

Process Heating Solutions Worldwide

Food Processing Industry Case History



Tallow Heating Prior To Separation

Application

Customer called for a smooth and efficient method of heating edible beef tallow prior to separator. Precise temperature control maximized production rates and improved separator efficiency. Sanitary design was required for easy, accessible cleaning.

Process Conditions

Tallow Flow Rate: 8.3 GPM
Temperature Rise: 85°F
Discharge Temperature: 215°F

Product Pressure: 60-70 PSIG Steam Supply Pressure: 115 PSIG Steam Flow: 300 lb/hr

Solution

Pick SC7-3 Sanitary Heater/Cooker.

Features and Benefits:

- Precise Temperature Control
- Instantaneous Heating
- Easy, Quick to Clean
- 3A Sanitary Design