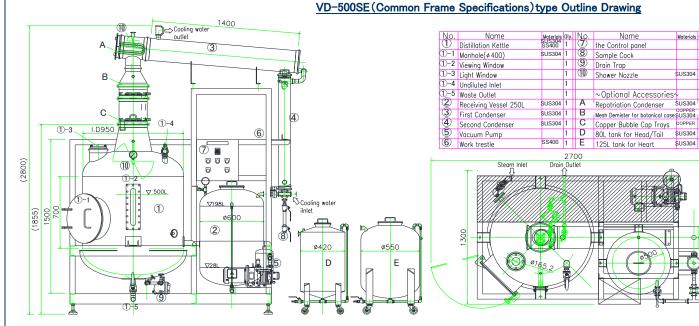






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VD-200SE



Summary

Specifications/Model (SE type)	VD-50SE	VD-200SE	VD-300SE	VD-500SE	VD-750SE
Throughput(L/1time)	50	200	300	500	750
Steam(kg/h)	7	34	50	80	120
Power Consumption (kW 200V)	0.4	0.75	0.75	0.75	1.5
Cooling water(ton/h)(below 15°C)	0.2	0.8	1.2	1.5	2.1
External dimensions	600*1000*2000H	1050*1850*2300H	1050*2300*2300H	1300*2700*2800H	1600*3000*3200H

● Due to product improvement, there is a possibility of specification change without notice.

Design/Production/Distributor

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