

OPERATING INSTRUCTIONS FOR 6711 CIRCULATING EVAPORATOR

Evaporation Rate — 14 L/hr. H₂O @ 49mm Hg and 100°C

Format — As supplied it is intended for use on a batch basis.
For continuous feed, see Fig.1

OPERATION

Start-up is the same for either method.

1. Feed liquor through the bottom opening up to the top of the steam chest and stop feed.
2. Evacuate the system to 50mm Hg or slightly less to evaporate water. The liquor will degas at this point but will not boil until steam is admitted. Other solvents also should not boil until steam is started.
3. Start steam with stopcock #1 in the circulate position. It should remain in this position unless single pass operation is desired. The liquid-vapor will circulate very rapidly and considerable splashing will occur. Regulate steam so that liquid is not carried over into the solvent recovery (or waste).
4. Regulate liquor feed in continuous operation so that the inlet to the 5L bowl is not obstructed. Add just enough to compensate for the evaporation rate. After the last of the liquid has passed into the concentrator, throttle the inlet valve to allow slow

