



Standard Capacities

The capacity for the manufacture of different products depends on various parameters such as type of oil blend, melting point, physical properties, operating pressure & temperature, configuration of equipment, oil technology / application etc., and will vary from product to product. However, our experience suggests that a combination of three Sinitators™ is most versatile for the production of a wide variety of products. Though the Sinitator™ Skid can be tailor-made to a specific requirement of a client, the standard capacities for various products are as tabulated below:



Product Category	SI-34120	SI-16135	SI-26135	SI-36135	SI-36200	SI-48135	SI-16200	SI-38200
	Capacity - kgs/hr							
European Shortening	2750	1500	3000	4500	6750	7500	3000	8750
Biscuit Shortening	1850	1000	2000	3000	4750	5500	2000	6000
Puff Shortening	1350	-	1500	2200	3300	3800	1400	4250
Soft Table Margarine	2200	1200	2350	3500	5500	6500	2300	7000
Cake Margarine	1850	1000	2000	3000	4500	5000	2000	6000
Puff Pastry Margarine	1000	-	1000	1500	--	3000	-	-

The capacity of the plant shall reduce by 10% when used for the manufacture of Aerated Shortenings as a result of an increase in viscosity due to the presence of separate liquid and gaseous phases in the product, leading to reduced heat transfer coefficients.

**The Plant capacities can be customized to the requirement of the Client*

