Cail & Fletcher
Continuous Vacuum Pans (CVP)

Applications in cane or beet, for new or modernization projects

- Flexible and efficient
- Proven technology
- Easy operation and maintenance
- All strikes
For beet and cane sugar processing as well as refinery applications

The Cail & Fletcher’s new generation of Continuous Vacuum Pans combines the expertise of Fives with unrivalled thermal and exhaustion performance and excellent crystal quality. Cail & Fletcher Continuous Vacuum Pans are now definitely setting the world standard for process equipment. Always connected with your equipment thanks to Cail & Fletcher SMART Control™.

HIGHLY COMPETITIVE EQUIPMENT
— Optimized costs thanks to its compact design
— Rapid delivery in parts or as a whole
— Predictive-type control by mass balance or feedback control

UNRIVALLED PERFORMANCE
— Ideal for cogeneration (10% steam saving)
— High reduction of greenhouse gas emissions
— Excellent heat exchange and very high massecuite exhaustion
— Minimum ΔT and use of low-pressure steam
— Possible delivery in one unit

EASY AND LOW COST MAINTENANCE
— Static equipment
— Low incrustation
— Long cleaning interval: on average, from once every 2 to 3 weeks (high purity) to once every 6 months (low-grade) depending on the massecuite characteristics
— Optimized design avoiding mechanical maintenance

A VERY LARGE AND FLEXIBLE RANGE

<table>
<thead>
<tr>
<th></th>
<th>Minimum*</th>
<th>Maximum*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Effective volume m³</td>
<td>30</td>
<td>350</td>
</tr>
<tr>
<td>Surface / Volume ratio</td>
<td>10</td>
<td>12</td>
</tr>
<tr>
<td>1st strike t/h</td>
<td>30</td>
<td>350</td>
</tr>
<tr>
<td>2nd strike t/h</td>
<td>15</td>
<td>175</td>
</tr>
<tr>
<td>3rd strike t/h</td>
<td>7.5</td>
<td>87</td>
</tr>
</tbody>
</table>

*The values in the table are indicative, showing the minimum and maximum for each parameter, depending on the massecuite characteristics.

REFERENCES OF THE MARKET
— More than 500 Cail & Fletcher references, including the world’s largest vacuum pans with a working volume of 350 m³

NUmerous versions available in each model (Cail or Fletcher)

<table>
<thead>
<tr>
<th>Models</th>
<th>Cail</th>
<th>Fletcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tubes</td>
<td>Horizontal</td>
<td>Vertical</td>
</tr>
<tr>
<td>Design</td>
<td>Single 1 massecuite</td>
<td>1 massecuite</td>
</tr>
<tr>
<td>Double</td>
<td>1 or 2 massecuites</td>
<td>1 or 2 massecuites</td>
</tr>
<tr>
<td>Flexible</td>
<td>-</td>
<td>Up to 3 massecuites</td>
</tr>
<tr>
<td>Number of cells</td>
<td>11 to 13</td>
<td>10 to 20</td>
</tr>
<tr>
<td>Possibility of future expansions</td>
<td>By simple addition of rows of tubes</td>
<td>By addition of cells</td>
</tr>
</tbody>
</table>

REFER TO THE FOLLOWING CAIL & FLETCHER RELATED EQUIPMENT BROCHURES:
— Cail & Fletcher Hydrotrac or Monotrac probes
— Cail & Fletcher SUMO™ pumps
— Cail & Fletcher SMART Control™

DOUBLE AND FLEXIBLE DESIGNS FACILITATE CLEANING

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