

small refining equipment Step method

Basic production process for small refining equipment:

(1) Basic production process.

1. Pressing process oil process

Taking peanut fruit as an example: cleaning ? shelling ? crushing ? rolling embryo ? steaming and frying ? pressing ? peanut crude oil (hair oil)

2. Leaching process

Taking soybean as an example: cleaning ? crushing ? softening ? rolling embryo ? leaching ? evaporation ? stripping ? soybean crude oil (hair oil)

3. Oil refining process

Crude oil (hair oil) ? filtration ? hydration (degumming) ? alkali refining (deacidification) ? decolorization ? deodorization ? refined oil

The use of small refining equipment to refine the oil is to remove as much as possible the harmful substances in the oil, and to preserve the substances that are beneficial to food, nutrition and storage. Small refining equipment generally uses sieving, filtration and precipitation to remove most of the moisture and impurities in the wool.

The small refining equipment is degummed by hydration method, that is, the hair oil is heated to 60-65 ° C, 1% - 2% brine is added in a ratio of 1% - 3%, and stirred at 100 rpm for 30 minutes to make the oil include The colloidal substance such as phosphorus is fully hydrated, expanded, and then decelerated and stirred for 30 minutes, and allowed to stand for 3-4 hours, so that the hydrated and expanded colloidal substance precipitates to form a so-called oil foot, or is separated by a centrifuge. The defatted fat after hydration needs further alkali deacidification, that is, the free fatty acid in the hair oil is removed, and the remaining oligophospholipids and other gums, as well as some pigments, can be removed by alkali refining.

The alkali addition process of the small refining equipment depends on the acid value of the oil, and the theoretical alkali amount to be added is calculated according to the acid value, and an appropriate amount of excess alkali is added. After the oil is refined, the soapy feet are formed. Soap feet are very viscous and often have a reduced yield of oil production due to the presence of considerable neutral fat. In order to solve this problem, some alkaline surfactants are added to the surfactant to reduce the viscosity of the soap, so that the neutral oil is easy to separate from the soap foot, reduce the amount of oil entrained by the soap foot, and improve the oil yield.

Small refining equipment oils need to be washed and dehydrated after deacidification to remove water from the oil, less soap and free base. At the same time, the refining vegetable oil equipment is dewaxed by a bag filtration method or by a de-waxing method of a falling agent and a surfactant dewaxing method.

When purchasing small refinery equipment, it has all the functions of large refinery equipment itself, and it is superior to large and medium-sized refining equipment units. It is suitable for various oil refining processing into national standard secondary oil, first grade oil, advanced Cooking oil; small refining equipment with low energy consumption and small footprint is suitable for small oil mills for refined extraction