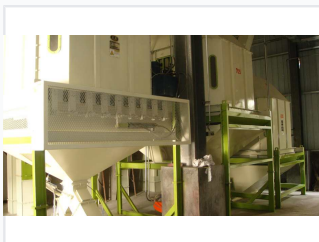


Vegetable Oil Refining System

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



ADDITIONAL IMAGES



Overview

Industrial Vegetable Oil Refining System

This industrial-grade vegetable oil refinery is designed to sterilize, clean, and purify crude oils derived from pressing or solvent extraction. The system utilizes a versatile configuration of pots and vessels to perform essential tasks, including neutralization, degumming, decolorization, deodorization, and winterization. Engineered for high efficiency, it features advanced negative pressure and continuous neutralization systems that minimize waste, save energy, and improve final oil quality.

Performance

Processing Capacity

5 T/D

Minimum Daily Capacity

300 T/D

Maximum Daily Capacity

Process Flow

Refining Sequence

- Neutralization
- Degumming
- Decolorization
- Deodorization
- Dewaxing (Winterization)

Technical Advantages

Key Process Benefits

- Continuous neutralization shortens oil-caustic contact time to reduce soapstock and waste
- Negative pressure system minimizes air contact to save energy and enhance oil quality
- Low-temperature deodorization preserves oil integrity and reduces trans fatty acid content

Equipment Components

Integrated Machinery

Refinery Pot, Centrifuge, Leaf Filter, Deodorizing Tower, Crystalizing Tank