Vegetable Oil Refining System with Leaf Filter

This system refines crude vegetable oil through sterilization, cleaning, and purification. It employs various vessels and additives to perform sedimentation, filtering, neutralization, degumming, decolorization, deodorization, and dewaxing.

System Overview

Vegetable Oil Refining System

This advanced oil refinery system is engineered for the professional purification of crude vegetable oils obtained via pressing or solvent extraction. Designed to handle diverse operational scales from 5T/D to 300T/D, it utilizes a suite of specialized pots and vessels to perform critical tasks including neutralization, degumming, decolorization, and deodorization. With customizable configurations for physical or chemical refining, this system ensures the highest quality output tailored to specific market requirements.

Technical Specifications

Refining Steps

- Neutralization
- Degumming
- Decolorization
- Deodorization
- Dewaxing

Daily Capacity	5T/D - 300T/D

Key Components

Equipment List

- Refinery Pot
- Centrifuge
- Leaf filter
- Deodorizing tower
- Crystalizing tank

Process Advantages

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Feature	Benefit
Continuous Neutralization	Shortens oil-caustic contact time to decrease soapstock and waste.
Negative Pressure System	Saves energy and improves oil quality by limiting air contact.
Advanced Deodorization	Low-temperature operation preserves quality and lowers trans fatty acid levels.