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Proven Excellence.

Vacuum De-Aerator DA/DA-VS

De-Aeration Technology for Fluids

CHEMICAL INDUSTRY | a Business Field of NETZSCH Grinding & Dispersing

Vacuum De-Aerator DA/DA-VS

When processing liquid to high viscosity products, air or gas pockets often cause difficulties. The embedding of air and therefore oxygen can lead to negative effects on a product, for example:

- Oxidation
- Decomposition of fat and oils
- Degeneration of smell and taste
- Porous surfaces from coating

In contrast, de-aerated products are more chemically dense with great shelf life.


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The de-aeration process

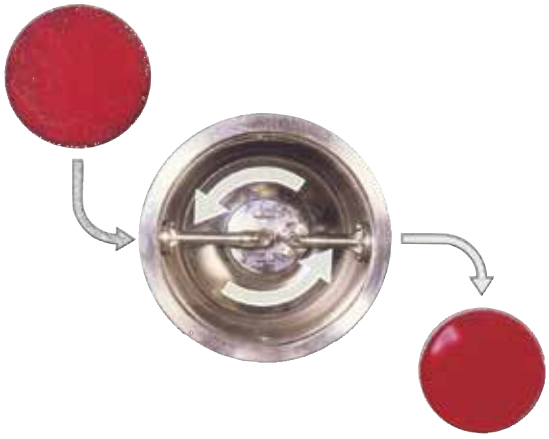
With the NETZSCH Vacuum De-Aerator it is easy to continuously de-aerate fluid products. Even micronized gas and air pockets in liquids with a broad viscosity range are removed with that machine. The continuous operation places high technical demands on product feeding and discharge line with possibly leackage-free outlet. The machines for de-aeration can be used for both discrete pass operation using tanks or inline operation, integrated into a plant production line. The throughput rates are dependent on the machine size and are extremely influenced by the product viscosity.

Advantages

- High throughput rates
- Flexible batch sizes
- Minimal loss of product
- Fast and easy cleaning
- Low maintenance
- Easy operation
- Compact construction
- Stainless steel wetted surfaces

Options

- Explosion proof design
- Complete stainless steel design
- Level monitoring
- Integration in process



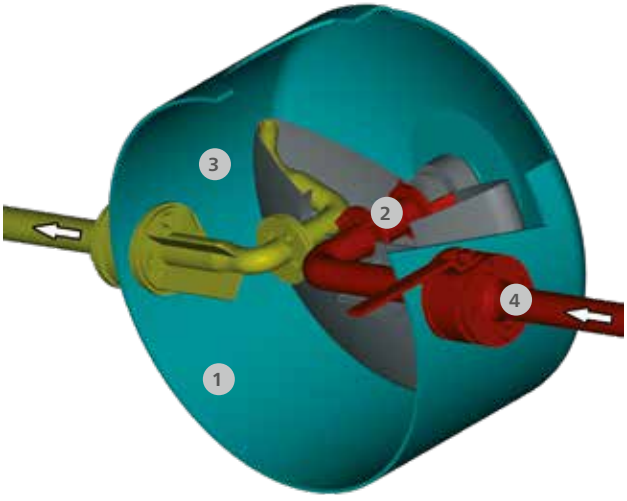
Vacuum De-Aerator type *MiniVac* for the laboratory

The function principle

The NETZSCH Vacuum De-Aerator works according to vacuum thin-film rotation procedure (VTR principle).

- A vacuum pump creates vacuum in the de-aeration chamber (1), drawing the product into the unit. The product flows to the centre of a rotating bowl (2).
- A thin product layer that is continuously deaerated is formed on the rotating bowl (2)
- The product discharge occurs by centrifugal force from the rotating bowl forcing the product out through a pick-up pipe (3)
- The residence time or the throughput of the product within the de-aeration chamber is influenced by non-return valves and valves (4)

Vacuum De-Aerator type 602 for the production



Insight into the de-aeration chamber

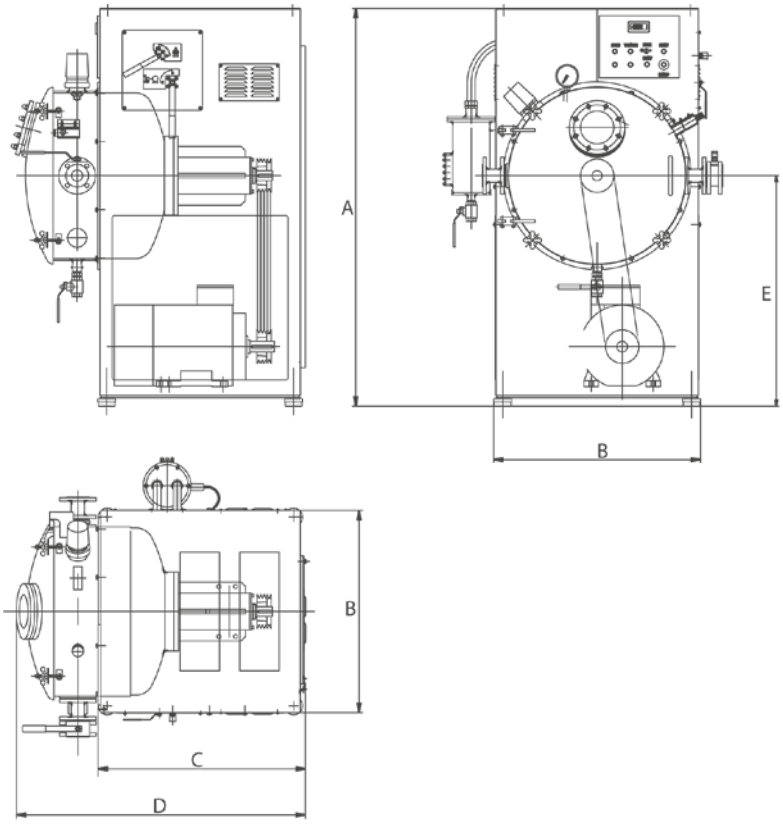
Vacuum De-Aerator DA

Applications

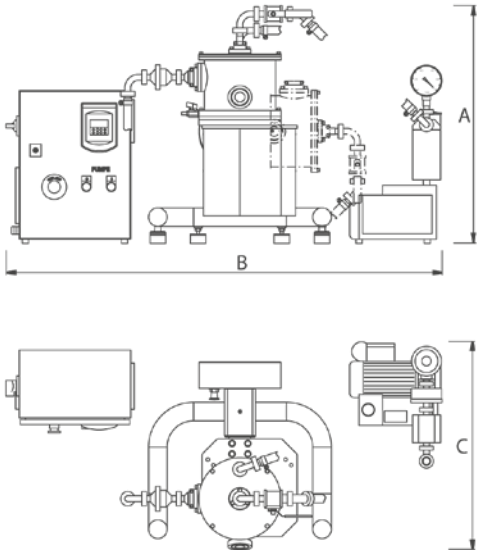
- Food industry: syrup, beverages, peanut butter, ketchup, mustard, ...
- Cosmetics industry: liquid soaps and detergents, shampoo, shower gel, toothpaste, ...
- Pharmaceutical industry
- Chemical industry: paints, printing inks, sealing masses, sealants, plastisols, lubricants, latex compounds, ...

Technical data

Type	MiniVac Tabletop	Vacuum De-Aerator Type 602
A [mm]	785	1 800
B [mm]	1 400	910
C [mm]	670	900
D [mm]	-	1 380
E [mm]	-	1 040
Drive [kW]	2.2	18.5
Vacuum pump [kW]	0.37	3
De-aeration capacity [kg/h]	approx. 20 - 200	approx. 500 - 4 000



Vacuum De-Aerator type 602



MiniVac Tabletop

The NETZSCH Group is an owner-managed, international technology company with headquarters in Germany. The Business Units Analyzing & Testing, Grinding & Dispersing and Pumps & Systems represent customized solutions at the highest level. More than 3,700 employees in 36 countries and a worldwide sales and service network ensure customer proximity and competent service.

Our performance standards are high. We promise our customers Proven Excellence – exceptional performance in everything we do, proven time and again since 1873.

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NETZSCH-Feinmahltechnik GmbH
Sedanstraße 70
95100 Selb
Germany
Tel.: +49 9287 797 0
Fax: +49 9287 797 149
info.nft@netzsch.com

NETZSCH®

www.netzsch.com

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