

Vegetable Oil Refining Centrifuge

This centrifuge sterilizes, cleans, and purifies crude vegetable oil from pressing or solvent extraction. It utilizes pots and vessels to perform sedimentation, filtering, neutralization, degumming, decolorization, deodorization, and dewaxing.



Overview

Professional Vegetable Oil Refining System

This advanced vegetable oil refining centrifuge system is designed to transform crude oil from pressing or solvent extraction into high-purity refined oil. Utilizing a multi-stage process including neutralization, degumming, and deodorization, the equipment ensures superior quality and optimal oil recovery. Its robust design and specialized components, such as the negative pressure deodorizing system, make it an ideal solution for industrial-scale oil processing plants.

Performance

Processing Capacity

5 T/D

Minimum Daily Capacity

300 T/D

Maximum Daily Capacity

Process

Refining Workflow

- Neutralization
- Degumming
- Decolorization
- Deodorization
- Dewaxing

Key Process Advantages

Continuous Neutralization, Negative Pressure System, Low-Temp Deodorization, Reduced Soapstock, Lower Trans Fatty Acid

Equipment

Main Components

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