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