

Vegetable Oil Refining Equipment

This equipment refines crude vegetable oil through sterilization, cleaning, and purification processes. It uses various pots and vessels to perform tasks such as sedimentation, filtering, neutralization, degumming, decolorization, deodorization, and dewaxing.



Overview

Industrial Vegetable Oil Refining Solution

This advanced vegetable oil refining equipment is engineered to transform crude vegetable oil obtained from pressing or solvent extraction into high-quality, refined oil. The system utilizes a versatile series of interconnected pots and vessels designed for critical purification stages including neutralization, degumming, decolorization, and deodorization. Built for industrial-scale operations, it ensures optimal efficiency, reduced energy consumption, and high-quality output tailored to your specific crude oil conditions.

Performance

Refining Process Steps

- Neutralization
- Degumming
- Decolorization
- Deodorization
- Dewaxing

Daily Processing Capacity

5T/D - 300T/D

Technical Features

Process Advantages

Feature	Benefit
Continuous Neutralization	Shortens contact time, reduces soapstock, and increases oil yield
Negative Pressure System	Saves energy and minimizes oil/air contact time
Advanced Deodorization	Operates at lower temperatures to preserve oil quality and reduce trans fatty acids

Core Equipment List

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