

CFT presents a new MVR evaporator

From 1945, CFT designs and manufactures machineries and complete turn-key lines for the processing and packaging of Food & Beverage products. The company's mission includes tackling the challenge of quality through the integration of superior technologies with easily monitorable performances, with the promise of excellent final products that help their customers stand out in the market.

As a result of the continuous efficiency enhancement and optimization conducted by the company, CFT presents now a new MVR evaporator, which is characterized by the following main features:

Unmatched efficiency – Up to 25% higher heat transfer coefficient

In contrast to the principle of upward/downward circulation of product within the evaporator, the MVR adopts a fully downward flow, optimizing the efficiency of the evaporation process.

Unmatched working time

Thanks to an innovative design, the MVR ensures extended uptime throughout the season, eliminating the need for intermediate washing and subsequent production slowdowns.

Taking product quality to new levels

This evaporator enables a concentration of up to 14.5 Brix on Hot Break products.

First-class steam efficiency

The MVR boasts outstanding steam efficiency, up to 1 kg of steam to evaporate 30 kgs of water.

Easily expandable modular system

The modular design of the evaporator facilitates rapid expansion, adapting with flexibility to changing process requirements.

According to the CFT Innovation Director Mario Gozzi, "CFT expects this new MVR Evaporator to be a game-changer for the industry, extremely improving the efficiency and productivity of tomato and fruit processors".

CFT is waiting for you at Anuga, come discover more about the newest technologies and solutions at booth number B-020-C-021!

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