



Process Heating Solutions Worldwide

Food Processing Industry Case History



Make-Up Water For Belt Pasteurizer

Application

A seafood processor required hot water supply for aseptic pasteurization of artificial crab product. The product, sealed in plastic bags, passed through a three-stage belt pasteurizer. This is the first stage requiring hot water be held at 205°F, heated by internal steam coils. The packets then go through two chilling sections before refrigeration and boxing.

A heating system was required to heat the cold make-up water supplied to the system as water is lost through evaporation, spills and carryover. Maintaining a minimum pasteurization temperature was critical to the process.

Process Conditions

Water Flow Rate:	15 GPM
Inlet Temperature:	40°F
Discharge Temperature:	205°F
Steam Pressure:	60 PSIG
Liquid Pressure:	20 PSIG
Steam Flow Required:	1,065 lbs./hr.

Solution

Pick Model 6X10-3 Constant Flow Heater, cast iron construction with threaded fittings. The Pick system provides accurate temperature control and quickly reaches set point as soon as make-up water is called for.

Features and Benefits:

- Precise Temperature Control
- Instantaneous Supply of Hot Water
- Ease of Installation on Existing System

Learn more at www.pickheaters.com

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